

Blue Dahlia

BISTRO

SALADS

*all served with mixed greens, bread and butter
house-made basil walnut pesto is vegan*

Goat Cheese Salad with walnuts, parmesan, tomato, extra virgin olive oil ☼	12.50
Mozzarella Salad with basil, tomato, pesto ☼	11.75
Maryland Crab Salad two crab cakes over greens with red pepper aioli, basil pesto	18.75
Mixed Green Salad with tomato, cucumber, basil pesto ☼ v	9.00
Black Bean Salad with avocado, tomato, cilantro, lime, mango, corn, bell pepper v ☼	12.50
Niçoise Salad seared rare Ahi tuna, hard egg, potato, green beans, olives, capers with lemon dijon vinaigrette	17.50

add egg salad 3.50 chicken salad 5.00 hummus 3.50

TARTINES *open faced sandwich on freshly-baked whole wheat bread with butter gluten-free bread from New World Bakery available for \$2 upcharge*

Add Kettle Chips 1.75

Tuna Salad with capers, white beans, onion, sun-dried tomatoes and olive oil	10.50
Prosciutto & Mozzarella with pesto, sun-dried tomatoes	11.50
Chicken Salad with dried cranberries, walnuts	10.50
Roasted Turkey with avocado, tomato, red pepper aioli	10.75
Blue Dahlia Brie with walnuts, apricot jam	8.75
Hummus with avocado, tomato, olive oil, black pepper v	9.25
Sliced Cold Smoked Salmon with herbed cream cheese, fresh dill, olive oil	11.25
Egg Salad with olive oil, dill, touch of cayenne, capers	8.75

ENTRÉES AND SHARABLES

served with freshly-baked bread and butter

Cheese Board five assorted cheeses, olives, grapes and jam	18.00
Meat Board selection of three cured meats, pickles, olives and walnuts	15.00
Hummus and Taboule Platter with greens, olives, sun-dried tomato and olive oil	13.75
Soupe du Jour bowl of house made soup <i>please ask server for daily special</i>	7.00
Cheese Ravioli with basil pesto, shaved parmesan, mixed greens	13.25
Coq au Vin Blanc chicken stew with mushrooms, garlic, capers, prosciutto, all cooked in a white wine cream sauce	14.25

Please ask server for daily specials

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BREAKFAST *available all day*

Pearl Sugar Belgian Waffles with berries, powder sugar, Vermont maple syrup	9.50
Frittata sausage, mozzarella, parmesan or daily vegetable frittata with fresh bread ✕ and greens	11.75
Egg White Frittata tomato, spinach, feta cheese with fresh bread and greens ✕	11.75
Blueberry Blintzes French crêpes filled with sweet ricotta	9.25
Parisian Sandwich ham, havarti, tomato, butter on fresh baguette, with choice of dijon mustard or dill cream cheese <i>please no substitutions</i>	9.75
Savory Crepes stuffed with ham and havarti cheese and topped with chive Crème Fraiche and served with greens	11.25
Oatmeal with mixed berries, brown sugar and walnuts	6.00
Breakfast Sandwich cornmeal dusted jalapeño bread with fried egg, cheddar cheese and side of greens <i>please ask server about additional proteins</i>	7.00
House-made Granola oats, cashew, almond, cranberry, coconut and raisins topped with fresh berries and choice of milk v	7.95

A La Carte

Scrambled Eggs 2.00	Breakfast Sausage 4.00	English Muffin 2.00
Bacon 2.95	Avocado 2.50	Fruit Salad 3.50

Mimosas *oj, lavender, elderberry, hibiscus, pomegranate, rose, prickly pear, white peach* 3 sm/6 lg

MIMOSA CARAFE \$15

available Monday-Saturday all day and Sundays after 10am

we love and use local and organic ingredients when possible!

DRINKS

all espresso drinks are 2 oz shots

	Organic Coffee 3.00		
Espresso or Americano	3.25	Black or Hibiscus Iced Tea	3.00
Cappuccino	3.75	Canned sodas	2.75
Latte	4.50	Orange Juice	4.00
Mochaccino	4.75	Tea Embassy organic loose leaf tea	4.00
Flavored Shot	.75	House made lemonade regular,	3.50
Café au Lait	3.50	pomegranate, fresh mint or	
Chai Tea Latte	4.50	lavender	

Sub almond, oat or soy milk .60

v can be made vegan

✕ can be made gluten free

* consuming raw or undercooked food may increase your risk of food-borne illness, especially if you have certain medical conditions

please inform your server of any food allergies