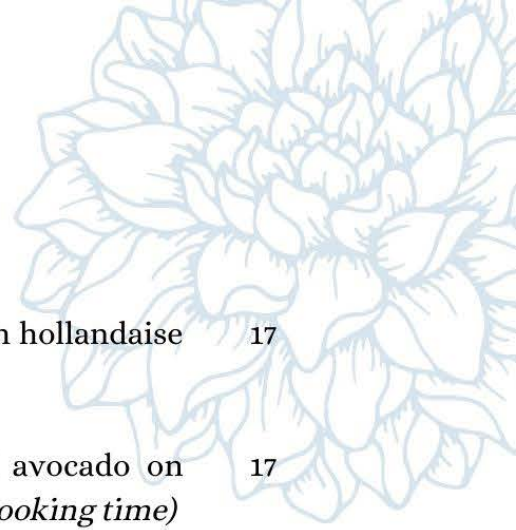


Blue Dahlia

BISTRO



BRUNCH Brunch available until 3pm Saturdays and Sundays

Eggs Benedict* two poached eggs, and ham on English muffin with hollandaise sauce (*please allow slightly longer cooking time*) 17

Vegetarian Eggs Benedict* two poached eggs, sliced tomat, and avocado on English muffin with hollandaise sauce (*please allow slightly longer cooking time*) 17

Salmon Eggs Benedict* two poached eggs, cold smoked salmon on English muffin with hollandaise sauce (*please allow slightly longer cooking time*) 23

Croissants and Gravy Our version of the southern staple

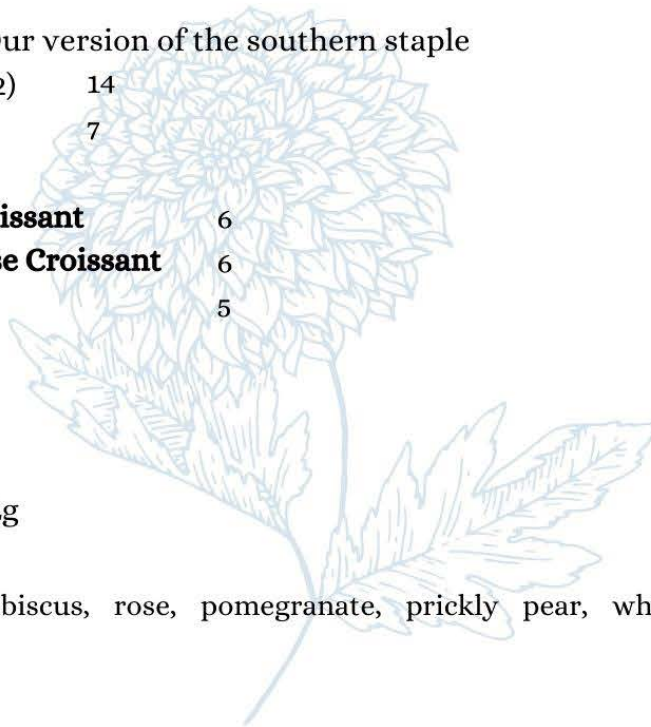
with pork sausage full (2) 14

Half order (1) 7

Chocolate Hazelnut Croissant 6

Raspberry Cream Cheese Croissant 6

Butter Croissant 5



MIMOSAS 5 Sm / 10 Lg

Flavors:

Lavender, elderflower, hibiscus, rose, pomegranate, prickly pear, white peach, cranberry, orange juice

COCKTAILS

Bloody Mary 8

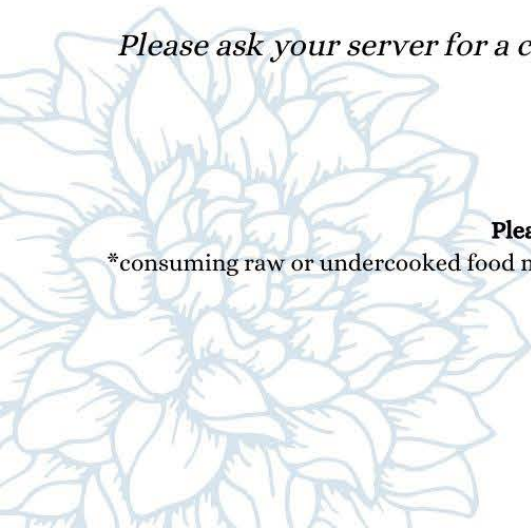
Irish Coffee 7.75

Screwdriver 7

Please ask your server for a cocktail menu to see our other signature cocktails

Please inform your server of any food allergies

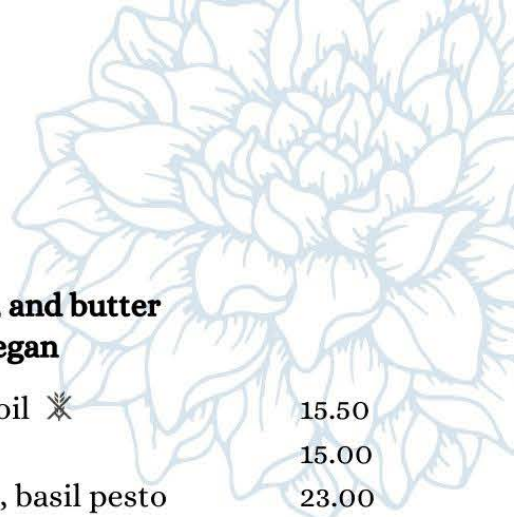
*consuming raw or undercooked food may increase your risk of food-borne illness, especially if you have certain medical conditions



Blue Dahlia

BISTRO

DINNER MENU



SALADS

all salads are served with organic mixed greens, bread, and butter
Our house-made basil walnut pesto is vegan

Goat Cheese Salad with walnuts, parmesan, tomato extra virgin olive oil ✕	15.50
Mozzarella Salad with basil, tomato, pesto ✕	15.00
Maryland Crab Salad two crab cakes over greens with red pepper aioli, basil pesto	23.00
Mixed Greens Salad with tomato, cucumber, basil pesto (v) ✕	11.00
Black Bean Salad with avocado, tomato, cilantro, lime, mango, corn, bell pepper (v) ✕	14.50

Add egg salad 4.75 chicken salad 5.50 hummus 5.00 avocado 3.50

TARTINES

Open faced sandwich on freshly baked whole wheat bread with butter
Gluten free bread from New World Bakery available for \$3 upcharge

Add Kettle Chips 2.75

Tuna Salad with capers, white beans, onion, sun-dried tomatoes and olive oil	11.75
Prosciutto and Mozzarella with pesto, sun-dried tomatoes	14.50
Chicken Salad with dried cranberries, walnuts	12.50
Roasted Turkey with avocado, tomato, and red pepper aioli	12.75
Blue Dahlia Brie with walnuts, apricot jam	10.75
Hummus with avocado, tomato, olive oil, black pepper (v)	11.00
Sliced Cold Smoked Salmon with herbed cream cheese, fresh dill, olive oil	14.50
Egg Salad with olive oil, dill, touch of cayenne, capers	11.00

HOUSE SPECIALS

Soup du Jour bowl of house made soup <i>please ask server for daily special</i>	9.00
French Dip Sandwich Roast Beef and Havarti cheese layered on fresh baguette served warm with au jus and horseradish aioli	15.00
Meat Board selection of three cured meats, pickles, olives, and walnuts	20.00
Hummus and Taboule Platter with greens, olives, sun-dried tomato and olive oil (v)	16.00
Cheese Board five assorted cheeses, olives, grapes, and jam	22.50
Five Cheese Ravioli with basil pesto, shaved parmesan, mixed greens	16.00
Coq au Vin Blanc chicken stew with mushrooms, garlic, capers, prosciutto all cooked in a white wine cream sauce	16.00
Meatloaf beef, pork, mushrooms, onion, garlic, and herbs served with mixed greens and a side of au jus	19.00
Savory Mushroom Crepes filled with sautéed mushrooms, garlic, dill, and covered in a parmesan and gorgonzola cream sauce	16.00
Seared Ahi Tuna sashimi grade tuna served rare with lemon pepper, steamed vegetables with cashews, mixed greens, and bread	28.00
Mussels Dijon with white wine, cream, and Dijon broth	21.50