

# Blue Dahlia

BISTRO



## SALADS

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

<b>Goat Cheese Salad</b> with walnuts, parmesan, tomato extra virgin olive oil ✕	15.50
<b>Mozzarella Salad</b> with basil, tomato, pesto ✕	15.00
<b>Maryland Crab Salad</b> two crab cakes over greens with red pepper aioli, basil pesto	25.00
<b>Mixed Greens Salad</b> with tomato, cucumber, basil pesto (v) ✕	11.00
<b>Black Bean Salad</b> with avocado, tomato, cilantro, lime, mango, corn, bell pepper (v) ✕	15.50
<b>Niçoise Salad</b> seared rare Ahi tuna, hard egg, potato, green beans, olives, capers, with lemon dijon vinaigrette*	23.00

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

<b>Tuna Salad</b> with capers, white beans, onion, sun-dried tomatoes and olive oil	11.75
<b>Prosciutto and Mozzarella</b> with pesto, sun-dried tomatoes	15.00
<b>Chicken Salad</b> with dried cranberries, walnuts	12.50
<b>Roasted Turkey</b> with avocado, tomato, and red pepper aioli	12.75
<b>Blue Dahlia Brie</b> with walnuts, apricot jam	11.75
<b>Hummus</b> with avocado, tomato, olive oil, black pepper (v)	11.00
<b>Sliced Cold Smoked Salmon</b> with herbed cream cheese, fresh dill, olive oil	14.75
<b>Egg Salad</b> with olive oil, dill, touch of cayenne, capers	11.25

## HOUSE SPECIALS

<b>Soup du Jour</b> bowl of house made soup <i>please ask server for daily special</i>	9.00
<b>French Dip Sandwich</b> Roast Beef and Havarti cheese layered on fresh baguette served warm with au jus and horseradish aioli	15.50
<b>Meat Board</b> selection of three cured meats, pickles, olives, and walnuts	20.00
<b>Hummus and Taboule Platter</b> with greens, olives, sun-dried tomato and olive oil (v)	17.00
<b>Cheese Board</b> five assorted cheeses, olives, grapes, and jam	23.00
<b>Five Cheese Ravioli</b> with basil pesto, shaved parmesan, mixed greens	16.00
<b>Coq au Vin Blanc</b> chicken stew with mushrooms, garlic, capers, prosciutto all cooked in a white wine cream sauce	17.00
<b>Meatloaf</b> beef, pork, mushrooms, onion, garlic, and herbs served with mixed greens and a side of au jus	19.75
<b>Savory Mushroom Crepes</b> filled with sautéed mushrooms, garlic, dill, and covered in a parmesan and gorgonzola cream sauce	18.00
<b>Seared Ahi Tuna</b> sashimi grade tuna served rare with lemon pepper, steamed vegetables with cashews, mixed greens, and bread	28.00
<b>Mussels Dijon</b> with white wine, cream, and Dijon broth	22.00