

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 ✕	15.75
Mozzarella Salad with basil, tomato, pesto ✕	15.50
Maryland Crab Salad two crab cakes over greens with red pepper aioli, basil pesto	24.00
Mixed Greens Salad with tomato, cucumber, basil pesto (v) ✕	11.50
Black Bean Salad with avocado, tomato, cilantro, lime, mango, corn, bell pepper (v) ✕	15.50

Add egg salad 5.00 chicken salad 5.75 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	17.00
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	22.00

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Cocktails

French 75	Tanqueray, lemon juice, simple syrup, champagne	11
Mojito	Bacardi, mint, simple syrup, lime juice, club soda	10
Moscow Mule	Deep Eddy Vodka, lime juice, ginger beer	9
Cosmopolitan	Deep Eddy Vodka, Cointreau, cranberry juice	10
Basil Paloma	Lalo Tequila, sparkling grapefruit juice, simple syrup, basil	13
Pomegranate Margarita	Dulce Vida Resposada, Cointreau, lime juice, simple syrup, pomegranate	11
Peach Daiquiri	Bacardi, lime juice, simple syrup, peach syrup	11
Negroni	Tanqueray, Campari, sweet red vermouth	12
Hard Lemonade	Deep Eddy Vodka, homemade lemonade	9
Mexican Martini	Dulce Vida Resposada, Cointreau, lime juice, olive brine	11
Bloody Mary	Smirnoff Vodka, Zing Zang, Worcestershire sauce, celery salt	8
Lime Margarita	El Jimador Tequila, Triple Sec, lime juice, simple syrup	8
Sgroppino	Deep Eddy Vodka, lemon sorbet, champagne	11
Aperol Spritz	Aperol, champagne, soda	9
The Doctor	Tito's, pear syrup, Grand Marnier, lime juice	12

Wine

<u>White Wine</u>	Chardonnay Kendall Jackson - California - medium-bodied, toasted oak, apple, butter and vanilla.	10/38
	Sauvignon Blanc Matua - New Zealand - citrus notes with a hint of grapefruit & basil, blackcurrant leaf and a hint of nettle and green melon	10/38
	Pinot Grigio Seaglass - California - lemongrass, grapefruit, honeysuckle, ripe pear, apple and hints of tangerine	9/34
	Moscato Fiori - Italy - fruity and refreshing	9/34
	Vinho Verde Lago - Portugal - White fruit notes and tropical flavors	11/42
<u>Rosé</u>	Brut Rose Bouvet - France - raspberry and cassis fragrance. Very dry and crisp, with plump, succulent red fruit flavors offset by subtle earthy notes	12/46
	Rose Lab - Portugal - A lively rosé with very aromatic notes of ripe red fruits and flowers	9/34
<u>Bubbles</u>	Mimosa - lavender, elderflower, hibiscus, pomegranate, rose, prickly pear, white peach, orange juice	sm 5/lg 10
	Mimosa Flight - Pick 4 flavors	11
	Prosecco La Bella - Italy - 187ml	8
<u>Red Wine</u>	Red Blend L'appel des Sereines - France - flavors of ripe blackberries, fresh dark plums, bing cherries and blueberries.	10/38
	Pinot Noir Chasing Lions - California - Lush aromas of ripe cherries, orange peel, violets, and fig leaf	10/38
	Malbec Durigutti - Argentina - Blackberry, cassis, espresso	11/42
	Cabernet Bacchus - California - Plum, black currant, blackberry	11/42
	Sangria (Available Seasonally)	7

DRINKS

all espresso drinks are 2oz shots

Organic Coffee	3.75	Cold Brew	5.00
Espresso or Americano	3.75	Chai Tea Latte	5.00
Cappuccino	4.50	Black or Hibiscus Iced Tea	3.00
Latte	5.00	Orange Juice Small	5.00
Mochaccino	5.50	Orange Juice Large	8.75
Matcha Latte	5.50	Tea Embassy Organic loose leaf tea	5.50
Café au Lait	4.25	House-made Lemonade regular, pomegranate,	4.25
Cafe con Panna	4.00	fresh mint, or lavender	

Substitute oat, coconut, or almond milk 1.00

Ⓢ Can be made vegan

✂ Can be made gluten free

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