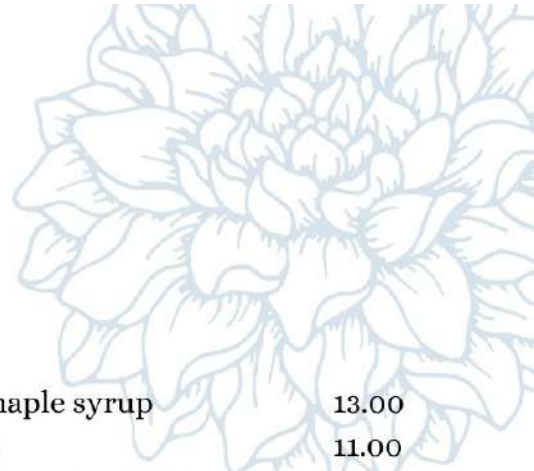


# Blue Dahlia

## BISTRO



### BREAKFAST Available until 3pm

<b>Pearl Sugar Belgian Waffles</b> with berries, powder sugar, Vermont maple syrup	13.00
<b>Granola Parfait</b> with Greek Yogurt, homemade granola, and berries	11.00
<b>Frittata</b> with sausage, mozzarella, parmesan or daily vegetable frittata with fresh bread and greens ✕	15.50
<b>Egg White Frittata</b> Tomato, spinach, feta cheese with fresh bread and greens ✕	15.50
<b>Blueberry Blintzes</b> French crepes filled with sweet ricotta, topped with blueberry reduction	13.50
<b>Parisian Sandwich</b> ham, Havarti, tomato, and butter on fresh baguette with choice of Dijon mustard or dill cream cheese <i>please no substitutions</i>	13.50
<b>Savory Crepes</b> stuffed with ham and Havarti cheese, topped with chive Crème Fraiche and served with greens	16.00
<b>Oatmeal</b> with mixed berries, brown sugar, and walnuts	7.50
<b>Avocado Toast</b> with tomato, shaved parmesan and crushed black pepper	11.00
<b>House-made Granola</b> oats, cashews, almonds, cranberries, coconut, and raisins topped with fresh berries and choice of milk (V)	10.50

### A La Carte

<b>Scrambled Eggs</b> 4.00	<b>Turkey Sausage Patties</b> 4.00
<b>Breakfast Sausage</b> 6.00	<b>Avocado</b> 3.50
<b>English Muffin</b> 3.00	<b>Fruit Salad</b> 6.00
<b>Bacon</b> 4.00	<b>Fried Egg*</b> 2.00

*We love and use local and organic ingredients when possible!*

### DRINKS

all espresso drinks are 20z shots

<b>Organic Coffee</b>	4.00	<b>Cold Brew</b>	5.00
<b>Espresso or Americano</b>	4.00	<b>Chai Tea Latte</b>	5.50
<b>Cappuccino</b>	5.00	<b>Black or Hibiscus Iced Tea</b>	4.00
<b>Latte</b>	5.50	<b>Orange Juice</b>	5.00
<b>Mochaccino</b>	5.75	<b>Tea Embassy</b> Organic loose leaf tea	5.75
<b>Sweet Matcha Latte</b>	5.50	<b>House-made Lemonade</b> regular,	4.50
<b>Café au Lait</b>	4.25	pomegranate, fresh mint, or lavender	
<b>Café con Panna</b>	4.25		

(V) 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



# 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 ✕	15.75
<b>Mozzarella Salad</b> with basil, tomato, pesto ✕	15.50
<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) ✕	11.50
<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 5   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

<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	11.50
<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	16.00
<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	16.50
<b>Coq au Vin Blanc</b> chicken stew with mushrooms, garlic, capers, prosciutto all cooked in a white wine cream sauce	20.00
<b>Meatloaf</b> beef, pork, mushrooms, onion, garlic, and herbs served with mixed greens and a side of au jus	19.75