

Blue River Bistro Brunch

Appetizers

Bistro Caprese | 13

beefsteak tomato, fresh mozzarella, basil
infused olive oil & toasted baguette

Honey & Cashew Encrusted Brie | 14

lahvosh cracker bread & red delicious apples

Baked Lahvosh | 13

goat cheese spread, spicy andouille sausage,
peppadews, cotija cheese

Calamari | 11

house made cocktail sauce

Crispy Tiger Shrimp | 13

house made sweet & spicy jalapeno dipping
sauce

Soup & Salad

Cream of Tomato Basil |

bowl: 6 cup: 4

Beet ✂ | 12

spring mix, roasted red beets, Chèvre goat
cheese, pistachios & lemon-honey
vinaigrette

Kale ✂ | 14

zante currants, toasted pecans, basil infused
quinoa, feta, cracked pepper Dijon dressing

Arugula ✂ | 16

brown sugar & allspice seared Mahi Mahi,
roasted pear, toasted, cashew, golden raisin,
goat cheese, apple-poppy seed dressing *

Butter Leaf Wedge ✂ | 12

wedge of butter leaf lettuce, bacon crumble,
Affinee blue cheese, toasted walnuts, creamy
buttermilk blue dressing & basil oil

Soup of the Day |

bowl: 6 cup 4

Spinach ✂ | 12

spinach, mandarin oranges, apples, candied
walnuts, dried cranberries, Chèvre goat
cheese & strawberry-champagne vinaigrette

Blue River ✂ | 14

spring mix, chicken walnut salad, blue
cheese crumbles, tomatoes, artichoke hearts
& avocado

Choice of ranch, blue cheese, balsamic,
strawberry-champagne or soy-ginger
dressing

Caesar ✂ | 11

romaine & house made Caesar dressing*

*Add Red Bird Farms chicken, organic tofu, three jumbo Tiger shrimp or salmon to any salad for five dollars**

Two dollar split plate charge

Drinks

Citrus Soda | 5

Cucumber, lime, grapefruit
shrub, simple & soda

Limeade | 5

Lime, mint, simple & soda

Ginger Spice | 5

Ginger shrub, lemon juice,
cinnamon, simple & soda

Pineapple-Pepper | 5

Basil, pineapple juice, habanero
simple & soda

Brunch Plates

All benedicts served atop an English muffin with crispy red potatoes

Steak & Eggs | 14

grilled 4-ounce sirloin, 2 eggs any style served, crispy roasted red potatoes & Texas toast

Farmer's Market Omelet | 10

beefsteak tomatoes, fresh basil, mozzarella, balsamic syrup, crispy red potatoes & Texas toast*

'French' Toast | 10

French bread stack browned with a cinnamon spiced egg batter, caramelized apples & pecans

Red Chilaquiles ✂ | 12

crispy corn tortillas, over easy eggs, pico de gallo, sour cream & cotija cheese

Croque-Madame | 13

grilled ham & cheese, fried egg & mornay sauce*

Breakfast Wrap | 13

beef tips, scrambled eggs, potato hash, topped with melted cheddar & green chili

Traditional Eggs Benedict | 11

poached eggs, ham, asparagus, fresh tomato & citrus hollandaise*

Vegetarian Eggs Benedict | 11

poached eggs, avocado, spinach, fresh tomato & citrus hollandaise*

Lox Eggs Benedict | 13

poached eggs, house cured lox, spinach, citrus hollandaise topped with capers*

Eggs Southwest ✂ | 13

poached eggs atop polenta cakes, kurabuta pulled pork & fire roasted poblano cream*

Chicken Saltimbocca | 14

chicken breast, prosciutto ham, wild mushrooms, poached asparagus & crispy polenta

Sandwiches

All sandwiches come with a choice of house salad, fries or cup of soup

Chicken Walnut Sandwich | 13

house made chicken walnut salad, whole wheat bread, lettuce, tomato & avocado

BBQ Pork Sandwich | 14

raspberry-chipotle barbeque, cheddar, arugula & slaw

Turkey Sandwich | 14

thinly sliced turkey breast, sour dough, melted brie, roasted apple, cranberry jam & arugula

Salmon BLT | 14

grilled salmon topped with applewood smoked bacon, Gruyere cheese & roasted red pepper aioli*

Jamaican Jerk Chicken | 14

grilled chicken, mango aioli, peppadew-pineapple relish, gruyere cheese & arugula

Reuben | 14

shaved pastrami, caramelized onion, stout infused sauerkraut, 1000 island & gruyere cheese

Additional & Sides

Texas Toast | 3

English Muffin | 3

Whole Wheat Bread | 3

Crispy Red Potatoes | 3

Two Eggs Any Style | 5

Four Ounce Sirloin | 5

Ham | 5

Applewood smoked bacon | 5

Sautéed onions | 3

Sautéed mushrooms | 3

Avocado | 3

Red Bird Farms chicken | 5

Organic tofu | 5

Tiger shrimp | 5

Atlantic salmon | 5

✂ Indicates a gluten free menu item. Ask your server for other items that can be prepared gluten free on request

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for food borne illness.*