

Blue River Bistro

Brunch

APPETIZERS

Bistro Caprese 13

beefsteak tomato, fresh mozzarella, basil
olive oil, balsamic reduction & toasted
baguette

Tuna Poke 15

avocado, ginger-sesame marinade, crispy
wonton, guajillo sauce

Eggplant Sticks 12

garlic aioli & red curry dipping sauces

Baked Lahvosh 13

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

Honey & Cashew Encrusted Brie 14

lahvosh cracker bread & red delicious apples

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

Soup of the Day

bowl: 6 cup 4

GF Beet 12

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

GF Spinach 12

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

GF Kale 14

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

GF Blue River 14

spring mix, chicken walnut salad, blue
cheese crumbles, tomatoes & avocado
Choice of ranch, blue cheese, balsamic,
strawberry-champagne or soy-ginger
dressing

GF Butter Leaf Wedge 12

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

GF 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*

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

Drinks

Citrus Soda

Cucumber, lime,
grapefruit shrub,
simple & soda

Limeade

Lime, mint,
simple & soda

Ginger Spice

Ginger shrub,
lemon juice,
cinnamon, simple
& soda

Pineapple-Pepper

Basil, pineapple
juice, habanero
simple & soda

BRUNCH PLATES

Short Rib + Hash 14

braised beef, 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

Chicken Saltimbocca 14

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

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*

SIDES

Texas Toast 3  English Muffin 3  Whole Wheat Toast 3  Avocado 3
Crispy Red Potatoes 3  Two Eggs 3  Ham 3  Applewood Smoked Bacon 3

SANDWICHES

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

Reuben 14

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

Salmon BLT 14

grilled salmon, applewood smoked bacon, gruyere cheese & red pepper aioli*

Chicken Sandwich 14

cajun fried chicken, honey-chipotle mayo, lettuce, tomato, onion & cheddar

Short Rib Sandwich 14

braised beef, stout barbeque, provolone & red wine caramelized onions

Chicken Walnut Sandwich 13

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

Garden Sandwich 10

cucumbers, tomatoes, spinach, red onions, provolone cheese, avocado, cilantro-lime aioli & whole wheat bread

Please notify your server of any allergies before ordering, as not all ingredients are listed. Due to the nature of restaurants and cross-contamination concerns, we are unable to guarantee a 100 percent allergy free zone. However we will do our best to accommodate your specific dietary needs.

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