

Bluegrass Kitchen Specials

September 4, 2010

(updated daily @ www.bluegrasskitchen.com)

Tapas

Wurstsalat: House made Souse (headcheese) served with Gruyere Cheese Salad, Pickled Cabbage, Cucumber, Whole Grain Mustard & Crusty Bread

9

WV Pasture Raised Organic Chicken Wing Filled w/Pork & Shrimp Sausage

8

Vegetarian Sushi with Seaweed Salad, Organic Tamari & Wasabi

7

Bourbon Hanger Steak Satays with Asian Slaw & Lentil Cracker

10

Entrees

Organic Chicken Breast Roasted & Boursin Cheese in Parmesan Phyllo Crust
with Tomato Coulis and Grilled Eggplant

25

Red Thai Curry of Mayan Prawn and Price Edward Island Mussels
with Spaghetti & Garlic Toast

24

Wild Mushroom Mezzaluna with White Wine Parmesean Cream Sauce & Garlic Toast

20

Homemade Desserts

Blueberry Buttermilk or Key Lime Pie 5

Sticky Bun Bread Pudding with Bourbon Sauce 8

Buttermilk Cheesecake with Berry Compote 6

Local Big Peach Pie 8