

# Brunch

Now Featuring  
Fresh-Squeezed  
Orange Juice



8oz \$2.75  
14oz \$3.25  
Mimosa 3.25

## Salad & Sides

**Organic Spring Greens, Tomato, Feta Cheese, Sprouts, Peppers, and Red Onion.** 3.50/side  
5.50/large  
Add **Free Range Chicken Breast** or **Albacore Tuna Salad** for \$2.50, or **Organic Egg Salad** for 2.25  
Bluegrass House Vinaigrette or Buttermilk Peppercorn Bleu Cheese, or Newman's Own – Ranch, Low-Fat Italian.

## Breakfast Items

**Bluegrass Huevos** - organic eggs scrambled with tomatoes, red onion, peppers, blue corn chips and cheese. served with our homemade red salsa or salsa verde, sour cream and choice of toast or sourdough English muffin. 7.95

**Cinnamon Raisin French Toast** - stuffed with cream cheese and preserves and dusted with organic wheat germ. served with a side of bacon or sausage and maple syrup. 7.75

**Monte' Cristo** - battered *Blue Monday* bread stuffed with naturally raised WV smoked ham and swiss cheese battered, fried, and sprinkled with confectioners sugar. served with organic granola and yogurt and your choice of maple syrup or preserves. 7.75

**Quiche of the Day** - freshly made and served with organic granola & yogurt. 5.75

**Corned Beef Hash** - our house cured brisket sauteed with peppers, onions and pepper gravy then served over a crispy potato cake with toast on the side. 8.50

**Eggs Benedict** - made with WV smoked ham or fried green tomatoes with free range poached eggs and hollandaise atop a sourdough English muffin and fried potatoes 9.95

**Mac & Cheese Omelet** - with fresh peas and ham; served with toast & fried potatoes 9.25

**Biscuits & Gravy** - two fresh biscuits with buttermilk gravy 6.95

**Big Breakfast** - two eggs (scrambled or poached), fried potatoes (or potato cake), choice of meat, with toast, english muffin, or biscuit 9.95

**All Natural WV Homemade Smoked Sausage or Ham Steak** 2.95

**All Natural WV Country Cured Bacon or Veggie Bacon** 2.50

**Homemade Potato Cakes** - seasoned with red bell pepper, green onion, fried up crispy, and served with sour cream and a side of organic granola and yogurt. 3.25/(1)  
6.95/(2)

**Organic Fruit & Nut Granola** - with organic milk 3.95/cup  
5.25/bowl

**Warm Beneigh Twists** - served with organic honey butter 6.25

**Two Organic Eggs** - poached or scrambled 3.95 (or 2.25 added to entree)

## Sandwiches etc.

**Breakfast Burrito** - our seasoned black beans, scrambled organic eggs, cheese and pico rolled in a flour tortilla and then grilled to perfection. served with homemade salsa and organic blue corn chips. 8.25

**Smoked Salmon Bialy** - wild Alaskan smoked salmon with capers, organic egg, diced onion, tomato and fresh herbed cream cheese on a crusty bialy from *Charleston Bread*. 9.95

**The Jon** - our classic BLT topped with a poached egg on *Blue Monday* white or honey whole wheat. 7.25

**Green Eggs and Ham** - a grilled English muffin with scrambled organic eggs, basil pesto, all-natural WV raised ham (or veggie bacon) and cheese. 6.50

**Albacore Tuna Salad** - chunk white tuna with celery, red peppers, and greens. served on *Blue Monday* white or honey whole wheat toast. 7.25

**B.L.T.** - country cured bacon or vegetarian bacon with tomato, greens, and sundried tomato mayo on *Blue Monday* white or honey whole wheat toast. 6.25

**Bluegrass Veggie Burger** - our own spiced blend of organic grains, veggies & local tofu topped with vermont cheddar, lettuce, tomato & onion then perched atop a charleston bakery brioche roll 8.50

**Egg Salad** - made daily with organic eggs, fresh dill, celery and topped with organic greens. served on on *Blue Monday* white or honey whole wheat toast. 6.75

**The Perfect Chicken** - lemon & thyme roasted chicken breast layered with bacon, sun-dried tomato-mayo and swiss cheese panini-grilled inside-out on artisan ciabatta bread with greens and tomato. 8.75

Modern Comfort Food with Naturally Raised Meats, Free Range Poultry and Delicious Vegetarian Selections.  
Prepared on a daily basis, our food will delight your senses with fresh herbs and the finest ingredients.

\* split plate fee \$3.75  
\* 20% gratuity may be added for parties of 6+  
\* please allow time for us to prepare your meal

