

Dinner

Salads Add Free-Range Chicken Breast 3.00

House Salad - organic spring greens, tomato, feta cheese, alfalfa sprouts, peppers & red onion. 3.50/side 5.75/large

Simple Spinach Salad - made with organic spinach, local boiled egg, bacon, goat cheese & a warm tomato vinaigrette. 4.50/side 6.75/large

Housemade dressings: strawberry vinaigrette, buttermilk peppercorn bleu cheese, ranch, Italian or Caesar

Noshes

Spinach Pies - served warm with Greek yogurt sauce. 8.50

Smoked Pork Eggrolls - local pork & Asian vegetables with a organic tamari sauce. 9.00

Veggie Johnny Cakes - shredded veggies & organic grains sauteed & served with Greek yogurt sauce. 8.00

Beer Cheese Fondue - house blend of cheeses, craft beer & roasted garlic - served with crusty Frütcake foccacia. 7.50

Mezza Plate - organic homemade humous, selection of vegetables & cheese compositions with grilled pita bread. 11.75

Bourbon BBQ Shrimp - 1/3 lb Atlantic peel & eats house-sauced & grilled. 12.25

Rough-Cut Steak Fries - seasoned & served with house-made steak sauce. 6.50

Organic Blue Corn Chips and Homemade Salsa 5.75

Sandwiches & their ilk

Smoked Chicken Quesadilla - free-range chicken with artichoke hearts, tomato, onion & jack cheese; grilled & served with organic blue tortilla chips & house-made salsa. 12.50

Thin Crust Pizza - with tomatoes, onions, pesto, feta & provolone - then topped with organic salad & balsamic reduction. 13.00

Bluegrass Veggie Burger - house-made with a special blend of organic grains, tofu and veggies perched on a Frütcake brioche roll with white cheddar, lettuce, tomato and onion; served with fresh fries, a side salad or chips & salsa. 10.50

Artisan French Dip - Thin sliced local rib eye with au jus, provolone, fried onions & celery root mayo on crusty baguette. 13.75

1/2 Pound Hamburger - WV pasture-raised beef topped with your choice of carmelized onions & smoked gouda or house-made pimiento cheese; served on Frütcake brioche with fresh shoestring fries, a side salad or chips & salsa. 12.50

The Perfect Chicken - lemon & thyme roasted chicken breast layered with bacon, sun-dried tomato-mayo & Swiss cheese grilled inside-out on crusty ciabatta with greens and tomato; served with fries, a side salad or organic chips & salsa. 11.50

Entrees

Fish & Chips - craft beer battered Pleasant Bay cod with steak fries, homemade tartar & cucumber salad. 18.75

Bourbon Trout & Grits - pan seared WV trout, organic grits & stewed kale topped with bourbon mustard-dill sauce. 19.75

Provençal Chicken & Dumplings - free-range house smoked chicken, french inspired sauce & organic dumplings. 18.25

Stuffed Tomato Pasta - stewed tomato filled with feta, basil & olives served over homemade pasta & spinach. 18.00

The Meatball & Pasta - one serious meatball filled with artisan buttermilk bluecheese & fresh mozzarella; served over house-made pasta with fresh marinara. 19.50

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 ~ *limited menu until 5pm
*20% gratuity may be added to split checks for parties of six+
* as your meal is freshly prepared, please allow time for us to cook it properly*

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www.bluegrasskitchen.com