



Dinner Menu

Under Construction

Salad & Soup

House Salad – organic spring greens, tomato, feta cheese, pepperoncini, sweet peppers & red onion

3.50/side 5.75/large

Simple Spinach Salad – made with organic spinach, boiled farm egg, bacon, goat cheese & warm tomato vinaigrette

Add Roasted Free-Range Chicken Breast 3.00

4.50/side 6.75 large

Housemade dressings: buttermilk peppercorn bleu cheese, fresh herb ranch, fiesta, balsamic or strawberry vinaigrette

Ask about our **soup of the day:** 2.99 cup or 4.99/bowl

Noshes

Mezza Plate – fresh-made hummus, olive tapenade, spinach pies, tzatziki, feta salad & warm pita 12.25

Tofu 'Wings' – Local tofu, seasoned 'Buffalo' style, fried & served with yogurt ranch 6.75

Beer Cheese Fondue – a blend of cheeses, craft beer & roasted garlic; served with crusty housemade bread 8.25

Crispy Local Porkbelly – with fried apples & mustard vinaigrette \$8.25

Chips & Salsa - organic blue corn chips with our housemade salsa 6.00

Thin-crust Pizza - with tomatoes, onions, pesto, balsamic reduction, feta & provolone, then topped with organic greens & citrus vinaigrette 13.00

Sandwiches & their ilk

Smoked Chicken Tostada - organic sprouted corn tortillas topped with house-smoked local chicken, black beans, jack cheese, lettuce, enchilada sauce, avocado salad & crème fraîche 13.50

Black Bean & Roast Chicken Chimi – served 'enchilada' style, topped with avocado salad & crème fraîche, served with fresh-made salsa & house-made corn chips 12.75

Bluegrass Veggie Burger - made in-house with quinoa & tofu topped with organic romaine, tomato, red onion & Vermont white cheddar on a housemade brioche roll 10.50

Rustic Italian Philly - our housemade baguette filled with house-roasted grass-fed WV rib-eye, provolone, pepperoncini, smoked gouda cream & cracked-pepper mayo; served with warm au jus 13.75

The Perfect Chicken – house-roasted free-range breast, bacon, sun-dried tomato-mayo & Swiss; grilled inside-out on artisan ciabatta and topped with organic romaine & fresh tomato 11.50

½ lb. Hamburger - local pastured beef topped with your choice of caramelized onions & smoked gouda or homemade pimento cheese, lettuce & tomato on house-made brioche with choice of side 12.50 †

Entrees

Fish & Chips - craft beer battered cod with shoestring fries, homemade tartar & cucumber salad 18.75

Trout & Grits – pan seared trout, organic grits & braised kale with bourbon mustard-dill sauce 19.75

Pork Chop – double cut local pork chop, apple brined & slow-cooked with a bourbon-mustard glaze, grilled asparagus & mashed sweet-potatoes 22.00

Meatloaf – House made with local beef & pork, mashed potato, green-tomato gravy and stewed green beans 15.75

Sassafras Short Ribs – Slow braised, sassafras rubbed, local short ribs served with organic black eyed peas, tomato & Swiss chard stew and house-baked garlic bread 21.25

Hoppin' Jons – Our organic black eyed peas, tomato & Swiss chard stew served over rice & topped with green onion, smoked gouda & crème fraîche 14.75

Fresh made desserts from our bakery “Frütcake” daily: ask about today’s selections

Split plate fee 3.75\$

† Please be patient, this item takes a while to prepare. †

www.bluegrasskitchen.com ~ 1600 Washington St East, Charleston WV 25311 ~ 304-346-2871

a la carte Brunch on Saturday & Sunday 10am-3pm