

Supper

Salad

Organic spring green, tomato, feta cheese, alfalfa sprouts, peppers and red onion
 Add All-Natural Chicken Breast for \$2.75 or Blackened Shrimp for \$7.95

Bluegrass' House Vinaigrette or Buttermilk Peppercorn Bleu Cheese, or Newman's Own – Ranch, Low-Fat Italian

3.50/side
5.75/large

Tapas (little dishes)

Mozzarella Olengini - fresh mozzarella rounds lightly breaded & fried with garlic toast on marinara	7.00
Baked Phylo wrapped Brie Cheese with dried fruit compote	9.50
Beer Cheese Fondue - house blend of cheeses, craft beer, and roasted garlic - served with crusty French bread	6.95
Mezza Plate - organic homemade humous, Chef's selection of vegetables, artisan cheese, tzaziki and grilled pita bread	11.25
Blackened Shrimp Cocktail - five large shrimp seared with blackened seasoning; served with homemade cocktail sauce	10.25
Shoestring Fries – tossed with rosemary infused sea salt & fresh parsley then served with chipotle ketchup	5.95
Organic Blue Corn Chips and Homemade Salsa	5.50

Sandwiches and the like

Roast Chicken Quesadilla - with artichoke hearts, tomato, onion & jack cheese grilled and served with home-made salsa	10.50
Shrimp Quesadilla - same as above but with delicious blackened shrimp	13.25
Fresh Made Pizza - herbed flatbread topped with garlic infused olive oil, tomatoes, onions, balsamic reduction, pesto, feta & provolone - then topped with our organic salad mix	12.95
Bluegrass Veggie Burger - house-made with a special blend of organic grains and veggies perched on a Charleston Bakery brioche roll with white cheddar, lettuce, tomato and onion; served with fresh fries, a side salad, or chips & salsa	10.50
1/2 Pound Hamburger - WV pasture-raised beef topped with your choice of caramelized onions & smoked gouda or house-made pimiento cheese; served on Charleston Bakery 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 and Swiss cheese grilled inside-out on crusty ciabatta with greens and tomato; served with fries, a side salad, or organic chips & salsa	10.50

Entrees

Fish & Chips - fried Pleasant Bay cod with shoestring fries, homemade tartar and cucumber salad	17.95
Winter Alfredo Pasta - house-made herbed fettucine sauteed with Monroe County butternut squash and smoked ancho chili gouda alfredo; served with crusty French bread from Charleston Bread	13.95
Rags & Ropa Pasta - our own seasoned and slow cooked shredded WV pasture raised beef served over fresh house-made rag pasta with piri-piri tomato sauce and topped with smoked gouda	19.25
Bourbon Trout & Grits – pan seared trout, organic grits and slow cooked kale topped with bourbon mustard-dill sauce	18.85
Homemade Enchiladas - organic corn tortillas stuffed with roasted poblano peppers, black beans and jack cheese; topped with salsa verde & buttermilk crème fraise and served with a side of Spanish rice.	15.95

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

1600 Washington St East - 304.346.2871
www.bluegrasskitchen.com

Wines

WHITE

Montelliana Italy: Prosecco 22 / 5.50
St. Innocent, 2007 Oregon: Pinot Gris 37 / 9.25
Milbrandt Legacy Sundance, 2006 Washington State: Chardonnay 36 / 9
Tilia, 2008 Argentina: Torrontes 21 / 5.25
Cono Sur, 2008 Chile: Chardonnay 19 / 4.75
Ferraton France: Cotes Du Rhone Rosé 22 / 5.50
Kühl Germany: Riesling 23 / 5.75

RED

Signano, 2007 Italy: Chianti 27 / 6.75
Finca Sopenia, 2007 Reserva Mendoza: Cabernet 24 / 6
Cinnabar Mercury Rising, 2006 California: Cabernet 37 / 9.25
Urban 2007 Mendoza: Malbec 20 / 5
Red Right Hand, 2006 South Australia: Shiraz-Grenache- Temprnillo 29 / 7.25
Ancient Peaks, 2007 California: Zinfandel 33 / 8.25
Two Worlds, 2007 Germany/Oregon: Pinot Noir 32 / 8

Beers

DOMESTICS

Budweiser, Coors Light, Miller Lite, Yuengling 2.75
Blue Moon, Magic Hat #9, Sierra Nevada Pale Ale, Sierra Nevada Celebration Ale, Great Lakes Burning River Pale Ale, Great Lakes Aliot Ness Amber Lager, Great Lakes Edmund Fitzgerald Porter 3.75
Harpoon: UFO Hefeweizen 4.00
Rogue American Amber Ale Sam Adams Imperial White 10.3% 4.50
Harpoon Leviathan Imperial IPA 9.3% 6.00
Morimoto Soba Ale 8.00
Rogue Old Crustacean Barleywine Ale 11.4% alc, 750ml 19.95

IMPORTS

Heineken, Pilsner Urquel 4.00
Guinness 5.00
Sam Smith Oatmeal Stout, Sam Smith Organic Tadcaster 6.00
Pinkus Organic Hefeweizen, St. Peters Organic English Ale 6.75
Ayinger Celebrator Doppelbock 7.00
Chimay Belgian Trappist 7.50
Framboise Raspberry Lambic 12.00