



# STARTER PLATES

<b>FRENCH ONION GRATINÉE</b>	<b>\$6.95</b>
rich onion broth with fresh thyme & sherry topped with croutons, Swiss & Parmesan	
<b>GARDEN TOMATO SOUP</b>	<b>\$6.95</b>
warm tomato soup seasoned with fresh herbs	
<b>ESCARGOTS BOURGUIGNON</b>	<b>\$9.95</b>
traditional marinated snails roasted in garlic butter with parsley	
<b>COUNTRY STYLE PATÉ</b>	<b>\$8.95</b>
rustic house-made pate of savory pork and fresh herbs with toasted Billy Bread	
<b>MUSSELS</b>	<b>\$11.95</b>
fresh Maine mussels steamed in white wine with garlic, shallots, tomato, parsley & butter	
<b>WARM GOAT CHEESE</b>	<b>\$8.95</b>
honey marinated goat cheese with Harvard beets, toasted walnuts and toasted bread	
<b>CHARCUTERIE</b>	<b>\$10.95</b>
a selection of house-made & domestic cured sausages & meats - served w/mustarda, grain mustard, cornichons & Billy Bread	
<b>CHEESE PLATE</b>	<b>\$13.95</b>
three cheeses w/cider reduction, red grapes, walnuts, Granny Smith apples & croutons	

## Blue Talon Bistro - SERIOUS COMFORT FOOD -

### BOULANGERIE

(BREAKFAST PASTRY)

Basket of Pastry - "pain au chocolat", croissant and a slice of coffee cake	\$5.95
Croissants - two fresh baked, flaky croissants with apricot preserves	\$4.50
Homemade Blueberry Muffin baked daily (limited supply!)	\$2.50
Sticky Bun - gooey pecan goodness (limited supply)	\$3.50
Fruit & Cheese Plate fresh coffee cake, Brie & yogurt with fresh fruit	\$10.95

# BRUNCH

### WEEKEND STARTERS

- ~ BLOODY MARY ~
- ~ MIMOSAS ~  
- traditional  
- passion fruit  
- tangerine  
- Blue Talon style  
- Bellini
- ~ CAIPIRINHA ~
- ~ BLUE TALON COCKTAIL ~
- ~ PLANTER'S PUNCH ~
- ~ CHAMPAGNE COCKTAIL ~

### SALAD PLATES

<b>FIELD GREEN SALAD</b> - local Manakintowne Farm field greens with an aged sherry/Parmesan vinaigrette	<b>\$5.95</b>
<b>GRILLED ASPARAGUS SALAD</b> - a selection of vinaigrette dressed field greens with lightly grilled pencil asparagus, a toasted Brie crouton, smoked bacon lardons and a soft poached egg*	<b>\$9.95</b>
<b>CHOPPED SALAD</b> - finely chopped lettuce with Ricotta Salata, diced egg, julienned salami, tomato, smoked bacon & spiced nuts	<b>\$8.95</b>
<b>SALADE "NIÇOISE"</b> - a slightly modernized version with marinated artichoke hearts, field greens, tomatoes, olives, asparagus, potatoes, roasted peppers & hard boiled egg	<b>\$16.95</b>
<b>BLACKENED SALMON SALAD</b> - flaked, blackened Atlantic salmon on a salad of spinach, scallions, tomatoes & mustard vinaigrette	<b>\$13.95</b>

## BRUNCH PLATES

(til 3 pm)



**EGGS & MORE\* - \$12.95**

**MEATLOAF MEURETTE** - poached egg over house made meatloaf & a rich red wine sauce

**FRENCH TOAST** - griddled egg battered breakfast bread with smoked bacon & warm maple syrup

**OMELETTE** - with Black Forest ham, Cheddar & Swiss cheese - served with bacon & field greens

**CREAMED VIRGINIA HAM** - over toasted brioche with a fried egg

**SAUSAGE & GRIT CASSEROLE** - baked with Cheddar cheese and topped with two poached eggs

**BELGIAN WAFFLE** - traditional malted Belgian waffle with smoked bacon & fruit compote

**SAVORY BREAD PUDDING** - with ham, onion, Swiss, roasted peppers, fried egg and cream sauce

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<b>GRILLED FLANK STEAK</b> - sliced flank steak over mixed greens with tomato, basil, peppers & sliced onions & Mozzarella	<b>\$13.95</b>
<b>BLUE CRAB DIP</b> - fresh local crabmeat in a light cream sauce with toasted baguette croutons	<b>\$14.95</b>
<b>VEGETARIAN SANDWICH</b> - includes fresh Mozzarella, roasted peppers, fresh basil, tomatoes, sliced onions & olive oil	<b>\$11.95</b>
<b>BLACKENED FISH REUBEN</b> - spicy seafood version of the lunch-time classic with Swiss cheese, cole slaw and a house made 1000 Island dressing on grilled rye bread	<b>\$11.95</b>
<b>PANINI SANDWICH</b> - Cuban style sandwich of roasted pork loin, ham, Swiss & sliced pickles, pressed on the panini grill	<b>\$9.95</b>
<b>SHRIMP &amp; GRITS</b> - local stone ground yellow corn grits with sauteed shrimp, tomatoes, mushroom, bacon & scallions	<b>\$13.95</b>
<b>CHICKEN &amp; MUSHROOM CRÊPES</b> - baked crêpes filled with creamed chicken, mushrooms & Herbs de Provence, topped with a Parmesan cream sauce & served with field greens	<b>\$11.95</b>
<b>"MAC &amp; CHEESE"</b> - Cheddar & Parmesan cheese gratin made with penne pasta and a side of local Edward's Virginia country ham	<b>\$10.95</b>
<b>HAMBURGER</b> - with smoked bacon, cheese & a fried egg on a toasted bun with lettuce, tomato, red onion & French fries*	<b>\$10.95</b>

\* The Virginia Dept of Health has asked that we inform you that hamburger, tuna, eggs, steak, & salmon may be cooked to order and that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.

420 Prince George Street ~ Williamsburg, VA 23185 ~ (757) 476-BLUE ~ bluetailonbistro.com

David Everett - Owner/Chef

Scott Hoyland - Chef de Cuisine

A gratuity of 20% will be added to parties of 8 or more. We gladly accept Cash. (Oh, we also take Visa, Mastercard, American Express, Diner's Club & Discover.

We gladly serve our (nearly) Famous ~ Historic Tap Water ~ upon request