



STARTER PLATES

FRENCH ONION GRATINÉE	\$6.95
rich onion broth with fresh thyme & sherry topped with croutons, Swiss & Parmesan	
BLACK BEAN SOUP	\$6.95
rustic stew with Chorizo, ham & onions	
ESCARGOTS BOURGUIGNON	\$9.95
traditional marinated snails roasted in garlic butter with parsley	
COUNTRY STYLE PATÉ	\$8.95
rustic house-made pate of savory pork and fresh herbs with toasted bread	
MUSSELS	\$11.95
fresh P.E.I. mussels steamed in white wine with garlic, shallots, tomato, parsley & butter	
WARM GOAT CHEESE	\$8.95
honey marinated goat cheese with Harvard beets, toasted walnuts and toasted bread	
CHARCUTERIE	\$10.95
a selection of house-made & domestic cured sausages & meats - served w/mustarda, grain mustard, cornichons & toasted bread	
CHEESE PLATE	\$13.95
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

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

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 mushrooms, fresh spinach and white cheese

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

SPICY BLACK BEAN STEW - with Chorizo, ham, onion, garlic and two poached eggs

SAVORY BREAD PUDDING - with ham, onions, roasted peppers, Swiss, a fried egg and light cream sauce

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OPEN-FACED POT ROAST SANDWICH - braised beef over toasted bread with a rich red wine sauce **\$11.95**

VEGETARIAN SANDWICH - includes fresh Arugula, roasted peppers, and roasted Portobello mushrooms **\$11.95**

BLACKENED FISH REUBEN - spicy seafood version of the lunch-time classic with Swiss cheese, cole slaw and a house made 1000 Island dressing on grilled rye bread **\$11.95**

PANINI SANDWICH - Cuban style sandwich of roasted pork loin, ham, Swiss & sliced pickles, pressed on the panini grill **\$9.95**

GRILLED HAM STEAK - local stone ground yellow corn grits with grilled ham and two fried eggs **\$12.95**

CHICKEN & MUSHROOM CRÊPES - baked crêpes filled with creamed chicken, mushrooms & Herbs de Provence, topped with a Parmesan cream sauce & served with field greens **\$11.95**

"MAC & CHEESE" - Cheddar & Parmesan cheese gratin made with penne pasta and a side of local Edward's Virginia country ham **\$10.95**

HAMBURGER - with smoked bacon, cheese & a fried egg on a toasted bun with lettuce, tomato, red onion & French fries* **\$10.95**

* 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 ~ bluetalonlybistro.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