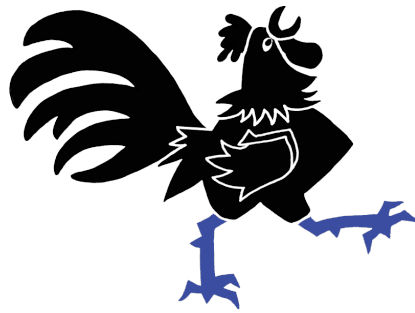


## STARTER PLATES\*



## Blue Talon Bistro - SERIOUS COMFORT FOOD -

### CHARCUTERIE\*

*with whole grain mustard, horseradish & mustard cured fruits*

Country Style Paté \$8.95  
*House-Made Terrine with Grilled Bread*

Classic Charcuterie Plate \$10.95  
*Daily Selection of Cured Meats & Sausages w/Cornichons*

Butcher's Tasting Board \$19.95  
*Complete Selection of Cured Meats, Sausages and Patés  
(intended for 2... or more!)*

Foie Gras Mousse \$10.95  
*Creamy Duck Mousse with Croutons & Cornichons*

## PLATES OF THE DAY\*

*(available after 5 pm)*

### MONDAY

BRAISED GOAT \$22.95  
- in a mild yellow curry sauce

### TUESDAY

BEEF BRISKET \$26.95  
- with Cabernet reduction

### WEDNESDAY

POISSON BASQUAISE \$26.95  
- with chorizo sausage & potato

### THURSDAY

DUCK CASSOULET \$26.95  
- with white beans and sausage

### FRIDAY

SEAFOOD CURRY \$23.95  
- green curry with rice

### SATURDAY

BONELESS SHORTRIBS \$26.95  
- slow cooked with rich red wine sauce

### SUNDAY

SOUS VIDE TOP SIRLOIN \$23.95  
- with celeri root purée & mustard sauce

### SALAD PLATES\*

FIELD GREEN SALAD - local Manakintowne Farm field greens with 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
BLACK OLIVE TAPENADE - with toasted croutons, Olli Prosciutto, roasted cipollini onions & white anchovies	\$10.95
DUCK CONFIT SALAD - toasted pecans, crumbled blue cheese, duck confit, red grapes, caramelized onions, & diced tomatoes on mixed field greens with vinaigrette dressing	\$10.95
CHOPPED SALAD - finely chopped lettuce with Ricotta Salata, diced egg, julienned ham & salami, tomato, bacon and spiced nuts	\$8.95
NICOISE SALAD - entree salad of grilled, flaked tuna over mixed greens with anchovies, tomatoes, boiled potatoes, green beans, marinated artichoke hearts and a hard boiled egg	\$16.95

## STEAK SELECTION DAILY MAIN PLATES\*

We gladly  
serve our

(nearly) Famous  
"Historic"  
Tap Water  
upon request

SEARED SALMON - over Green LePuy Lentils with Roasted Root Vegetables & Maitre d' Butter	\$24.95
STEAK FRITES - Bistro Classic of Grilled Skirt Steak with Parmesan -Truffled Fries, Mixed Lettuces & BTB Steak Sauce	\$26.95
SLOW COOKED POT ROAST - Tender Chunks of Beef with Potatoes, Onions & Carrots in a Rich Beef Broth	\$23.95
CHICKEN & MUSHROOM CRÊPES - Baked Crêpes Filled with Creamed Chicken & Mushrooms, Herbs de Provence Topped with Pencil Asparagus and Parmesan Cheese	\$22.95
MEATLOAF - Homemade Meatloaf with Mushroom Gravy, Smashed Potatoes & Green Beans	\$18.95
ROASTED SCALLOPS - Cast Iron Roasted Ocean Scallops with "Forbidden" Black Rice and Lemon Beurre Blanc	\$27.95
PIED de COCHON - Our Variation of the Classic French Pig's Trotter, Crispy Fried with Bread Crumbs over a Fresh Spinach Salad with Celery Root, Apples & a Mustard Dressing	\$23.95
ROTISSERIE CHICKEN - Tender Roasted Chicken with Sautéed Vegetables, Poultry Broth and Potatoes	\$19.95
LAMB SHANK - Braised Shank Basted in Apricot Glaze with Smashed Potatoes, Sugar Snap Peas & Asparagus	\$25.95
ROASTED WHITEFISH - Flageolet Beans, Andouille Sausage, Tasso Ham, Crayfish, Potatoes and Shellfish/Saffron Sauce	\$24.95
GRILLED PORK LOIN - with Slow Cooked & Seared Pork Belly over Crushed Potatoes with Shiitake, Leek & Mustard Sauce	\$26.95
SAUTÉED CALVES LIVER - Smothered in Sautéed Shiitakes, Smoked Bacon & Onions with Sautéed Asparagus, a Marsala Reduction and Smashed Yukon Gold Potatoes	\$20.95
"MAC & CHEESE" - Rich Baked Gratin of Penne Pasta with Sautéed Vegetables and Edwards Country Ham	\$15.95
VEGETARIAN PLATE - Barley Pilaf with Winter Vegetables, White Beans, Eggplant Purée, & Grilled Harvest Bread	\$18.95

### HAMBURGER\* \$10.95

Smoked Bacon, American Cheese & Fried Egg  
on a Toasted Bun with French Fries

### SIDES\*

\$4.75

- mac & cheese -
- asparagus -
- French fries -
- potatoes -
- broccoli -
- mixed -  
vegetables
- black rice -
- sugar snap peas -

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

\* 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 under-cooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.

ALLERGIES: please note that our kitchen uses nuts, flour, garlic, peanut oil and more. Ask your server which dishes might be altered to suit your dietary needs.