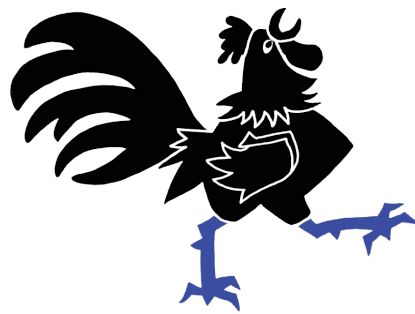


STARTER PLATES*

ESCARGOTS BOURGUIGNON	\$9.95
traditional marinated snails roasted in garlic butter with parsley	
COUNTRY STYLE PATÉ	\$8.95
rustic house-made paté of savory pork and fresh herbs with toasted bread	
FOIE GRAS MOUSSE	\$10.95
smooth duck liver paté with warm grilled bread and cornichons	
MUSSELS	\$11.95
fresh P.E.I. mussels steamed in white wine with garlic, shallots, tomato, parsley & butter	
WARM GOAT CHEESE	\$8.95
Chevre warmed on French bread with sliced beets, candied walnuts, Manakintowne field greens and herb honey	
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 -

SOUPS*

FRENCH ONION GRATINÉE	\$6.95
rich onion broth with fresh thyme & sherry topped with croutons, Swiss & Parmesan	
BLACK BEAN SOUP	\$6.95
rustic black bean soup with chorizo & garlic	
SOUP OF THE DAY - selected daily	\$5.95

OUTSTANDING BEVERAGES:

~
AMAZING "COLD-BREWED" <i>illy</i> ICED COFFEE!
~
ORANGINA <i>(lightly carbonated orange/tangerine soda)</i>
~
PARISIAN HOT CHOCOLATE
~
VIRGINIA ROOT BEER <i>(on tap!)</i>
~
WARM APPLE CIDER

BRANDADE - classic Provençal dish of salt cod, whipped potatoes, cream and, in our case, white truffle oil - served with crispy croutons for dipping	\$7.95
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LUNCH

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
NICOISE SALAD - entree salad of grilled, flaked tuna over mixed greens with anchovies, tomatoes, boiled potatoes, grilled asparagus, marinated artichoke hearts and a hard boiled egg	\$16.95
PULLED CHICKEN CAESAR - rotisserie roasted chicken tossed with Romaine lettuce, red onions, tomatoes, parmesan, toasted croutons and a Caesar style dressing	\$10.95

SIDES* \$4.75
- French Fries -
- Cole Slaw -
- Mac & Cheese -

MAIN PLATES*

(available daily until 4 pm)

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

PANINI SANDWICH - Cuban style sandwich of roasted pork, ham, Swiss & sliced pickles, pressed on the panini grill	\$9.95
BLACKENED FISH REUBEN - spicy seafood version of a sandwich classic with Swiss cheese, cole slaw and house-made 1000 Island dressing on grilled rye bread	\$11.95
OMELETTE - filled with mushrooms, white cheese and fresh spinach, served with mixed greens	\$14.95
"HUDSON VALLEY" WINGS - crispy spiced NY duck wings with celery sticks, carrots and blue cheese dressing	\$9.95
OPEN-FACED POT ROAST SANDWICH - braised beef over toasted bread with a rich red wine sauce	\$11.95
SOUP & HALF SANDWICH - a cup of today's soup and a half sandwich selected daily	\$9.95
CHICKEN & MUSHROOM CRÊPES - baked crêpes filled with creamed chicken, mushrooms & Herbs de Provence, topped with Parmesan cheese & served with field green salad	\$11.95
"MAC & CHEESE" - Cheddar & Parmesan cheese gratin made with penne pasta and a side of Edward's Virginia ham	\$10.95
FRIED SALMON CAKE SANDWICH - spicy cake served on a toasted bun with shredded lettuce slaw & French fries	\$14.95
SOUP & GRILLED CHEESE - black bean & chorizo soup with a grilled Spanish style, white cheese sandwich	\$10.95
MEATLOAF SANDWICH - grilled meatloaf with BTB® steak sauce & caramelized onions on a toasted roll	\$10.95
VEGETARIAN SANDWICH - includes fresh Arugula, roasted peppers, and roasted Portobello mushrooms	\$11.95
HAMBURGER - seared Black Angus burger with smoked bacon, cheese & a fried egg on a toasted bun with traditional garnishes & French fries	\$10.95

DESSERTS

\$3.95
FRESH PIE
WARM BREAD PUDDING
~
COOKIES (\$1.75/EA)
~
\$6.95
CHOCOLATE MOUSSE
CRÈME BRULÉE
ICE CREAM
SORBET

* 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 ~ bluetalonbistro.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.