

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 Billy Bread	
FOIE GRAS MOUSSE	\$10.95
duck foie gras mousse with warm grilled bread and cornichons	
MUSSELS	\$11.95
fresh Maine 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 & Billy 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	
GARDEN TOMATO SOUP	\$6.95
warm tomato soup seasoned with fresh herbs	
SOUP OF THE DAY - selected daily	\$5.95

LUNCH

BRANDADE - classic Provençal dish of salt cod, whipped potatoes, cream and, in our case, white truffle oil - served with croutons for dipping!	\$7.95
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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 plate of marinated Yellow Fin tuna salad with field greens, tomatoes, olives, asparagus, potatoes, roasted peppers & hard boiled egg	\$16.95
BLACKENED SALMON SALAD - chilled flaked salmon with baby spinach, scallions, tomatoes & mustard vinaigrette	\$13.95
ROASTED CHICKEN CAESAR - pulled chicken mixed with Romaine lettuce, red onions, tomatoes, parmesan, toasted croutons and a Caesar style dressing	\$10.95

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

MAIN PLATES*

(available daily until 4 pm)



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

GRILLED FLANK STEAK - sliced grilled flank steak over ciabatta bread with tomato, basil, peppers, sliced onions and house-made Mozzarella cheese	\$13.95
BLACKENED FISH REUBEN - spicy seafood version of the lunch-time classic with Swiss cheese, cole slaw and house-made 1000 Island dressing on grilled rye bread	\$11.95
OMELETTE - filled with crab, asparagus, baby spinach and Swiss cheese & garnished with mixed greens	\$14.95
CHOUROUTE SALAD - shredded lettuce and truffle slaw tossed with thinly sliced ham and sausages in a whole grain mustard dressing topped with warm grilled sausage	\$11.95
BLUE CRAB DIP - fresh local crabmeat in a light cream sauce with toasted baguette croutons	\$14.95
SOUP & HALF SANDWICH - a cup of today's soup and a half sandwich selected daily	\$9.95
PANINI SANDWICH - Cuban style sandwich of roasted pork loin, ham, Swiss & sliced pickles, pressed on the panini grill	\$9.95
SOUP & GRILLED CHEESE - garden tomato soup with a pressed American cheese sandwich on ciabatta bread	\$11.95
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	\$11.95
MEATLOAF SANDWICH - grilled sliced meatloaf with Blue Talon steak sauce, truffle slaw, lettuce, tomato & onion	\$9.95
VEGETARIAN SANDWICH - includes handmade Mozzarella, roasted peppers, fresh basil, tomatoes, sliced onions and olive oil on ciabatta bread	\$9.95
HAMBURGER - seared Black Angus beef burger* with smoked bacon, cheese & a fried egg on a toasted bun with traditional garnishes & French fries	\$10.95

DESSERTS

\$6.95

CHOCOLATE
MOUSSE

CRÈME
BRULÉE

ICE CREAM

SORBET

COOKIES
(\$1.75/EA)

OUTSTANDING BEVERAGES:
AMAZING COLD-BREWED <i>illy</i> ICED COFFEE!
ORANGINA (lightly carbonated orange/tangerine soda)
PARISIAN HOT CHOCOLATE
VIRGINIA ROOT BEER (on tap!)
HOMEMADE LEMONADE

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

* 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.