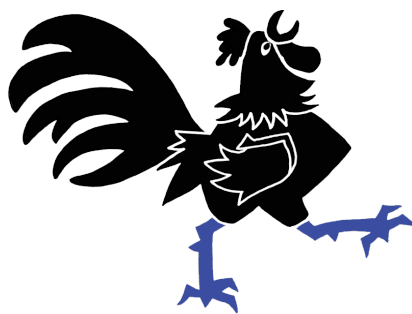


## STARTER PLATES\*

French Onion Soup Gratinée	\$6.95
Gazpacho chilled tomato soup with diced vegetables	\$6.95
Escargots Bourguignon traditional style with garlic & parsley	\$9.95
Brandade - traditional Provence style dip of creamy salt cod & potatoes with croutons	\$7.95
Crabcake - jumbo lump crabcake on asparagus slaw with beurre blanc	\$10.95
Mussels - steamed in white wine with shallots & garlic	\$11.95
French Wings - crispy frog legs over cucumber slaw with spicy dipping sauce	\$8.95
Cassoulet "Loiseau" - duck confit and Burgundy snails in a braise of white beans	\$10.95
Warm Goat Cheese - honey marinated goat cheese with Harvard beets & grilled bread	\$8.95
Raclette - classic melted Swiss Raclette cheese over potatoes with Rosette de Lyon sausage	\$9.95
Crispy Sweetbreads & Mushrooms served with a rich veal sauce	\$13.95



## Blue Talon Bistro

- SERIOUS COMFORT FOOD -

### CHARCUTERIE\*

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

Country Style Paté <i>House-Made Terrine with Grilled Bread</i>	\$8.95
Classic Charcuterie Plate <i>Daily Selection of Cured Meats &amp; Sausages w/Cornichons</i>	\$10.95
Butcher's Tasting Board <i>Complete Selection of Cured Meats, Sausages and Patés (intended for 2 . . . or more!)</i>	\$19.95
Foie Gras Mousse <i>Creamy Duck Mousse with Croutons &amp; Cornichons</i>	\$10.95

## PLATES OF THE DAY\*

*(available after 5 pm)*

### MONDAY

POISSON BASQUAISE \$24.95  
- fresh fish poached in Basque sauce

### TUESDAY

STEAK AU POIVRE \$29.95  
- with whole grain mustard sauce

### WEDNESDAY

SEAFOOD VOL au VENT \$23.95  
- creamy mixed seafood in puff pastry

### THURSDAY

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

### FRIDAY

ROASTED COD \$24.95  
- bread crumbs, herb butter & spinach

### SATURDAY

VEAL OSSO BUCCO \$28.95  
- with crushed potatoes & gremolata

### SUNDAY

YELLOWFIN TUNA \$24.95  
- daily preparation

## SALAD PLATES\*

FIELD GREEN SALAD - local Manakintowne Farm field greens with aged sherry/Parmesan vinaigrette	\$5.95
FRIED CLAM SALAD - with avocado, cilantro, seedless cucumber and SunGold tomatoes	\$11.95
TOMATO & MOZZARELLA SALAD - sliced local tomatoes with house-made Mozzarella cheese & virgin olive oil	\$9.95
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
FRESH LEEK SALAD - chilled butter-poached leeks, crumbled blue cheese, candied walnuts and truffle vinaigrette	\$8.95
DUCK CONFIT SALAD - toasted pecans, crumbled blue cheese, duck confit, red grapes, diced tomatoes, caramelized onions on mixed field greens with vinaigrette dressing	\$10.95
CHOPPED SALAD - finely chopped lettuce with Ricotta Salata, diced egg, julienned salami, tomato, smoked bacon & spiced nuts	\$8.95

**STEAK**  
SELECTION DAILY

## MAIN PLATES\*



<p>We gladly serve our (nearly) Famous "Historic" Tap Water upon request</p>	PAN-SEARED HALIBUT - Northern Atlantic Halibut over Garden Vegetable Salad with House-Made Vinaigrette	\$24.95
	CHOUROUTE - Classic Alsatian Combination of Sausages and Smoked Pork Loin with Sauerkraut & Mustard	\$25.95
	RAINBOW TROUT - Pan-Seared Local Rainbow Trout over Wilted Baby Spinach with She-Crab Sauce	\$23.95
	SALAD "NIÇOISE" - An Updated Version of the Classic Tuna Salad with Marinated Artichokes, Niçoise Olives, Potatoes, Oil-Cured Mediterranean Anchovies, Grilled Asparagus, Marinated Tomatoes, Roasted Peppers and Hard Boiled Egg	\$16.95
	CHICKEN & MUSHROOM CRÊPES - Baked Crêpes Filled with Creamed Chicken & Mushrooms, Herbs de Provence Topped with Pencil Asparagus and Parmesan Cheese	\$21.95
	ROASTED SCALLOPS - Cast Iron Roasted Ocean Scallops with "Forbidden" Black Rice and Lemon Beurre Blanc	\$24.95
	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
	LAMB SHANK - Braised Shank Basted in Apricot Glaze with Toasted Cous Cous, Sugar Snap Peas and Green Beans	\$22.95
	SHRIMP & CLAMS - With Homemade Gnocchi, Chicken, Summer Vegetables, Morels & Herb Butter	\$25.95
	ROTISSERIE CHICKEN - Tender Roasted Chicken with Sautéed Vegetables, Poultry Broth and Potatoes	\$18.95
BLACKENED SALMON - Spicy Crusted Atlantic Salmon with Truffle Slaw & Fingerling Potatoes	\$23.95	
SAUTÉED CALVES LIVER - Smothered in Sautéed Shiitakes, Smoked Bacon & Onions with Sautéed Asparagus, a Marsala Reduction and Smashed Yukon Gold Potatoes	\$19.95	
"MAC & CHEESE" - Rich Gratin of Penne Pasta with Side of Sautéed Vegetables and Edwards Country Ham	\$15.95	
MEATLOAF - Homemade Meatloaf with Mushroom Gravy, Smashed Potatoes & Green Beans	\$18.95	
VEGETARIAN PLATE - Sautéed White Beans with Grilled Vegetable Brochette and Roasted Portobello Mushroom	\$18.95	

### SIDES\*

\$4.75

- mac & cheese -
- asparagus -
- French fries -
- potatoes -
- broccoli -
- mixed - vegetables -
- black rice -
- truffle slaw -

### HAMBURGER\* \$10.95

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

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 undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.