

The Bluebell Cafe

BRUNCH MENU

Saturday & Sunday 8am - 4pm

BLUEBELL BREAKFAST 15

Two Eggs, Cumberland Sausage, Bacon
(Sunny-up, Scrambled, Over Easy, Medium, Well)
Buttermilk Biscuit, Potatoes

BLUEBELL BREAKFAST (NO MEAT) 11.

OMELET 14

Choice of 3 Fillings: (Ham, Gruyere, Cheddar, Onion,
Spinach, Bacon, Mushrooms, Peppers) Potato, Biscuit

EGG WHITE OMELET 16

Choice of Three Fillings, Potatoes and Biscuit

COUNTRY EGGS 14

Scrambled Eggs, Buttermilk Biscuit, Sausage Gravy, Potatoes

AVOCADO TOAST 14

Poached Egg, Diced Red Pepper, Black Sesame Seeds

EGGS BENEDICT 15

Two Poached Eggs, Ham, Béarnaise Sauce, English muffin, Potatoes

PANCAKES 11

Maple Syrup

Choc Chips or Banana 12 | Blueberries 13

BRIOCHE FRENCH TOAST 13

Lemon Curd, Berry Compote

SUNNYSIDE CHILI 15

Ground Beef & Pork, Beans, Cheddar, Sunny-up Egg, Tortilla Chips

HUMMUS AND PITA 14

Vegetable Crudité, Toasted Pita Bread

ROASTED BEET SALAD 14

Arugula, Goat Cheese, Candied Pecans, Balsamic Vinaigrette
(Add Grilled Chicken 20)

CHICKEN COBB SALAD 18

Mixed Greens, Bacon, Onion, Corn, Avocado, Peppers,
Blue Cheese Crumbles, Apple Cider Vinaigrette

GRILLED SHRIMP 22

Romaine, Arugula, Tomato, Orange Wedge, Sunflower Seeds, Green Goddess Dressing

SALMON BURGER 18

Arugula, Pickled Onion, Avocado, Tartar Sauce

BRIE CHEESE BURGER 18

Bacon, Lettuce, Tomato, Brioche

TURKEY BURGER 18

Lettuce, Tomato, Orange-Cranberry Mayo

CHICKEN SALAD WRAP 17

Cranberries, Celery, Almonds, Herbs, Spinach Wrap

Burgers and Sandwiches served with Fries or Salad

The Bluebell Cafe

DRINKS

APERITIF

Lillet 11

Aromatized Wine Aperitif,
Podensac, France

Aperol Spritz 12

Aperol, Prosecco

SPARKLING WINE

Prosecco 11

Pasqua, Veneto, Italy

CHARDONNAY

Montpelier 10/38

Napa, California

Château Ste Michelle 11/42

Washington State

PINOT GRIGIO

San Giorgio 11/42

Veneto, Italy

SAUVIGNON BLANC

Cour de la Roche 10/38

Loire, France

Pikorua 11/42

Marlborough, NZ

COTES DU RHONE BLANC

La Solitude 11/42

Famille Lancon, France

HALF BOTTLE

Sancerre Blanc 25

Jean Paul Picard, Loire

BLUSH

Rosé 11/42

Camas, Anne de Joyeuse,
Languedoc-Roussillon, France

RED

Montepulciano 10/38

Collegiata, d'Abruzzo, Italy

Cotes du Rhone 11/42

Chateau de Campuget, France

Cabernet Blend 11/42

Raymond "R" Field Blend

Malbec 12/45

Accuro, Mendoza, Argentina

Tempranillo 42

EntreSuelos, Castilla
y León, Zamora, Spain

HALF BOTTLE

Pinot Noir 25

Martin Ray, California

DESSERT WINE

Port 11

CLA Special Reserve, Douro, Portugal

Muscat 11/38

Domain Des Schistes, Languedoc-Roussillon

BRUNCH DRINKS

Bloody Mary, Mimosa, Bellini 8

Iced Cake Coffee, Brunch Margarita 9

BOTTLED BEER

Corona 6

Mexican Lager 6

NON-ALCOHOLIC 7

Einbecker, Saxony, Germany

BOTTLED BEER

Radeberger 7

German Pilsner

Ebbs Lager no.1 | 8

Citi Field, Queens, NY

Apollo Summer Wheat 7

Six Point, Brooklyn

COLD BEVERAGES

Iced Tea 3.50

Harney and Sons

Iced Coffee 3.50

Irving Farm House Blend

Iced Cappuccino/Latte 4.50

Irving Farm

(Soy, Almond, Oat 0.50 Extra)

Chocolate Milk 3.50

(Soy, Almond, Oat 0.50 Extra)

Sparkling or Still Water

San Pellegrino or Aqua Panna Small 4 | Large 6

Ginger Beer 3.50

Root Beer 3.50

Stewarts

Fountain Soda 3.50

Cola, Diet Cola, Lemon up, Ginger Beer, Lemonade

HOT BEVERAGE

Irish Breakfast Tea 3.50

Lyons, Dublin

Harney and Sons Specialty Teas 3.75

Earl Grey, Spiced Chai, Organic Green

Decaf Teas: Rooibos, Chamomile,

Peppermint, Ceylon, Lemon Ginger

Irving Farm Coffee

House Blend and Decaf 3

Cappuccino/Latte 4.50

Espresso 3.50

Double Espresso 5.50

Hot Chocolate 3.50

(Soy, Almond, Oat 0.50 Extra)