

The Bluebell Cafe

TAKEOUT BREAKFAST | LUNCH | BRUNCH MENUS

Daily 8am - 4pm

BLUEBELL BREAKFAST 15

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

BLUEBELL BREAKFAST NO MEAT 11

OMELET 14

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 12

Poached Egg, Diced Red Pepper, Black Sesame Seeds

EGGS BENEDICT 15

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

PANCAKES

Maple Syrup, Berry Compote 10

Choc Chips or Banana 12. Blueberries 13

SUNNYSIDE CHILI 15

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

HUMMUS AND PITA 14

Vegetable Crudit , 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, Apple Cider Vinaigrette

SALMON BURGER 18

Arugula, Pickled Onion, Avocado, Tartar Sauce, Salad or Fries

BRIE BURGER 18

Bacon, Lettuce, Tomato, Seeded Brioche

TURKEY BURGER 18

Lettuce, Tomato, Orange-Cranberry Mayo

CHICKEN SALAD WRAP 16

Cranberries, Celery, Almonds, Herbs, Spinach Wrap

TURKEY CLUB 18

Bacon, Lettuce, Tomato, Avocado, Honey Mustard, Burgers and Sandwiches, Fries or Salad

FISH AND CHIPS 21

Cod Filets, Tartar Sauce, Fries

ROASTED CHICKEN POT PIE 21

Peas, Carrots, Potato, Pearl Onion, Garlic, Poultry Gravy, Pastry Lid

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TAKEOUT DINNER MENU

Daily 4pm - 8pm

STARTERS

- ROASTED TOMATO BISQUE 10
Toasted Pine Nuts, Basil Pesto
ASIAN STYLE CHICKEN WINGS 16
Toasted Cashews, Scallions, Sesame Seeds
MACARONI & CHEESE 12
Cheddar, Gruyere, Parmigiano Reggiano, Mascarpone, Mozzarella, Toasted Breadcrumbs
CHILI 13
Ground Beef & Pork, Beans, Cheddar, Crème Fraiche, Tortilla Chips
HUMMUS AND PITA 14
Vegetable Crudit , Toasted Pita Bread

SALADS

- ROASTED BEETS 14
Arugula, Goat Cheese, Candied Pecans, Balsamic Vinaigrette. Add Grilled Chicken 20
GRILLED SHRIMP 22
Romaine, Arugula, Tomato, Orange Wedge, Sunflower Seeds, Green Goddess Dressing
CHICKEN COBB 18
Mixed Greens, Bacon, Onion, Avocado, Corn, Peppers, Apple Cider Vinaigrette

BURGERS/SANDWICHES

(Served with Fries or Side Salad)

- TURKEY BURGER 18
Lettuce, Tomato, Orange-Cranberry Mayo
BRIE CHEESE BURGER 18 (Temp)
Bacon, Lettuce, Tomato, Toasted Bun
SALMON BURGER 18
Arugula, Pickled Onion, Avocado, Tartar Sauce
TURKEY CLUB 18
Bacon, Avocado, Lettuce, Tomato, Honey-Mustard,

ENTREES

- PAN ROAST SALMON 26
Pesto-Whipped Potato, Zucchini Ribbons, Grape Tomato
FISH & CHIPS 21
Tartar Sauce, Lemon Wedge, Fresh Herbs, Fries
CHICKEN POT PIE 21
Carrots, Peas, Potato, Onion, Garlic, Poultry Gravy, Pastry Lid
BONELESS BEEF SHORT RIBS 25
Whipped Potato, Garlic Saut ed Spinach, Red Wine Reduction
NY STEAK FRITES 32
Grilled to Order, Bearnaise Sauce, Fries

DESSERT (ALL DAY)

- APPLE GALETTE 10
Whipped Cream
RED VELVET CAKE 10
Cream Cheese Frosting
TRIPLE DARK CHOCOLATE BROWNIE 10
Vanilla Whipped Cream

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TAKEOUT DRINKS MENU

From the Bar-Must be 21+

BEVERAGES

Regular or Decaf Coffee 3
Cappuccino or Latte 4.5
Irish Breakfast Tea, Earl Grey, Chai 3.75
Iced Tea, Iced Coffee 3.50
Cola, Diet Cola, Lemon-up, Ginger Ale 3

CAFFEINE FREE 3.75
Chamomile, Peppermint, Rooibos, Decaf Ceylon

GINGER BEER
Cucumber-Lime Sparkling Water

WHITE WINE BY THE BOTTLE

San Giorgio Pinot Grigio, 25
Montpelier Chardonnay 25
Riesling 25
Petit Perriere Sauvignon Blanc 25
Chateau Ste Michelle Chardonnay 28
Pikorua NZ Sauv. Blanc 28.

RED WINE BY THE BOTTLE

Maison Nicolas Pinot Noir 25
Collegiata Montepulciano 25
Chateau de Campuget Cotes du Rhone 28
Raymond Field Blend Cabernet Blend 28
EntreSuelos Tempranillo 28
Accuro Malbec 28

BRUNCH COCKTAILS 8

BLOODY MARY, MIMOSA, BELLINI

ICED CAKE COFFEE
Cake Flavored Vodka, Coffee, Milk

BRUNCH MARGARITA
Tequila, Triple Sec, Lemonade, Orange, Pineapple

HAPPY HOUR DINNER COCKTAILS 9

PIMMS COCKTAIL
Pimms Cup, Ginger Ale, Fresh Fruit

FRENCH MARTINI
Vodka, Raspberry Liqueur, Pineapple Juice

APRICOT BOURBON SOUR
Apricot Brandy, Bourbon, Sour Mix