

The Bluebell Cafe

BRUNCH MENU

SATURDAY AND SUNDAY 9AM-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 13

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 13. | 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

(Add Grilled Chicken 20)

Arugula, Goat Cheese, Candied Pecans, Balsamic Vinaigrette

CHICKEN COBB SALAD 18

Mixed Greens, Bacon, Onion, Corn, Avocado, Peppers, 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

ROASTED CHICKEN POT PIE 21

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

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DINNER MENU

Daily 4pm - 10pm

STARTERS

POTATO AND LEEK 11
Roasted Garlic Croutons, Herb Oil

ASIAN STYLE CHICKEN WINGS 16
Toasted Cashews, Scallions, Sesame Seeds

MACARONI AND CHEESE 12
Cheddar, Gruyere, Parmigiano Reggiano, Mascarpone, Mozzarella, Toasted Breadcrumbs

THREE BEAN CHILI 13
Ground Beef & Pork, Red-White-Black Beans, Cheddar, Crème Fraiche, Tortilla Chips

HUMMUS AND PITA 15
Chick Pea-Tahini Hummus, Vegetable Crudité, Toasted Pita Bread

SALADS

ROASTED BEETS 15
Arugula, Goat Cheese, Candied Pecans, Balsamic Vinaigrette. Add Grilled Chicken \$6

GRILLED ROMAINE 15
Applewood Bacon, Granny Smith Apple, Blue Cheese Crumble Dressing. Add Grilled Chicken \$6

GRILLED SHRIMP 22
Romaine, Arugula, Tomato, Orange Wedge, Sunflower Seeds, Green Goddess Dressing

COBB SALAD 20
Grilled Chicken or Turkey Breast, Mixed Greens, Bacon, Onion, Avocado,
Corn, Peppers, Apple Cider Vinaigrette

BURGERS/SANDWICHES

(Served with Fries or Side Salad)

TURKEY BURGER 17
Lettuce, Tomato, Orange-Cranberry Mayo,

BRIE CHEESE BURGER 17
Applewood Smoked Bacon, Butter Lettuce, Beefsteak Tomato, Toasted Brioche Bun

SALMON BURGER 18
Arugula, Avocado, Pickled Onion, Tartar Sauce, 7 Grain Bun

OVEN ROASTED TURKEY CLUB 17
Smoked Bacon, Avocado, Lettuce, Tomato, Honey-Mustard on Toasted Brioche

CHICKEN SALAD WRAP 17
Dried Cranberries, Diced Celery, Roasted Almonds, and Fresh Herbs, Spinach Wrap

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ENTREES

PAN ROASTED SALMON 27
Pesto-Whipped Potato, Zucchini Ribbons, Grape Tomato

FISH AND CHIPS 22
Tartar Sauce, Lemon Wedge, Fresh Herbs, Fries

ROASTED CHICKEN POT PIE 22
Carrots, Peas, Potato, Onion, Garlic, Poultry Gravy, Savory Pastry Lid

OVEN ROASTED CHICKEN 26
Spinach Whipped Potatoes, Herb Roasted Baby Carrots, Wild Mushroom Gravy

BONELESS BEEF SHORT RIBS 25
Whipped Potato, Garlic Sautéed Spinach, Red Wine Reduction

GRILLED PORK CHOP 26.
Sweet Potato Purée, Grilled Asparagus, Apple Juice & Grain Mustard Reduction

NY STRIP STEAK FRITES 32
Sea Salt-Herb Compound Butter, Baby Greens Salad, French Fries

ROASTED NEW ZEALAND LAMB CHOPS 29
Herb Roasted New Potatoes, Grilled Asparagus, Blackcurrant and Red Wine Reduction

BUTTERNUT SQUASH RISOTTO 22
Parmigiano Reggiano, Frsh Herbs, EVOO, Baby Arugula Garnish