

# Blue Dahlia

## BISTRO

### SALADES

*all served with organic mesclun greens and bread, house-made basil walnut pesto is vegan*

<b>Goat Cheese Salad</b> with walnuts, parmesan, tomato, extra virgin olive oil ☒	11.50
<b>Mozzarella Salad</b> with basil, tomato, basil pesto ☒	10.95
<b>Salade Niçoise</b> seared rare Ahi tuna, hard egg, potato, green beans, olive, caper ☒	15.50
<b>Maryland Crab Cake Salad</b> with roasted red pepper aioli, basil pesto ☒	17.50
<b>Garbanzo Bean Salad</b> with cucumbers, tomato, basil pesto v ☒	9.95
<b>Black Bean Salad</b> with avocado, tomato, cilantro, lime, mango, corn, bell pepper v ☒	9.95
<b>Mesclun Greens Salad</b> with tomato, cucumber, basil pesto v ☒	8.25
add egg salad 3.75    tuna salad 4.25    chicken salad 4.75	
add sliced cold smoked salmon 8.25	
add avocado 2.95                      add fresh tofu with pesto 4.25	

### TARTINES

*open faced sandwiches with freshly-baked whole wheat bread, butter, and organic produce  
gluten-free bread from local Wild Wood Bakehouse available for \$2 upcharge*

<b>Ham &amp; Gruyère</b> with Dijon mustard, cornichons	9.25
<b>Tuna Salad</b> EVOO base with basil, capers, white beans, onion, sun-dried tomatoes	8.95
<b>French Goat Cheese</b> with olive tapenade, roasted red peppers, shaved parmesan	9.95
<b>Chicken Salad</b> with dried cranberries, walnuts, cranberry chutney	8.95
<b>Roasted Turkey</b> with avocado, tomato, red pepper aioli	9.75
<b>Blue Dahlia Brie</b> with walnuts, apricot jam	8.75
<b>Hummus</b> with avocado, sprouts, tomato, EVOO, black pepper v	8.95
<b>Sliced Cold Smoked Salmon</b> with herbed cream cheese, fresh dill	10.25
<b>Organic Egg Salad</b> with olive oil, dill, touch of cayenne, capers	8.25
<b>Prosciutto &amp; Mozzarella</b> with pesto, sun-dried tomatoes	10.75

### ENTRÉES

*all served with freshly-baked bread*

<b>Rustic French Meatloaf</b> beef, pork, mushrooms, onion, garlic, herbs, mesclun greens, side of au jus	17.50
<b>Coq au Vin Blanc</b> chicken, mushrooms, garlic, capers, prosciutto, all cooked in a white wine cream sauce	sm 10.50 lg 16.50
<b>Ratatouille</b> served over Israeli couscous, topped with shaved parmesan v ☒	14.50
<b>Porcini Ravioli</b> with basil pesto, shaved parmesan, mesclun greens	14.25
<b>Seared Ahi Sashimi Tuna Steak</b> served rare with lemon pepper (after 5pm) ☒* with side of zucchini, yellow squash, cashews, mesclun greens	17.50
<b>Mussels Provençal</b> with tomato, herbs, pepper, garlic-based broth (after 5pm) ☒	15.25
<b>Mussels Dijon</b> with white wine, cream, dijon-based broth (after 5pm) ☒	15.25

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## BISTRO

### PETIT DÉJEUNER

*breakfast available all day*

<b>Butter Croissant</b>	2.75
<b>Flavored Croissant</b> strawberry cream cheese or chocolate hazelnut	4.00
<b>Soft-Boiled Eggs</b> with organic greens, bread <i>available until 11am on weekdays</i> ☒*	6.25
<b>Sweet Vanilla Belgian Waffles</b> with berries, powdered sugar, Vermont maple syrup	8.25
<b>Frittata</b> sausage, mozzarella, parmesan or daily vegetable frittata with fresh bread ☒ and organic greens	10.50
<b>Egg White Frittata</b> tomato, spinach, feta cheese with fresh bread and organic greens ☒	10.50
<b>Blueberry Blintzes</b> French crêpes filled with sweet ricotta	7.50
<b>Parisian Sandwich</b> ham, havarti, tomato, butter on fresh baguette, with choice of dijon mustard or dill cream cheese <i>please no substitutions</i>	8.75
<b>Fruit Salad</b> cantaloupe, honeydew, mango, berries v	5.00
<b>House-made Granola</b> oats, cashew, almond, cranberry, coconut and raisins topped with fresh berries and choice of milk v	7.25
<b>Parfait</b> Greek yogurt, granola, berries	6.00
<b>Bread Basket</b> for two, freshly-baked with Nutella, assortment of jams v	6.95
<b>Breakfast Sausage</b> two juicy, local pork sausage patties	3.50

### SPÉCIALITÉS DE LA MAISON

*platters and boards serve two*

<b>Cheese Board</b> five assorted cheeses, olives, grapes and jam	18.95
<b>Meat Board</b> selection of three meats, Port Salut cheese, cornichons, olives and nuts	19.50
<b>Hummus &amp; Taboule Platter</b> with mesclun greens, olives, sun-dried tomato v	12.50
<b>Soupe du Jour</b> bowl of soup house-made with organic & local vegetables (when available) choice of vegan tomato, white bean and spinach or daily special v	6.50

**we love and use local and organic ingredients when possible!**

### BOISSONS

*all espresso drinks are 2 oz shots*

<b>Organic Coffee</b>	2.75	<b>Pellegrino</b>	2.50/3.75
<b>Espresso or Americano</b>	2.75	<b>Iced Tea, Peppermint Green, or</b>	2.50
<b>Macchiato</b>	3.00	<b>Hibiscus Mint Herbal Iced Tea</b>	
<b>Cappuccino</b>	3.50	<b>Sodas</b> coke, diet coke, sprite	2.50
<b>Latte</b>	4.00	<b>Dr Pepper</b> with real cane sugar	3.25
<b>Mochaccino</b>	4.50	<b>Orangina</b>	2.95
<b>Flavored Shot</b> caramel, vanilla, lavender, hazelnut	.50	<b>Homemade Lemonade</b> regular, mint or pomegranate	2.95
<b>Café au Lait</b>	3.00	<b>Fresh Squeezed Orange Juice</b> or <b>Apple Cider</b>	1.95/3.95
<b>Chai Tea Latte</b>	4.25	<b>Tea Embassy</b> organic loose leaf tea	3.50
<b>Extra espresso shot</b>	.70		

v can be made vegan

☒ can be made gluten free

please inform your server of any food allergies

\* consuming raw or undercooked food may increase your risk of food-borne illness, especially if you have certain medical conditions