

Blue Dahlia

BISTRO

SALADES

*all served with organic mixed green and bread
house-made basil walnut pesto is vegan*

Goat Cheese Salad with walnuts, parmesan, tomato, extra virgin olive oil ☒	11.50
Mozzarella Salad with basil, tomato, basil pesto ☒	10.95
Salade Niçoise seared rare Ahi tuna, hard egg, potato, green beans, olive, caper ☒	15.50
Maryland Crab Cake Salad gluten free with red pepper aioli, basil pesto ☒	17.50
Garbanzo Bean Salad with cucumbers, red onion tomato, basil pesto v ☒	9.95
Black Bean Salad with avocado, tomato, cilantro, lime, mango, corn, bell pepper v ☒	9.95
Organic Mixed Green Salad 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 3.25 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*

Add Kettle Chips 1.50

Ham & Gruyère with Dijon mustard, cornichons	9.25
Tuna Salad EVOO base with basil, capers, white beans, onion, sun-dried tomatoes	8.95
French Goat Cheese with olive tapenade, roasted red peppers, shaved parmesan	9.95
Chicken Salad with dried cranberries, walnuts, cranberry chutney	9.50
Roasted Turkey with avocado, tomato, red pepper aioli	9.75
Blue Dahlia Brie with walnuts, apricot jam	8.75
Hummus with avocado, sprouts, tomato, EVOO, black pepper v	8.95
Sliced Cold Smoked Salmon with herbed cream cheese, fresh dill	10.25
Organic Egg Salad with olive oil, dill, touch of cayenne, capers	8.25
Prosciutto & Mozzarella with pesto, sun-dried tomatoes	10.75
Ricotta and Fig with local honey, walnuts and black pepper	8.25

ENTRÉES

all served with freshly-baked bread

Rustic French Meatloaf beef, pork, mushrooms, onion, garlic, herbs, mixed greens, side of au jus	16.25
Coq au Vin Blanc chicken, mushrooms, garlic, capers, prosciutto, all cooked in a white wine cream sauce	10.50
Ratatouille served over orzo pasta topped with shaved parmesan and greens v ☒	14.50
Porcini Ravioli with basil pesto, shaved parmesan, mixed greens	14.25
Seared Ahi Sashimi Tuna Steak served rare with lemon pepper (after 5pm) ☒* with side of zucchini, yellow squash, cashews, mixed greens	17.50
Mussels Provençal with tomato, herbs, pepper, garlic-based broth (after 5pm) ☒	15.25
Mussels Dijon with white wine, cream, dijon-based broth (after 5pm) ☒	15.25
Bouillabaisse shrimp, cod and mussels in a light broth with orange zest and spices (after 5pm)	15.95

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PETIT DÉJEUNER

breakfast available all day

Butter Croissant	2.75
Flavored Croissant strawberry cream cheese or chocolate hazelnut	4.00
Soft-Boiled Eggs with organic greens, bread available until 12pm on weekdays ※*	6.25
Sweet Vanilla Belgian Waffles with berries, powdered sugar, Vermont maple syrup	8.25
Frittata sausage, mozzarella, parmesan or daily vegetable frittata with fresh bread ※	10.50
and organic greens	
Egg White Frittata tomato, spinach, feta cheese with fresh bread and organic greens ※	10.50
Blueberry Blintzes French crêpes filled with sweet ricotta	7.50
Parisian Sandwich ham, havarti, tomato, butter on fresh baguette, with choice of dijon mustard or dill cream cheese please no substitutions	8.75
Fruit Salad cantaloupe, honeydew, mango, berries v	5.00
House-made Granola oats, cashew, almond, cranberry, coconut and raisins topped with fresh berries and choice of milk v	7.25
Parfait Greek yogurt, homemade granola, berries	6.00
Bread Basket freshly-baked with Nutella, assortment of jams v	6.95
Breakfast Sausage two juicy, local pork sausage patties	3.50

SPÉCIALITÉS DE LA MAISON

platters and boards serve two

Cheese Board five assorted cheeses, castelvetro olives, grapes and jam	18.95
Meat Board selection of meats, Port Salut cheese, pickles, kalamata olives and candied walnuts	19.50
Hummus & Taboule Platter with mixed greens, olives, sun-dried tomato v	12.50
Soupe du Jour bowl of soup house-made with organic & local vegetables (when available)	6.50
Meatloaf Sandwich quarter pound of homemade meatloaf on toasted challah bread served with Kettle chips	9.50

we love and use local and organic ingredients when possible!

BOISSONS

all espresso drinks are 2 oz shots

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