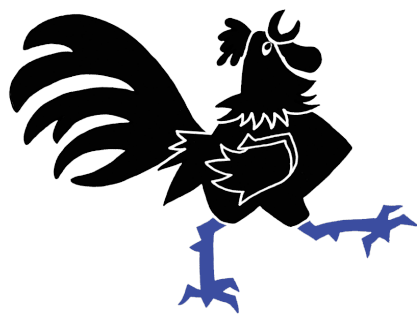


STARTER PLATES

ESCARGOTS BOURGUIGNON	\$9.95
traditional marinated snails roasted in garlic butter with parsley	
COUNTRY STYLE PATÉ	\$8.95
rustic house-made pate of savory pork and fresh herbs with toasted Billy Bread	
TARTE FLAMBÉE	\$8.95
warm French style flat bread covered with mild goat cheese, bacon & caramelized onions	
MUSSELS	\$11.95
fresh Maine mussels steamed in white wine with garlic, shallots, parsley & butter	
WARM GOAT CHEESE	\$8.95
Chevre warmed on French bread with sliced beets, candied walnuts, Manakintowne field greens and herb honey	
CHARCUTERIE	\$10.95
a selection of house-made & domestic cured sausages & meats - served w/mustarda, grain mustard, cornichons & Billy Bread	
CHEESE PLATE	\$13.95
three cheeses w/cider reduction, red grapes, walnuts, Granny Smith apples & croutons	



Blue Talon Bistro

- SERIOUS COMFORT FOOD -

SOUPS

FRENCH ONION GRATINÉE	\$6.95
rich onion broth with fresh thyme & sherry topped with croutons, Swiss & Parmesan	
CLAM CHOWDER	\$10.95
creamy style chowder of Littleneck clams, smoked bacon & fingerling potatoes	
SOUP OF THE DAY - selected daily	\$5.95

LUNCH

BRANDADE - classic Provençal dish of salt cod, whipped potatoes, cream and, in our case, white truffle oil - served with croutons for dipping!	\$7.95
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SALAD PLATES

FIELD GREEN SALAD - local Manakintowne Farm field greens with an aged sherry/Parmesan vinaigrette	\$5.95
GRILLED ASPARAGUS SALAD - a selection of vinaigrette dressed field greens with lightly grilled pencil asparagus, a toasted Brie crouton, smoked bacon lardons and a soft poached egg*	\$9.95
CHOPPED SALAD - finely chopped lettuce with Ricotta Salata, diced egg, julienned salami, tomato, smoked bacon & spiced nuts	\$8.95
SALADE NIÇOISE- a plate of marinated Yellow Fin tuna salad with field greens, tomatoes, olives, asparagus, potatoes, roasted peppers & hard boiled egg	\$16.95
ROASTED CHICKEN CAESAR - pulled chicken mixed with Romaine lettuce, red onions, tomatoes, parmesan, toasted croutons and a Caesar style dressing	\$10.95

SIDES	\$4.75
- French fries -	
- Mac 'n Cheese -	
- Mirin slaw -	

MAIN PLATES

(available daily until 4 pm)



We gladly serve
our (nearly) Famous
"Historic" Tap Water
upon request

GRILLED CHICKEN SANDWICH - grilled breast of chicken with Swiss cheese, portobello, tomatoes & lettuce on an herb toasted bun with roasted red pepper aioli and French fries	\$11.95
TUNA SALAD TARTINE - open faced sandwich of water cured Spanish tuna salad with Bibb lettuce, sliced hard boiled egg and fresh tomato salad	\$9.95
SOUP & HALF SANDWICH - a cup of soup and a half sandwich selected daily	\$9.95
PANINI SANDWICH - Edward's "Surry-ano" cured Virginia ham with Black Forest maple cured ham & Swiss Raclette cheese, pressed on the panini grill	\$9.95
FLAKED SALMON SALAD - flaked blackened salmon with spinach, scallions, tomatoes & mustard vinaigrette	\$13.95
CHICKEN & MUSHROOM CRÊPES - baked crêpes filled with creamed chicken, mushrooms & Herbs de Provence, topped with Parmesan cheese & served with a selection of tomatoes & field greens	\$11.95
"MAC 'N CHEESE" - Cheddar & Parmesan cheese gratin made with penne pasta and a side of Edward's Virginia ham	\$11.95
MEATLOAF SANDWICH - savory mixture of beef & pork braised with caramelized onions and served open faced on an herb toasted bun	\$9.95
FOCCACCIA SANDWICH - locally baked, herb bread with fresh Mozzarella, sliced tomatoes & fresh basil dressed with our aged sherry/parmesan vinaigrette	\$10.95
OMELETTE - filled with asparagus, Cheddar, mushrooms & fresh herbs - garnished with mixed greens	\$12.95
GRILLED TUNA SANDWICH - Grilled Yellow Fin Tuna served on Ciabbata bread with mirin slaw and French fries	\$13.95
PRESSED VEGETARIAN SANDWICH - includes grilled asparagus, roasted peppers, goat cheese, caramelized onions, tomatoes & grilled squash with a garnish of mixed greens	\$9.95
HAMBURGER - seared Black Angus beef burger* with smoked bacon, cheese & a fried egg on a toasted bun with traditional garnishes & French fries	\$10.95

OUTSTANDING BEVERAGES:
AMAZING COLD-BREWED <i>illy</i> ICED COFFEE!
ORANGINA (lightly carbonated orange/tangerine soda)
HOMEMADE LEMONADE
VIRGINIA ROOT BEER (on tap!)

DESSERTS

\$6.95

CHOCOLATE MOUSSE
CRÈME BRULÉE
ICE CREAM
SORBET

* The Virginia Dept of Health has asked that we inform you that hamburger, tuna, eggs, steak, & salmon may be cooked to order and that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.