

Supper

Specials of the Day....It's what we do. Please ask your server about our fresh creations.

Salad

Organic Spring Greens, Tomato, Feta Cheese, Sprouts, Peppers, & Red Onion. 3.50/side
Add All-Natural Chicken Breast for \$2.50 or Blackened Shrimp for \$7.95 5.75/large

Bluegrass' House Vinaigrette or Buttermilk Peppercorn Bleu Cheese, or Newman's Own – Ranch, Low-Fat Italian.

Tapas (little dishes)

Fromage Forte Bruschetta – house blend of cheeses, white wine, & roasted garlic 6.50
baked on crusty French bread then drizzled with our pumpkin seed pesto.

Organic Red Lentil Hummous - served with herbed lavash flatbread 5.95

Cheese Plate Du Jour - fine cheese with calamata olive tapenade, roasted garlic, &
fhomemade melba rounds. check our wine board for today's cheese & price.

Chicken Quesadilla - free range herb roasted chicken with artichoke, onion, tomato 7.50
& white cheddar grilled in a flour tortilla.

Fried Green Tomatoes - seasoned locally grown tomatoes with a spicy caper/lime remoulade. 6.25

Blackened Shrimp Cocktail - five large shrimp seared with blackened seasoning; 9.95
Served with our homemade cocktail sauce.

P.E.I. Mussels ~ a bakers dozen of coldwater mussels in roasted garlic & lemongrass 8.95
broth served with crusty bread.

Veggie Pesto Pizza – (for two) a very thin crust brushed with roasted-garlic infused 10.95
olive oil & topped with tomatoes, onions, homemade pesto, feta, & provolone.

Fresh-Cut Shoestring Fries - simply seasoned & served with organic smoked chipotle ketchup. 3.95

Sandwiches Etc. Served with Kettle Chips, or for \$1 extra with our Homemade Salsa & Organic
Blue Corn Chips. Proudly serving *Charleston Bakery* Blue Monday White & Honey Whole Wheat Breads.

Boca™ Burger - the delicious vegetarian alternative served with lettuce, tomato, red 6.50
onion, & cheddar cheese. Please specify condiments.

1/2 Pound Hamburger - All-Natural WV pasture-raised beef topped with your choice 11.95
of carmelized onions & smoked gouda, or homemade pimiento cheese. Served with
truffle au jus & fresh-cut shoestring fries.

The Perfect Chicken - lemon & thyme roasted chicken breast layered with bacon, 7.25
sun-dried tomato-mayo, & swiss cheese panini-grilled inside-out on artisan French bread
with greens and tomato.

Entrees

Squash Ribbon Pasta - thin strips of yellow & green squash sauteed with tomatoes, 12.95
spring onions & a lemongras-basil, parmesean cream . served with crusty bread.

Beefsteak Mushroom Pasta - braised portobello mushroom with a light smoked 14.95
gouda & roasted garlic crème served on handmade pasta ribbons with crusty bread.

Catfish & Grits - blackened & dry-heat cooked & served with smoked gouda grits, 18.95
seared kale, & red pepper creme sauce.

Homemade Enchiladas - organic corn tortillas stuffed with roasted poblano peppers, 15.95
black beans, jack cheese, & topped with salsa verde & buttermilk creme fraise. served
with a side of spanish rice.

To any Entree Add All-Natural Chicken Breast for \$2.50 or Blackened Shrimp for \$7.95

*split plate fee \$3.75 ~ 18% gratuity added for large parties
limited menu until 5pm*

304.346.2871

www.bluegrasskitchen.com

Amazing Brunch!
Saturday & Sunday
10am - 3pm