

Supper

Salad

Organic spring green, tomato, feta cheese, alfalfa sprouts, peppers and red onion
Add All-Natural Chicken Breast for \$2.75 or **Blackened Shrimp** for \$7.95

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

3.50/side
5.75/large

Tapas (little dishes)

Homemade Green Chili-Queso Wontons served with margarita marmalade	7.25
Baked Phylo wrapped Brie Cheese with dried fruit compote	9.50
Beer Cheese Fondue - house blend of cheeses, craft beer, and roasted garlic - served with crusty French bread	6.95
Mezza Plate - organic homemade hummous, grilled seasonal vegetables, artisan cheese, tzaziki and grilled pita bread	11.25
Fried Green Tomatoes - seasoned local tomatoes with a spicy caper/lime rémoulade.	6.25
Blackened Shrimp Cocktail - five large shrimp seared with blackened seasoning; served with homemade cocktail sauce	10.25
P.E.I. Mussels - a bakers dozen of coldwater mussels in white wine & fermented black bean sauce; served with crusty bread	10.25
Fried Manhattan Belly Clam Martini – sweet Maine belly clams, fried and served straight up with homemade cocktail sauce	11.25
Shoestring Fries – tossed with white truffle oil & grated parmesan cheese then served with chipotle ketchup & caper-lime mayo	5.95
Organic Blue Corn Chips and Homemade Salsa	5.50

Sandwiches and the like

Roast Chicken Quesadilla - with artichoke hearts, tomato, onion & jack cheese grilled and served with home-made salsa	8.25
Shrimp Quesadilla - same as above but with delicious blackened shrimp	12.95
Fresh Made Pizza - homemade organic wheat herbed flatbread topped with garlic infused olive oil, tomatoes, onions, balsamic reduction, pesto, feta & provolone - then topped with our organic salad mix	12.95
Bluegrass Veggie Burger - house-made with special blend of organic grains and veggies, perched on a Charleston Bakery brioche roll and topped with white cheddar, lettuce, tomato and onion; served with fresh fries, or a side salad, or chips & salsa	9.95
1/2 Pound Hamburger - WV pasture-raised beef topped with your choice of caramelized onions & smoked gouda or house-made pimiento cheese; served on a Charleston Bakery brioche with fresh shoestring fries, or a side salad, or chips & salsa	11.95
The Perfect Chicken - lemon & thyme roasted chicken breast layered with bacon, sun-dried tomato-mayo and Swiss cheese grilled inside-out on French bread with greens and tomato; served with fries, or a side salad, or organic chips & salsa	9.95

Entrees

Fish & Chips - fried Pleasant Bay cod with fries, homemade tartar and cucumber salad	17.95
Scampi Pasta - house-made fresh herb angel hair with shrimp & clams served scampi style with white wine & garlic	19.95
Israeli Couscous - organic Israeli couscous with freshly made tomato sauce, parmesan cheese and herbed flatbread	13.95
Market Vegetable Pasta - seasonal veggies sautéed with house-made herbed angel hair pasta & white wine mascarpone sauce; served with crusty French bread from Charleston Bread	13.95
Rags & Ropa Pasta - our own seasoned and slow cooked shredded WV pasture raised beef served over fresh house-made rag pasta with piri-piri tomato sauce and topped with smoked gouda	16.95
Bourbon Trout & Grits – pan seared trout, organic grits and slow cooked kale topped with bourbon mustard-dill sauce	18.85
Homemade Enchiladas - organic corn tortillas stuffed with roasted poblano peppers, black beans and jack cheese; topped with salsa verde & buttermilk crème fraise and served with a side of Spanish rice.	15.95



Modern Comfort Food with Naturally Raised Meats, Free Range Poultry and Delicious Vegetarian Selections. Prepared on a daily basis, our food will delight your senses with fresh herbs and the finest ingredients.

**split plate fee \$3.75 ~ *limited menu until 5pm
 *20% gratuity may be added for parties of six or more
 * as your meal is freshly prepared, please allow time for us to cook it*

1600 Washington St East - 304.346.2871 -
www.bluegrasskitchen.com

Wines

WHITE

Paris Balta
 (Spain: Sparkling Cava)
 29 / 5.75

Bamear
 (Italy: Pinot Grigio)
 24 / 6.00

Allan Scott
 (California: Chardonnay)
 33 / 8.25

Lurton
 (France: Sauvignon Blanc)
 23 / 5.75

Terra Andina
 (Chile: Chardonnay)
 19 / 4.75

Muga
 (Spain: Rose')
 26 / 6.50

Kuhl
 (Germany: Reisling)
 23 / 5.75

RED

G. Byass Altozana
 (Spain: Tempranillo/Shiraz)
 20 / 5.00

Domain Antugnac
 (France: Pinot Noir)
 28 / \$7.00

Cartlidge & Browne
 (California: Zinfandel)
 24 / 6.00

Mulderbosch Faithful Hound
 (South Africa: Cabernet)
 37 / 9.25

Alvarez y Diaz
 (Spain: Toro)
 28 / 7.00

Casa Silva
 (Chile: Carmenere)
 27 / 6.75

Beers

DOMESTICS

Budweiser, Coors lite,
 Miller lite, Rolling Rock
 2.75

Blue Moon,
 Magic hat #9 and Circus Boy
 3.75

Sierra Nevada Pale Ale
 3.75

Great Lakes: Burning River Pale Ale, or Edmund Fitzgerald
 3.75

Harpoon: UFO Hefeweizen, or India Pale Ale
 4.00

Rogue American Amber Ale
 4.50

Morimoto Soba Ale
 8.00

IMPORTS

Corona, Corona Lite
 3.75

Red Stripe
 4.00

Heineken
 4.00

Pilsner Urquel
 4.00

Guinness
 5.00

Sam Smith Oatmeal Stout, or Organic Tadcaster
 6.00

St.Peter's Organic English Ale
 6.75

Pinkus Organic Hefeweizen
 6.75

Framboise Raspberry Lambic
 10.00