

## STARTER PLATES

<b>Vegetable Soup with Pistou</b> rich tomato broth with summer vegetables	\$6.95
<b>French Onion Soup Gratinée</b>	\$6.95
<b>Escargots Bourguignon</b> traditional style with garlic & parsley	\$9.95
<b>Raclette</b> - classic melted Swiss Raclette cheese over potatoes with Rosette de Lyon sausage	\$9.95
<b>French Wings</b> - crispy frog legs in spicy sauce with cucumber salad	\$9.95
<b>Brandade</b> - traditional Provence style pot of creamy cod & potatoes with croutons	\$8.95
<b>Mussels</b> - steamed in white wine with shallots, butter, lemon, tomatoes & garlic	\$12.95
<b>Sauteed Shrimp Medallions</b> over Vidalia onion, cucumber & seaweed salad	\$13.95
<b>Cassoulet "Loiseau"</b> - duck confit and Burgundy snails in a braise of white beans	\$10.95
<b>Fried Oysters</b> - with tomato relish and Thai spiced remoulade	\$10.95
<b>Goat Cheese &amp; Leek Tart</b> - with Harvard beet salad & smoked bacon	\$8.95



## Blue Talon Bistro

- SERIOUS COMFORT FOOD -

### CHARCUTERIE

*with whole grain mustard, horseradish & mustard cured fruits*

<b>Country Style Paté</b> <i>House-Made Terrine with Grilled Bread</i>	\$9.95
<b>Classic Charcuterie Plate</b> <i>Daily Selection of Cured Meats &amp; Sausages w/Cornichons</i>	\$11.95
<b>Butcher's Tasting Board</b> <i>Complete Selection of Cured Meats, Sausages and Patés (intended for 2... or more!)</i>	\$19.95
<b>Foie Gras Mousse</b> <i>Creamy Duck Mousse with Croutons &amp; Cornichons</i>	\$11.95

## PLATES OF THE DAY

*(available after 5 pm)*

### MONDAY

**BRAISED GOAT** \$22.95  
- in a mild yellow curry sauce

### TUESDAY

**CHOUROUTE** \$26.95  
- Alsatian specialty

### WEDNESDAY

**POISSON BASQUAISE** \$24.95  
- with chorizo sausage & potato

### THURSDAY

**COQ AU VIN BLANC** \$23.95  
- with buttered egg noodles

### FRIDAY

**SEAFOOD CURRY\*** \$25.95  
- green curry with rice

### SATURDAY

**BONELESS SHORTRIBS** \$26.95  
- slow cooked with rich red wine sauce

### SUNDAY

**SWEETBREADS\*** \$28.95  
- with Cippolinis & risotto

### SALAD PLATES

<b>FIELD GREEN SALAD</b> - local Manakintowne Farm field greens with aged sherry/Parmesan vinaigrette	\$6.95
<b>GRILLED ASPARAGUS SALAD*</b> - 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
<b>SALT COD FRITTERS</b> - with sweet greens, roasted root vegetables, chive crème fraîche & smoked bacon	\$11.95
<b>DUCK CONFIT SALAD</b> - toasted pecans, crumbled blue cheese, duck confit, red grapes, caramelized onions, & diced tomatoes on mixed field greens with vinaigrette dressing	\$11.95
<b>CHOPPED SALAD</b> - finely chopped lettuce with fresh farmer's cheese, diced egg, julienned ham & salami, tomato, bacon & spiced nuts	\$9.95
<b>NICOISE SALAD</b> - entree salad of grilled, flaked tuna over mixed greens with anchovies, tomatoes, boiled potatoes, green beans, marinated artichoke hearts and a hard boiled egg	\$17.95

**STEAK**  
SELECTION DAILY

## MAIN PLATES



We gladly  
serve our

(nearly) Famous  
"Historic"  
Tap Water  
upon request

<b>ROTISSERIE CHICKEN</b> - Tender Roasted Chicken with Sautéed Vegetables, Poultry Broth and Potatoes	\$19.95
<b>PAN SEARED SALMON*</b> - Atlantic Salmon over Chorizo Black Beans with Crème Fraîche & Fried Parsley	\$24.95
<b>SEARED DUCK BREAST*</b> - Long Island Duck with Roasted Fingerling Potatoes and a Cherry Sauce	\$26.95
<b>STEAK FRITES*</b> - Bistro Classic of Grilled Skirt Steak with Parmesan -Truffled Fries, Mixed Lettuces & BTB Steak Sauce	\$26.95
<b>GRATIN OF LUMP CRAB</b> - Baked Lump Crab with Fresh Asparagus, Sauteed Green Beans and Grilled Bread	\$28.95
<b>MEATLOAF</b> - Homemade Meatloaf with Mushroom Gravy, Smashed Potatoes & Green Beans	\$19.95
<b>BRAISED BEEF</b> - Tender, Slow Cooked Beef with Potatoes, Onions & Carrots in a Rich Beef Broth	\$24.95
<b>CHICKEN &amp; MUSHROOM CRÊPES</b> - Baked Crêpes Filled with Creamed Chicken & Mushrooms, Herbs de Provence Topped with Pencil Asparagus Tips and Parmesan Cheese	\$23.95
<b>"MAC &amp; CHEESE"</b> - Rich Baked Gratin of Penne Pasta with Sautéed Vegetables and Edwards Country Ham	\$15.95
<b>SAUTÉED CALVES LIVER</b> - Smothered in Sautéed Shiitakes, Smoked Bacon & Onions with Sautéed Asparagus, a Marsala Reduction and Smashed Yukon Gold Potatoes	\$20.95
<b>ROASTED SCALLOPS*</b> - Cast Iron Roasted Ocean Scallops with "Forbidden" Black Rice and Lemon Beurre Blanc	\$27.95
<b>PIED de COCHON</b> - Our Variation of the Classic French Pig's Trotter, Crispy Fried with Bread Crumbs over a Fresh Spinach Salad with Celery Root, Apples & a Mustard Dressing	\$24.95
<b>LAMB SHANK</b> - Braised Shank Basted in Apricot Glaze with Smashed Potatoes, Sugar Snap Peas & Asparagus	\$26.95
<b>VEGETABLE PIE</b> - Layered Seasonal Vegetables with Fried Eggplant, Potato, Ricotta Salata and a Side Green Salad	\$18.95
<b>SOUS VIDE SIRLOIN</b> - Slow Cooked Sirloin with Mediterranean Salad and Whole Grain Mustard	\$28.95

### HAMBURGER\* \$11.95

Smoked Bacon, American Cheese & Fried Egg  
on a Toasted Bun with French Fries

A gratuity of 20% will be added to parties of 8 or more. We gladly accept Cash (& Visa, Mastercard, American Express, Diner's Club & Discover).

\* 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 under-cooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.

ALLERGIES: please note that our kitchen uses nuts, flour, garlic, peanut oil and more. Ask your server which dishes might be altered to suit your dietary needs.