



Blue Bistro Pop-Up Dinner July 20th

Choose one from each category \$33

Starters:

Crab & Corn Chowder \$9

Creamy crab soup, sweet corn, and fresh crab

Kale & Quinoa Salad \$ 12

Fresh ripped kale, citrus infused quinoa, craisins, red onions, roasted broccoli, goat cheese, and tossed with toasted almond mustard vinaigrette

Short rib Brisket burger Quesadilla \$13

House blended ground beef & short rib grilled and topped with caramelized onions, brie cheese inside grilled tortilla and served with charred tomato chutney

Pork Belly PBJ \$ 14

Black berry & sereno pepper braised pork belly, brioche toast, peanut butter demi glace, topped candied salted peanuts

Entrées:

Filet & Shrimp Chimi Churi \$25

Jumbo shrimp, filet medallions, pineapple, and red onions marinated in zesty chimi churi sauce grilled and served over wild rice blend and finished with lime crema

Jumbo Lump Crab Cake \$ 21

Jumbo lump crab cake broiled, crabby mustard sauce, old bay bistro chips and sautéed sweet peas

Chicken & mushroom Confit \$19

Slow cooked chicken leg quarters, mushroom scrapple, chicken au jus, topped with lightly dressed celery greens with herb vinaigrette

Eggplant Frito \$18

Crispy fried eggplant, tomato chutney, kale, borsin cheese, finished with Mediterranean oil

Desserts:

Crispy Bacon French Toast \$7

Cornflake crusted brioche french toast crispy fried, brown sugar glazed bacon, maple cream, finished with powdered sugar

Buttermilk Pound Cake \$7

Warm slice of buttermilk pound cake, cream cheese icing, and blackberry coulis

Cheese plate with grapes