

BLUE BIRD INN

SOUP/SALAD

Baked Tomato Soup	6
Cream of Tomato, Crouton, Provolone	
Blue Bird Chicken Cobb	15
Romaine, Ranch, Tomato, Cheddar, Hard Boiled Egg, Groff's Bacon, Crispy Chicken, Sweet Fire Sauce	
Southwest Steak Salad	16
Romaine, Sirloin Tips, Roasted Corn, Pico de Gallo, Black Beans, Cheddar Jack, Tortilla, Ranch	
Caesar	9
Romaine, Parmesan, Crouton, Caesar	
Wedge Salad	9
Iceberg, Groff's bacon, Tomato, Crouton, Blue Cheese	
Grilled Peach Salad	10
Spring Mix, Grilled Peaches, Groff's Bacon, Goat Cheese, Balsamic Glaze	
*Add Protein	
Chicken 6 Salmon 9 Crab Cake 11	

SANDWICHES

*Served with House Chips, Substitute Fries for \$1, Sweet Fries or Onion Rings for \$2

Black and Blue	14
Sirloin Tips, Mushrooms, Onion Straws, Blue Cheese, Horseradish Mayo, Italian Roll	
Texas Chicken Cheesesteak	12
Sliced Chicken Breast, Bacon, Cheddar, Cajun Ranch, Italian Roll	
Miners Village	12
Beef, Chicken or Veggie Patty, Lettuce, Tomato, Onion, Pickle, American, Mayo, Brioche Roll	
Breakfast Burger	13
Beef Patty, Coffee Rub, Bacon Jam, Potato Cake, Fried Egg, Brioche Roll	
Crab Cake Sandwich	16
Crab Cake, Lettuce, Tomato, Old Bay Aioli, Brioche Roll	
Salmon BLT	16
Salmon, Groff's Bacon, Spinach, Tomato, Avocado Crème, Wheat berry Bread	
Chicken Chesapeake	15
Grilled Chicken Breast, Crab, Swiss, Spinach, Pesto Mayonnaise, Brioche Roll	
Smoked Bourbon Brisket	14
Smoked Brisket, Bourbon Sauce, Sweet Pickles, Sautéed Spinach, Brioche Roll	

New England Seafood Roll	15
Lobster, Crab, Shrimp, Sweet Corn Aioli, Spinach, Split Top Brioche Roll	
Bird is The Word	14
Buttermilk House Fried Chicken, Blue Cheese Slaw, Bread & Butter Pickles, Hot Oil, Brioche	
Grilled Ham and Brie	14
Smoked Pork Loin, Brie, Grilled Peaches, Wheat Berry Bread	

PUB FARE & MORE

Brisket Stack	15
Smoked Brisket, Caramelized Onion, Garlic Bread, Guinness Gravy, Mashed Potatoes	
Peach Fall Fish Tacos	15
Grilled Cod, Vegetable Quinoa, Grilled Peach Salsa, Roasted Garlic Lemon Aioli, Flour Tortillas, Tortilla Chips	
Fish and Chips	15
Beer Battered Cod, Cole Slaw, Tartar	
Guinness Tips Pie	17
Tenderloin Tips, Onion, Carrot, Rich Guinness Glaze, Mashed Potatoes	
1/2 Rack and Mash	15
Slow Roasted BBQ Bourbon Baby Back Ribs	

MAINS

Pepita Crusted Cod	23
Baked Cod, Pepita Crust, Pumpkin Puree, Candied Pepitas	
Crab Ravioli	25
Maryland Blue Crab Ravioli, Sweet Corn Cream Sauce, Side Salad	
Cajun Chicken Alfredo	22
Blackened Chicken, Cajun Alfredo, Parmesan, Fettuccine, Side Salad	
Crabber	27
Classic Twin Lump Crab Cakes, Tartar, Mashed Potatoes, Vegetable	
Autumn Salmon	23
Grilled Salmon, House Fall Salsa, Roasted Garlic Aioli, Piquillo Pepper Orzo	
Filet Mignon	29
8oz Center Cut Angus, Baked Potato, Vegetable	
New York Strip	26
14oz Center Cut Strip, Baked Potato, Vegetable	

*Consuming Raw or Undercooked Meats, Seafood, or Shellfish May Increase Your Risk of Foodborne Illness

APPETIZERS

Baked Crabby Pretzel	13
Blue Crab, Old Bay, Cheddar Jack, Asiago, Tasty Twister Braided Pretzel, Cajun Remoulade *Braided Pretzel 7	
Fried Local Cheese Curds	9
Flash Fried York Valley Cheese Company Cheese Curds, Marinara	
Pub Fries	11
French Fries, Cheddar, Jack, Tomato, Bacon, Jalapeño, Cajun Ranch	
Blue Bird Brussels	9
Flash Fried Brussel Sprouts, Groff's Bacon, Parmesan, Wampler's Honey, Himalayan Sea Salt	
Chicken Quesadilla	12
Grilled, Chicken, Cheddar, Flour Tortilla, Pico de Gallo, Sour Cream	
Wings	12
Traditional or Boneless Mild, Hot, BBQ, Sweet Fire, Cajun Ranch, Garlic Parmesan, Dry Rub Jamaican Jerk or Old Bay. Ranch or Blue Cheese, Celery	
Seafood Skins	13
Potato Skins, Lobster, Crab, Shrimp, Swiss, Cajun Remoulade	
Poutine Pierogies	12
T&L Pierogies, Brisket, Onion, Cheddar Jack Cheese, Gravy *Pierogies, Butter, Onion 8	
Buffalo Cauliflower	9
Baked Cauliflower, Hot Sauce, Blue Cheese Slaw	

NON-ALCOHOLIC

Coca-Cola Products	3
Coke, Diet Coke, Sprite, Ginger Ale, Lemonade	
Boylans Root Beer/Orange	4
A-Treat Pineapple Soda	1
Freshly Brewed Iced Tea	3
Raspberry Iced Tea	3
Sparkling Water	3
Coffee/Decaf/Hot Tea	3

DESSERTS

Chocolate Peanut Butter Cake	7
Bourbon Bread Pudding	7
Hot Fudge Brownie Sundae	9
Blackberry Cobbler a la Mode	9
Crème Brulee	7

Wine

Banfi Le Rime Pinot Grigio	9
Tuscany, Italy	
Storypoint Chardonnay	9
California	
Napa cellars Sauvignon Blanc	9
Napa Valley, California	
J. Lohr Riesling	9
Paso Robles & Napa Valley, California	
Terra d' Oro Moscato	8
California	
Proverb Rose	8
California	
Murphy-Goode Pinot Noir	9
Santa Monica, California	
BV Coastal Merlot	9
California Coastline	
Los Cardos Malbec	9
Mendoza, Argentina	
William Hill Cabernet Sauvignon	9
Southern Napa, California	

COCKTAILS

Drunken Grasshopper	9
Crème de Menthe, White Crème de Cacao, Absolut Vodka, Cream	
Blackberry Bourbon Mash	10
Bulliet Bourbon, Blackberry Preserves, OJ, Triple Sec	
Autumn Walk	8
Absolut Vanilia Vodka, Ginger Beer, OJ, Cranberry	
Pumpkin Mule	8
Spiced Pumpkin Puree, Absolut Vanilia Vodka, Ginger Beer, Lime, Nutmeg	
Apple Butter Old Fashion	9
American Honey Whiskey, Orange, Cherry, Apple Butter, Bitters, Soda	
Peanut Butter Kiss	10
Screwball Peanut Butter Whiskey, Dorda Chocolate, Templeton Rye	
Peach Margarita	9
Altos Tequila, Peach Simple Syrup & Puree, OJ, Lime	
Fall Stroll	9
Captain Morgan, Golschlager, Apple Cider	
Blues Café Tini	10
Blue Coat Gin, Coffee, Kahlua, Baileys	
Fall Sangria	9
Pinot Grigio, Apricot and Blackberry Brandy, Apple Cider, Apples, Clove, Soda, Cinnamon Stick	
Peach Manhattan	11
Angels Envy Whiskey, Peach liquor, Orange Bitters	
#Adulging Martini	10
1800 Coconut Tequila, Blackberry Brandy, Cherry	