

Appetizers

Baked Crab Dip 12.95
 A Creamy Blend of Blue Crab, Old Bay and Three Cheese Blend. Served with

a Baked Soft Pretzel.

Philadelphia Pretzel Co. 6.95 Baked Soft Pretzel Braid Served with German Ale Mustard.

Flat Bread Bruschetta 9.95 Roasted Heirloom Tomato Bruschetta, Fresh Mozzarella, Fresh Basil, Balsamic Reduction.

Fried Local Cheese Curds 8.95 York Valley Cheese Company Cheese Curds Flash Fried and Served with Marinara Sauce.

© Pub Fries 9.95
Our French Fries Piled in a Cast Iron
Skillet Layered with Cheddar and Jack
Cheese. Topped with Diced Tomato,
Chopped Bacon and Jalapeno
Peppers. Served with Cajun Ranch.

Old Bay Shrimp (8) 10.95 Chilled Gulf Shrimp, Old Bay, Cocktail Sauce.

American Skins 8.95 Crispy Potato Skins, Bacon Crumbles, Cheddar Jack Cheese. Served with Sour Cream.

Seafood Skins 12.95 Crispy Potato Skins, Lobster, Crab, Shrimp, Swiss Cheese. Served with Sour Cream.

Wings
Dozen 11.95
Half Dozen 7.95
Traditional or Boneless Wings. Served with Your Choice of Sauce: Hot, Mild, Garlic Parmesan, Sweet Fire, Cajun Ranch, BBQ, Traditional Jamaican Jerk, or Old Bay. Served with Ranch Dressing and Celery. Blue Cheese Upon Request

Chicken Quesadilla 11.95 Grilled Chicken, Cheddar Cheese, Flour Tortilla. Served with Salsa and Sour Cream.

Buffalo Blue Deviled Eggs 8.95 Bleu Cheese Mousse, Crispy Bacon Lardons, Merlot Reduction Drizzle

Chef's Select Half Sandwich & Cup of Soup (Available till 4 ONLY) 8.95
Ever Changing Chef's Daily Sandwich Special with Your Choice of One of Our Scratch Soup Du Jour.

Signature Blue Bird Menu Item

Soups

Shaked Tomato Soup 5.95Homemade Cream of Tomato Topped with Croutons, and Melted Provolone.

Soup Du Jour Fresh Daily Made Soup Cup 3.95 Bowl 4.95 Seafood Selection Cup 4.95 Bowl 5.95

Chili 5.95 House Chili Topped with Cheddar Jack Cheese.

Salads

Solue Bird Chicken Cobb Salad 13.95 Crisp Romaine Lettuce, Tossed in Ranch Dressing, Topped with Diced Tomatoes, Cheddar Cheese, Hard Cooked Egg, Chopped Bacon, Crispy Chicken Tossed in Our Own Sweet Fire Sauce.

Caesar Salad 8.95 Crisp Romaine, Parmesan Cheese, and Croutons Tossed with Our Caesar Dressing.

Wedge Salad 8.95 Iceberg Wedge, Groff's Bacon, House Blue Cheese Dressing, Grape Tomatoes, Croutons.

Harvest Salad ⊗ 8.95 Fresh Local Apples, Craisins, Goat Cheese Crumbles, Candied Walnuts, Spring Mix, Balsamic Vinaigrette Dressing.

Salmon Salad Louie (3) 15.95 Grilled Norwegian Salmon Fillet, Crab Louie Aioli, Grape Tomatoes, Red Onion, Baby Spinach, Pickled Carrots, Mango Vinaigrette

Southwest Steak Salad 13.95 Shredded Romaine, Grape Tomatoes, Red Onion, Cheddar Jack Cheese, Roasted Corn, Flat Iron Steak, Cajun Ranch

House Side Salad 4.95
Spring Mix, Grape Tomatoes,
Croutons.

Salad Additions

Grilled Chicken 6
Grilled Salmon 9
Steamed Shrimp 7
Broiled Crab Cake 11

Salad Dressings: Bleu Cheese, Ranch, Balsamic Vinaigrette, Mango Vinaigrette, Fat Free Raspberry Vinaigrette, Thousand Island, Caesar Dressing.

Premium Bottled Soda Selections: All-Natural Boylan's Root Beer and Boylan's Cream Soda Made with Pure Cane Sugar, Boylan's Premium Orange Soda with Pure Cane Sugar, San Pellegrino Sparkling Water.

Coke Products: Coke, Diet Coke, Sprite, Ginger Ale, Unsweetened Iced Tea, Raspberry Iced Tea, and Lemonade

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

Artisan Sandwiches

Sandwich's Served with Seasoned House Chips Substitute French Fries for \$2 Substitute Sweet Potato Fries, Onion Rings, or House Salad for \$3

Philly Cheesesteak 11.95 Shaved Ribeye, Fried Onions, Cheddar Cheese Wiz, Amoroso Roll.

Texas Chicken Cheesesteak 9.95 Grilled and Chopped Chicken with Bacon, Cajun Ranch, and Sliced Cheddar on a Grilled Italian Roll.

Cornwall Cuban 10.95 Roasted Local Pork, Groff's Bacon, Swiss Cheese, Pickles, Pesto Mayo, Pressed Italian Roll.

Served with a Side of Tartar Sauce with Lettuce, Tomato, Onion on a Brioche Roll.

Mediterranean Vegetable Burger 9.95 12 Grain Ciabatta, Baby Spinach, Red Onion, and Pesto Mayo.

BBQ Chicken 9.95 Sliced Grilled Chicken, Blue Bird BBQ Sauce, Caramelized Onions, Baby Spinach, Cheddar, on a Grilled Italian Roll.

Tuscan Salmon 14.95 Grilled Norwegian Salmon Fillet, Tuscan Rub, Sundried Tomato Mayo, Spinach, Red Onion, Brioche Roll.

New England Seafood Roll 13.95 Lobster, Lump Crab, Gulf Shrimp, Sweet Corn Aioli, Baby Spinach on a Toasted Split Top Brioche Roll.

© Chicken Chesapeake 14.95 Grilled Chicken Breast, Crab, Swiss Cheese, baby Spinach, Pesto Mayo. Served on a Brioche Roll.

Local BBQ Pork 9.95 House Roasted Local Pork, Bourbon BBQ Sauce, House Cole Slaw, Grilled Brioche Roll.

Crispy Chicken 10.95
House Breaded Fried Organic Chicken
Breast Apple Jalapeño Slaw, Cheddar
Cheese BBQ Sauce, Brioche Roll.

Brisket Melt 11.95
Braised Certified Angus Beef, Blue
Bird BBQ Sauce, Cheddar Cheese,
Grilled Texas Toast.

Grilled Burgers

All with Lettuce, Tomato, Onion, Pickle

Miners Village 9.95
All American Cheese with Mayo.

Iron Furnace 11.95 Local Groff's Bacon, Cajun Spice, Blue Cheese Side of Herb Mayo.

Brick Row 9.95 Sautéed Mushrooms and Swiss Cheese with Herbed Mayo.

Burd Coleman 11.95
BBQ Sauce, Sliced Cheddar
Cheese & Local Groff's Bacon.

Blue Bird Inn

Circa 1859

2387 Cornwall Road, Cornwall, PA

Phone (717) 273-3000

Gift Certificates are Available from Your Server All Menu Items are Available for Take-out. Hours of Operation: Mon-Sat 11AM-Midnight (Kitchen till 10PM) Sunday 11AM -10 PM (Kitchen till 9:00 PM)



About our history:

This eatery is one of the oldest continuously operating Inn's serving food in Pennsylvania.

The cornerstone on the front upper floor reads, "Built by Jos. & Ann Bowman 1859 A.D". In the early years, the Inn was named Ye Olde Golden Key Hotel. In the early 1900s, it was owned by George S. Trafford. George was born in Jonestown and worked as an Ironworker in his younger years. He was also a master marksman. He lived in Lebanon on South Eighth Street and passed away at the age of 69. Blanche Molly was the owner of the Inn during Prohibition. The Inn was called Molly's Tea Room during Prohibition and was just one of the many Tea Room's or illegal speak-easies that operated at that time.

Tip Karinch, the originator of Karinchville, bought the Inn in the 1930s and changed the name to the Blue Bird Tea Room and eventually the Blue Bird Inn. He owned the establishment until 1996. During this period Frank Karinch, his brother, operated the Inn for 42 years until 1989. During that time, Joe Arnick was a popular bartender.

In 1996, we purchased the Inn and began a massive updating which included the addition of a deck that was again updated in 2015. In 2009, in celebration of the 150th Anniversary of the building, a new section was added off the south side of the building. The new section was designed to provide a unique dining experience unlike any in the area.

About our food:

Our chef is committed to seeking out the best quality locally sourced ingredients. Our steaks are hand carved from USDA Certified Angus Beef We use fresh locally grown all natural chicken breast. Our ground beef is ground fresh and never frozen. Our seafood is sustainable from certified fisheries. Our pork and ground beef is sourced from local butcher's. We believe fresh is better tasting and better for you. Your food is made to your specific order request when your order is placed. We are sure your Server will provide you with an exceptional level of customer service. We thank everyone for their patronage in the past and look forward to your return to the Blue Bird Inn.

Certified Angus Flat Iron Steak

Vegetable du jour.

8 oz Flat Iron Steak Served with Baked Potato,

14 oz Aged and Cut in House New York Strip

Served with Baked Potato, Vegetable du jour.

8 oz Center Cut Filet Mignon of Certified Angus

Beef Grilled to Your Liking. Served with Baked

Blackened Cajun Season Steak Topped with Bleu Cheese. Served with Baked Potato and

Add a Broiled Crab Cake to Any Entrée for

Fries, Sweet Potato Fries, Onion Rings.

Beer Battered Cod Served with French Fries,

Our Grilled English Style Sausage Served Over

Beef Tips, Onions and Carrots in a Rich Guinness

Yukon Whipped Potatoes with Gravy.

Stew, Topped with Golden Flaky Pastry.

Rice Pilaf, Yukon Mashed Potatoes, Baked Potato,

Cole Slaw, Apple Sauce, Vegetable du jour, French

Solution Grilled Certified Angus Filet Mignon

Sertified Angus Black & Bleu Steak

Potato, Vegetable du jour.

Vegetable du jour.

Additional Sides

Fish and Chips

Bangers & Mash

Gastropub Fare

Coleslaw and Tartar Sauce.

Guinness Beef Tips Pie

8 oz Black Angus Filet Mignon

14oz Black Angus New York Strip

Grilled Certified Angus New York Strip Steak 24.95

Loin of Certified Angus Beef Grilled to Your Liking.

Thank You Again for Visiting Today.

The Arnold Family and the Entire Blue Bird Inn Staff

⊗ Gluten Free

18.95

27.95

29.95

26.95

11

14.95

12.95

15.95

Mains

Served After 4pm Every Day and All Day Sunday.

Solution Back Ribs Full Rack

23.95

Dry Rubbed and Slow Roasted Pork Ribs, Served with Yukon Mashed Potatoes, Coleslaw and Smothered with House BBQ Sauce.

Seafood Mac N Cheese

Shrimp, Lobster, Sundried Tomato Cheese sauce, Cavatappi Pasta, Old Bay Bread Crumbs.

Pan Seared Scallops 🚿

Pan Seared Sea Scallops Sautéed Spinach, Garlic, Red Onion, Tomato, Balsamic Drizzle, Rice Pilaf.

S Cajun Chicken Alfredo

Blackened Chicken Tenderloins, Cajun Alfredo Sauce Tossed with Fettuccine Pasta. Finished with Parmesan.

Pumpkin Ravioli

Pumpkin Ravioli, Sautéed Brussels Sprouts, Spinach, Tomatoes, Brown Butter Sauce.

21.95

Gulf Shrimp, Andouille Sausage, and Chicken Sautéed in a Creole Sauce of Peppers, Onions, and Tomatoes. Served Over Rice Pilaf.

Crabber

Classic Twin Lump Crab Cakes, Our House Recipe for 20

Pan Seared Norwegian Salmon Filet, Spinach and Tomato Risotto, Veg du Jour.

Blackened Gluten Free Organic Chicken

Blackened Organic Chicken Breast Sriracha Sauce,

Baked Potato

Frenched Asian Marinated Pork Chop, Spaetzle,

Brisket Stack 13.95

Braised Certified Angus Brisket, Caramelized Onions, Toasted Garlic Bread, Guinness Gravy, Yukon Mashed Potatoes.

§ 1/2 Rack and Mash

14.95

Slow Roasted BBQ Bourbon Baby Back Ribs, Yukon Mashed Potatoes.

Grilled Meatloaf

13.95

Local Ground Beef and Pork Spiced Perfectly. Served with Yukon Whipped Potatoes and Gravy.

Steak Selections

All Steaks are Cut In House and Certified Angus Beef

Jack Daniel's Tennessee Tournedos

28.95

Two Fresh Cut Filet Tournedos Blackened with Cajun Spices and Served Over a Jack Daniel's BBQ Demi Glace with Caramelized Onions. Served with Yukon Whipped Potatoes and Vegetable du jour.

23.95

23.95

19.95

15.95

Jambalaya

25.95

Years, Served with Tartar, Veg du Jour, and Rice Pilaf.

Seared Salmon 🕸

21.95

16.95

Savory Asian Pork Chop

17.95

Veg Du Jour