




Cornwall, PA


## 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.

 **Blue Bird Brussels**  8.95  
Flash Fried Brussels Sprouts, Local Groff's Bacon, Parmesan, Local Honey, Himalayan Sea Salt.

**Old Bay Shrimp**  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

 **Baked Tomato Soup** 5.95  
Homemade 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


 **Blue 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**  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.


 **Crab Cake Sandwich** 15.95  
Broiled Jumbo and Lump Crab Cake. 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.

Hours of Operation: Mon-Sat 11AM-Midnight (Kitchen till 10PM) Sunday 11AM -10 PM (Kitchen till 9:00 PM)

Phone (717) 273-3000



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.

## The Arnold Family and the Entire Blue Bird Inn Staff

