



Gluten Free ^

Appetizers

Pub Fries

~ A Huge Plate of Fries Smothered with Melted Cheddar Jack, Bacon, Tomato, and Fresh Jalapeños. Served with Our Own Cajun Ranch

Sauce..... 9.95
with Braised Brisket or Italian Pork.....13.95

Blue Bird Sampler

~ A Mixed Selection of Boneless Wings, Cordon Bleu Bites, Mozzarella Sticks, Onion Rings, and House Chips. Served with Marinara & Cajun Ranch Sauce. 12.95

Old Bay Steamed Shrimp ^

~ Fresh Steamed Old Bay Dusted Jumbo Shrimp, Served Warm with Cocktail Sauce & Lemon
9.95 Half lb. 17.95 Full lb.

Wings or Boneless Wings

~ A Dozen Crispy Wings Served Mild, Hot, Jerk Dry Rub, Hawaiian Habanero, Sweet Fire, Jameson Honey BBQ, Old Bay, Garlic Parmesan, or Cajun Ranch. Served with Celery & Ranch Dressing.
9.95

Soups

Soup Du Jour

~ All of Our Savory Soups are Made from Scratch Using Only the Finest Ingredients
..... 4.95 Bowl, 3.95 Cup

Seafood Soup Du Jour

..... 5.95 Bowl, 4.95 Cup

Garden Salads

Sunflower Salad ^

~ Baby Spinach, Fresh Blue Berries, Honey Roasted Sunflower Seeds, Goat Cheese Crumbles, Pickled Peaches, Cilantro Lime Vinaigrette ... 10.95

Salmon Salad Louie

~ Arugula, Crab Aioli, Roma Tomatoes, Grilled Norwegian Salmon, Old Bay Crouton, Mango Vinaigrette 15.95

Nacho Grande

~ Tri Colored Corn Chips Topped with House Braised Brisket or Italian Roast Pork, House Made Salsa, Jalapeños & White Queso Cheese Sauce. Served with Sour Cream 10.95

Bavarian Baked Soft Pretzels

~ Bavarian Style Baked Soft Pretzels Served with Bavarian Ale Whole Grain Mustard 8.49

Tuscan Bruschetta

~ Heirloom Tomatoes, Red Onion, Marinated Artichoke Hearts, Peppadew Peppers, Burrata Cheese, Grilled Pizza Crust, Balsamic Glaze .. 8.95

American Skins

~ Four Crispy Fried Potato Skins Stuffed with Bacon and Melted Cheddar Jack Cheese. Served with Sour Cream 9.95

Steamed PEI Mussels

~ Prince Edward Island Mussels, Jacobs Andouille Sausage, Lemon Wheat Beer, Roasted Garlic, Herb Butter, Grilled Baguette 10.95

Baked Tomato Soup

~ Creamy House Tomato Bisque Topped with Croutons, Smoked Provolone and Swiss. Baked Until Golden Brown 5.95

Pizza Salad

~ Baby Spinach, Heirloom Tomatoes, Red Onion, Marinated Artichoke Hearts, Peppadew Peppers, Burrata Cheese, Grilled Pizza Crust, Balsamic Vinaigrette 10.95
with Chicken..... 13.95
with Gulf Shrimp, Crab Cake or Salmon 16.95

Sweet Fire Chop Cobb Salad

~ Chopped Romaine Lettuce Tossed with Ranch Dressing, Topped with Cheddar Jack, Tomato, Bacon, Hard Boiled Egg & Crispy Sweet Fire Chicken 13.95

Caesar Salad

~ Crisp Romaine, Parmesan Cheese and Croutons Tossed with Caesar Dressing.. 8.95 with Chicken..... 11.95 with Gulf Shrimp, Crab Cake or Salmon 14.95

Blue Bird Sandwich Specialties

Served with Our Own House Made Chips. Substitute Fries For 1.59; Onion Rings, Sweet Potato Fries, or Add a Side Salad for 2.49

Seafood Roll

~ Lobster Claw, Lump Crab, Gulf Shrimp, Sweet Corn Aioli, Arugula, Toasted Split Top Brioche 12.95

Crab Cake Sandwich

~ Lightly Seasoned Lump Crab Cake, Broiled and Served with Tartar and Leaf Lettuce on a Brioche Roll 12.95

Texas Chicken

~ Grilled Strips of Chicken Breast Tossed with Bacon, Ranch Dressing and Hot Sauce. Smothered with Cheddar and Served on a Hearth Baked Long Roll 9.95

Roast Beef Po' Boy

~ Slow Roasted Brisket, Smoked Provolone, Caramelized Onion, Creole Sauce, Toasted French Roll 9.95

Italian Pork

~ Italian Braised Pork, Smoked Provolone, Baby Spinach, Grilled French Roll 8.95

Norwegian Salmon

~ Grilled Norwegian Salmon Fillet, Arugula, House Crab Aioli, Avocado, Grilled Brioche 13.95

Cornwall Cubano

~ Italian Roasted Pork, Pickles, Swiss Cheese, Groff's Bacon, Special Sauce, Served on a French Roll 10.95

Portobello

~ Marinated Portabella Mushroom, Roasted Red Peppers, Baby Spinach, Red Onion, Pesto Mayo, Grilled Brioche Roll 8.95

Chicken Chesapeake

~ Grilled Breast of Chicken Topped with Crabmeat, Melted Swiss and Baby Spinach. Served on a Brioche Roll with Herb Mayo 12.95

Chef's Select Daily Half Sandwich & Cup of Soup

Ever Changing Chef's Daily Sandwich Special with Your Choice of One of Our Scratch Soup Du Jour 7.95

Burgers & Chicken

Served with Our Own House Made Chips Substitute Fries For 1.59; Onion Rings, Sweet Potato Fries, or Add a Side Salad for 2.49

Choose from: All Natural Vegetable Burger, Chicken Breast, Fresh Ground Beef

Miner's Village

~ Green Leaf Lettuce, Tomato, Red Onion, Mayo & American Cheese 8.95

Burd Coleman

~ BBQ Sauce, Bacon & Cheddar Jack Cheese 9.95

Iron Furnace

~ Cajun Spiced, Bacon, Blue Cheese Crumbles and Chipotle Mayo 10.49

Brick Row

~ Sautéed Mushrooms, Swiss Cheese, Green Leaf Lettuce, Tomato & Herb Mayo 9.95

Quesadillas

^ Gluten Free

Served with House Salsa. Sour Cream Upon Request

Pork Quesadilla

~ Italian Roasted Pork, Smoked Provolone, Cheddar Jack Cheese, Arugula 10.95

Chicken Quesadilla

~ Sliced Chicken Breast, Cheddar Cheese, Diced Tomato 10.95

Brisket Quesadilla

Braised Brisket, Cheddar Jack Cheese, Caramelized Onions, Baby Spinach 10.95

Pub Fare

Bangers and Mash

~ Our Own Grilled English Banger Style Sausage Served with Mashed Potatoes & Guinness Gravy 11.95

Guinness Tips Pie

~ Fresh Cut Tenderloin Tips Sautéed with Onion and Carrots in a Rich Guinness Glace. Topped with Puff Pastry and Baked to Golden Brown 13.95

Guinness Pub Fish & Chips

~ Guinness Stout Beer Battered North Atlantic Cod, Gently Fried & Served with Crispy Fries, House Cole Slaw & Tartar 12.95

Half Rack & Mash

~ Slow Roasted BBQ Bourbon Baby Back Ribs and Mashed Potatoes 13.95

Local Pork Tacos

~ Slow Roasted Groff Farm's Pork Shoulder, Andouille Barbeque Sauce, Cheddar Jack Cheese, Sour Cream & Corn Chips 9.95

Open Faced Brisket

~ Braised Angus Beef Brisket, Grilled Cornbread, Caramelized Onions, Tavern Gravy, French Fries 13.95

Angus Brisket Tacos

Andouille Barbeque Braised Brisket, Cheddar Jack Cheese, Sour Cream & Corn Chips 10.95

Entrées

Served with Warm Brioche Rolls. Side Selections Include: Yukon Gold Mashed Potatoes, Cole Slaw, Apple Sauce, Celery with Ranch, Fries, or Gourmet Greens Side Salad (add a \$1). All Dressings Made In House: Balsamic Herb Vinaigrette, Mango Rum Vinaigrette, Blue Cheese, Buttermilk Ranch, Thousand Island, Fat Free Raspberry Vinaigrette.

Seafood

Cedar Plank Salmon

~ Norwegian Salmon Fillet, Cornbread Crumbs, Bourbon Soaked Cedar Plank 18.95

New England Crabber

~ Twin Cakes of Lump Crab Meat Blended with Our Own Light Seasonings and Broiled Until Golden Brown. Served with Saffron Rice 21.95

Steaks

Filet Mignon ^ Served with Yukon Gold Mashed Potatoes and One Side

~ Fresh Carved 8oz Filet Grilled to Your Request 23.95

Flat Iron Steak ^

~ 8 oz Hand Carved Choice Flat Iron Steak Grilled to Your Request 17.95

Center Cut New York Strip Steak ^

~ Fresh Carved 14oz Choice Center Cut New York Strip Steak Grilled to Your Request 23.95

Surf and Turf

~ Grilled 8oz Filet Served with a Lump Crab Cake 29.95