

# Kids Menu

Chicken Tenders and Hand Cut Fries 7

“The Duncan Dog” Hot Dog and Hand Cut Fries 7

Hamburger and Hand Cut Fries 7

Cheeseburger and Hand Cut Fries 7

Macaroni and Cheese 7

Capellini and Marinara with Mozzarella Garlic Bread 7

# Desserts

Tiramisu 8

Crepe le Dee 8

Mascarpone and Wild Berry Stuffed Crepes with Melba Sauce

Edan’s Oreo Sundae Delight 8

Drunken Pineapple ala mode 8

Rum Marinated Pineapple Grilled and Topped with Butter Pecan Ice Cream and Toasted Coconut

Mixed Berry Compote with Dollop of Whipped Topping 8

Molten Lava Cake 8

Peach Streusel Tart 8

Peanut Butter Bombe 8

## Sparkling Selection

Moet & Chandon, Brut 90

Chandon Blanc de Noir 36

Chandon Brut Rose 36

## White & Rose Selection

\*Woodbridge White Zinfandel 15

\*Woodbridge Moscato 15

\*Woodbridge Reisling 15

Covey Run Reisling 22

\*Woodbridge Pinot Grigio

Hogue Cellars Pinot Grigio 24

Eco Domani Pinot Grigio 26

Bonterra Organically Grown Viognier 31

Noblio Regional Collection Sauvignon Blanc 28

Kim Crawford Sauvignon Blanc 28

Toasted Head Chardonnay 24

\*Woodbridge Chardonnay 15

Kendall Jackson, Vinters Reserve, Chardonnay 32

Merryvale Starmont Chardonnay 39

Casa Lapostolle, Chardonnay 30

## Red Wine Selection

\*Woodbridge Merlot 15

\*Woodbridge Cabernet Sauvignon 15

Sterling Merlot 42

Frei Brothers Merlot 34

Casa Lapostolle Merlot 30

Mac Murray Ranch Pinot Noir 36

BV, Coastal Estates, Pinot Noir 22

Carmen Petite Syrah 32

Estancia Meritage 50

Louis Jadot, Beaujolais Villages 24

Col Solare Meritage 90

Robert Mondavi Cabernet Sauvignon 22

\* Also Available by the glass 8

# Welcome to the Blossom Grille



# Beginnings

**Gazpacho with Crème Fraiche Drizzle and Sourdough Croutons** 10  
Classic Chilled Tomato Soup with Crème Fraiche Drizzle and Parmesan Crostini

**Fried Duck Won Tons with Sweet Thai Chili Sauce** 15  
House Made Won Tons Filled with Duck, Apricots and Vegetables Accompanied with Sweet Thai Chili Sauce

**Portobello Fries** 9  
Strips of Portobello Mushrooms Tossed in Panko Crumbs, Parmesan, Rosemary, Basil & Parsley served with House made Bistro Dipping Sauce

**Five Pepper-Seared Tuna with Wasabi Cream, Crispy Won Ton, Fresh Cilantro and Pickled Ginger** 15

**Chili Lime Crab Salad** 15  
Chili Lime Dressed Lump Crab, Tomatoes and Avocado with Green Aji Sauce

**Artisan Cheese Board** 15  
Three Chef Selected Local Cheeses, Crackers, Seasonal Berries

# Salads

**Blossom Grilled Chicken Cobb** 15  
Grilled Herb Marinated Chicken, Fresh Greens, Bacon, Egg, Avocado, Tomatoes and Vinaigrette

**Tomato-Leek Quinoa** 8  
Quinoa Salad, Leeks, Roma Tomatoes, Cucumbers, Wild Greens dressed with Lemon Herb Drizzle

**Seasonal Field Greens** 6  
Field Greens with Seasonal Vegetables, Homemade Garlic Croutons and Vinaigrette

**Baby Spinach and Orange Salad** 8  
Spinach Salad with Oranges, Shaved Parmesan, Candied Walnuts and Shallot Vinaigrette

**\*\*\*Grilled Marinated Chicken added to Salad** 4

**\*\*\*Grilled Shrimp Added to Salad** 6

# Our Signature Toasted Sandwiches

Served on Artisan Ciabatta Bread with Homemade Saratoga Chips, Bistro Dipping Sauce, Dill Pickle

**Slow Cooked Pork Sandwich** 15  
Our Seasoned Pork Butts Slow Cooked for over 18Hrs. Hand Pulled with House made BBQ Sauce, Sweet and Sour Slaw, Fried Onion Straws

**Lobster BLT** 22  
Fresh Lobster Meat, Seasoned Creme Fraiche, Applewood Smoked Bacon, Greens, Tomato

**Blossom Club** 15  
Fresh Roasted Turkey, Applewood Smoked Bacon, Guyere, Lettuce and Tomato, Avocado Aioli

**Tuscan Eggplant Melt** 15  
Breaded Eggplant, Pesto, Tomato, Garlic and Herb Cream Cheese, Sun Dried Tomato Vinaigrette Tossed Greens

# Entrees

**Pollo Husney** 26  
Stuffed Local Chicken Breast with Cranberry Sage Dressing, Sauce Vin Blanc, Toasted Orzo Pilaf & Seasonal Vegetable

**Herb Roasted Pork Loin withDijon and Shallot Cloak** 26  
Herb Crusted Pork Loin, Dijon Shallot Sauce, Toasted Orzo Rice Pilaf & Seasonal Vegetable

**Five Pepper Crusted Delmonico** 28  
Five Pepper Rubbed Hand Cut Delmonico, Mashed Boursin Yukon Potatoes, Wilted Creamed Spinach, Caramelized Mushrooms & Onions

**Herb Crusted Angus Tournedos De Filet** 32  
Twin Cuts of Angus Tenderloin, Herb Crust, Mashed Boursin Yukon Gold Potatoes, Caramelized Mushrooms and Onions, Maitre d' butter, Cabernet Reduction with Seasonal Vegetable

**Black Angus Blossom Burger** 24  
8oz Hand Formed Fresh Angus Beef, Applewood Bacon, Fried Onion Straws, Blue Cheese on Toasted Brioche Bun, Hand Cut Friens, Dill Pickle and House made Burger Sauce

**Margarita Scallops and Tiger Shrimp** 28  
Sauteed Shrimp and Bay Scallops, Splash or Margarita, Dusted with Jerk Seasoning, Mango Orange Sauce, Peppers, Onions, Toasted Orzo Rice Pilaf & Ginger Lime Cilantro Drizzle

**Crab Cakes Chesapeake** 28  
Jumbo Lump Crab Cakes, Tomato-Leek Quinoa, Seasonal Vegetable, Cucumber Green Goddess Sauce & Smokey Grilled Tomato Cocktail Sauce

**Pan Seared Veal Medallions** 32  
Twin Medallions of Veal, Garlic Yukon Gold Mashed Potatoes, Seasonal Vegetable, Bourbon Pepper Demi Glaze

**Capellini Catina** 19  
Capellini, Roma Tomatoes, Roasted Garlic, Extra Virgin Olive Oil and Fresh Basil with Mozzarella- Garlic Bread

**Eggplant Parmagiana** 24  
Breaded Eggplant, Capellini ,Pomodoro Sauce, Fresh Mozzarella, Extra Virgin Olive Oil, Fresh Basil and Mozzarella - Garlic Bread

**Catch of the Day** Market Price

**A \$5 Charge will be added for Splitting Plates**