

Blue Dahlia

BISTRO

DESSERT

Classic French Lemon Sugar Crêpes	6
Cheesecake plain, with chocolate sauce, or with fresh fruit	7
Crème Brûlée	7
Flourless Chocolate Cake with raspberry drizzle	6.5
Poached Pears with Devonshire cream sauce, walnuts	6
Austin Scoops Lemon Lime Sorbet (vegan)	5
Austin Scoops Ice Cream seasonal flavors	5
Ice Cream à la mode	2.5
Granna's Bread Pudding a family recipe made with butter rum sauce	6
Assorted Cookies	.95
French Macaron Plate choose four:	5
Cappuccino	
Chocolate	
Strawberry	
Orange Lemonade	
Passion Fruit	
Pistachio	
single macaron	1.25

DESSERT WINE

Tawny Port Ferreira PORTUGAL	6
Prosecco Tiamo ITALY (187ml) ∞	6

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BISTRO

We are proud to bring you premium teas from Austin's own Tea Embassy

BLACK, GREEN & WHITE TEAS

3.50

Grand English Breakfast
traditional breakfast tea from Keemun, China, which the English first drank as a breakfast blend in the 1800's

Cream Earl Grey Black Tea
blend of black tea from Sri Lanka, cornflower petals, and natural flavors of vanilla and bergamot

Love Story Tea
romantic blend of black tea with chocolate and rose flavors

Masala Chai
Assam Indian black tea with cardamom, cinnamon, ginger, vanilla

Almond Cookie Green Tea
fragrant organic green tea from China, blended with almonds, chopped coconut

White Cherry
wonderfully fragrant white tea with a strong sour cherry flavor

HERBAL TEAS

3.50

Lemon Lavender
calming and soothing, a natural blend of organically grown lavender, orange peel, lemongrass, lemon myrtle and peppermint

Austin Ambrosia
a beautiful, fruity blend of currants, rose hips, hibiscus, rooibos, blueberries, cherries, orange peel, passion fruit and mango flavors

Soothing Chamomile
Ayurvedic herbal blend of chamomile blossoms, peppermint leaves, yarrow, valerian root, marigold blossoms and lemon balm

Hot Cinnamon Spice
spicy, bold herbal blend of rooibos, cinnamon, orange peel and sweet cloves

all of our herbal teas are naturally caffeine-free

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HAPPY HOUR

3pm - 6:30pm Monday - Friday

WHITE WINE

Chardonnay Milou FRANCE peaches, pineapple, lemon zest	7 / 26
Sauvignon Blanc Stonehaven SOUTH AFRICA bright acidity, grapefruit, tropical fruit	9 / 34
Muscadet Le Charmel FRANCE ∞ pear, melon, crisp finish	8 / 30
White Blend Moulin de Gassac FRANCE ∞ light, with apricot notes, lively acidity	7 / 26
Pinot Grigio Lagaria ITALY apricot, apple, pear, floral	8 / 30
Bordeaux Blanc Medeville FRANCE minerals, almond, touches of honey	10 / 38
Viognier Peirano FRANCE juicy peaches, apple, orange marmalade	8 / 30
Riesling Revelry WASHINGTON pear, apple, minerality	9 / 34
Chardonnay Banshee SONOMA apricot, honey, orange blossoms	11 / 42

ROSE

Rose Mont Gravet FRANCE dry, raspberry, blackberry, 100% Cinsault	7 / 28
Rose My Essential FRANCE red fruit, flowers, crisp	9 / 34

BUBBLES

Sparkling Rose Hugo AUSTRIA	10 / 38
Cava Mercat SPAIN	8 / 30
Sparkling Tiamo ITALY (187ml) ∞	6
Kir Royale	6
Mimosa or Bellini	2

Sake 'Bloody Mary'	7
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RED WINE

Red Blend Esteva PORTUGAL raspberry, strawberry, black plum	7 / 26
Cote du Rhone Texier FRANCE ∞ both fruity and spicy	11 / 42
Cabernet Broadside PASO ROBLES concentrated black raspberry & blackberry flavors	9 / 34
Pinot Noir Chilensis Reserva CHILE raspberry, mushrooms, leather	9 / 34
Malbec Bodini ARGENTINA full, fleshy and jammy	8 / 30
Bordeaux Exem FRANCE medium bodied, currants, cherry	8 / 30
Merlot Scarbolo ITALY ∞ bright and juicy, hints of cocoa	10 / 38
Cabernet Franc Richou FRANCE tart cherries, spices, raspberry	11 / 42

∞ organic / biodynamic

SNACKS TO SHARE

Cheese Board	10
Meat & Cheese Board with olives	9
Hummus & Taboule Platter with greens, olives	6
Smoked Trout Platter garbanzo & olive salsa	9

TARTINES

Organic Egg Salad with olive oil, dill, capers	4
Blue Dahlia Brle with walnuts, homemade jam	5
Hummus with avocado, sprouts, chopped tomato	5
Smoked Salmon with herbed cream cheese, dill	6

BEER

Circle Brewing Envy Amber	3
Stella Artois	3
Independence Convict Hill Oatmeal Stout	3
Shiner Ruby	3
Lonestar bottle	2

\$1 OFF DRAFT BEER

\$5 WINE BY THE GLASS

Cava Brut Mercat SPAIN
Sauv Blanc Stonehaven AFRICA
Riesling Revelry WASHINGTON
Viognier Peirano FRANCE
Rose My Essential FRANCE
Cabernet Franc Richou FRANCE
Merlot Scarbolo ITALY ∞
Cote du Rhone Texier FRANCE

DRAFT BEER

Thirsty Goat Amber Ale	5.5
512 Black IPA	6
Live Oak Hefeweizen	5
Hops & Grain A Pale Mosaic	6

BOTTLES & CANS

Shiner Ruby Red	5
Austin Eastciders Original	6.5
Independence Convict Hill Oatmeal Stout	5.5
Revolver Blood and Honey	6
Circle Brewing Envy Amber	5.5
Stella Artois	5.5
Lonestar bottle	3

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SALADES

Goat Cheese Salad with walnuts, parmesan, tomato, extra virgin olive oil ✕	10.95
Mozzarella Salad with basil, tomato, basil pesto ✕	10.50
Salade Niçoise with seared rare Ahi tuna ✕ ✕	14.75
Maryland Crab Cake Salad with roasted red pepper aioli, pesto ✕	14.95
Garbanzo Bean Salad with cucumbers, tomato, basil pesto ✕	9.95
Black Bean Salad with avocado, tomato, cilantro, lime, mango, corn, bell pepper ✕	9.95
Mesclun Greens Salad with tomato, cucumber, basil pesto ✕	6.95
add egg salad 3.50 tuna salad 4.25 chicken salad 4.75 ✕	
add smoked salmon or seared tuna steak	7.00
add gluten free Maryland Crab Cake	8.00
<i>all served with organic mesclun greens and bread. house-made basil walnut pesto is vegan.</i>	

SANDWICHES POUR LES ENFANTS

Child's Sandwich turkey & cheese, ham & cheese, Nutella & jam, or peanut butter & jam	6.95
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TARTINES

sandwiches with freshly-baked whole wheat bread, butter, & organic produce

Ham & Gruyère with Dijon mustard, cornichons	8.95
Tuna Salad EVOO base with basil, capers, white beans, onion, sun-dried tomatoes	8.95
French Goat Cheese with olive tapenade, roasted red peppers, shaved parmesan	9.50
Chicken Salad with dried cranberries, walnuts	8.95
Roasted Turkey with cranberry chutney	8.25
Blue Dahlia Brie with walnuts and jam	8.75
Hummus with avocado, sprouts, chopped tomato	8.50
Roast Beef with capers, Dijon crème fraîche	8.75
Organic Egg Salad with olive oil, dill, touch of cayenne, capers	7.95
Prosciutto & Mozzarella with pesto, sun-dried tomatoes	10.50
Smoked Salmon with herbed cream cheese, fresh dill	10.25
Ricotta with dried fig, honey and black pepper	7.25
<i>gluten-free bread from local Wild Wood Bakehouse available for \$2 upcharge</i>	

PLATS DU SOIR

entrees available after 5pm. all served with freshly-baked bread

Seared Ahi Sashimi Tuna Steak served rare with lemon pepper. ✕ ✕ served with zucchini, yellow squash, cashews	17.50
Mussels Dijon with white wine, cream, dijon-based broth ✕	14.25
Mussels Provençal with tomato, herbs, garlic-based broth ✕	14.25
Ratatouille served over Israeli couscous, topped with shaved parmesan ✕	14.25
Mushroom Crêpes with bleu cheese & parmesan cream sauce, mesclun greens	13.50
Porcini Ravioli with basil pesto, shaved parmesan, mesclun greens	13.50
Coq au Vin Blanc chicken, mushrooms, garlic, capers, prosciutto, all cooked in a white wine cream sauce	16.50
Bouillabaisse Provençal stew of cod, mussels, shrimp, onion, tomatoes, garlic, spices ✕	15.25
Coquilles St Jacques scallops in a white wine cream sauce with mushrooms, parmesan and topped with bread crumbs	15.95

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PETIT DÉJEUNER

breakfast available all day

Butter Croissant	2.50
Flavored Croissant strawberry cream cheese or chocolate hazelnut	3.25
Organic Egg Frittata <i>ask for today's feature</i> , with bread, mesclun greens, pesto ✕	9.75
Soft-Boiled Eggs with organic greens, bread <i>available until noon on weekdays</i> ✕✕	6.25
French Crêpes with Vermont maple syrup, Ghirardelli chocolate sauce, berries	6.50
Belgian Waffles topped with berries, with a side of Vermont maple syrup	6.95
Blueberry Blintzes with sweet ricotta	7.25
Parisian Sandwich ham, havarti, tomato, butter on fresh baguette, with choice of dijon or dill cream cheese <i>please no substitutions</i>	7.95
Fruit Salad melon, mango, berries	5.00
Greek Yogurt topped with fresh berries	4.95
Homemade Granola with fresh berries	6.95
Parfait yogurt, granola, fresh berries	6.00
Oatmeal topped with fresh berries	4.95
Handmade Bread one serving, freshly-baked with Nutella, assortment of jam	4.95
Bread Basket for two, freshly-baked with Nutella, assortment of jam	6.95

SPECIALITÉS DE LA MAISON *Platters and boards serve 2*

Cheese Board five assorted cheeses, olives, apple, jam	18.95
Meat Board selection of three meats, Port Salut cheese, cornichons, olives, apple, nuts	19.50
Hummus & Taboule Platter with mesclun greens, olives, sun dried tomato	11.50
Smoked Trout Platter with garbanzo and olive salsa	16.50
Truffled Mousse Pâté Platter with cornichons, pear	17.50
Soupe du Jour bowl of soup housemade with organic & local vegetables <i>(when available)</i>	6.25
Hearty Pork Stew with zucchini, tomato, corn, red pepper and spices	9.75

BOISSONS *all espresso drinks are 2 oz. shots*

Austin's Kohana Coffee	2.50	Pellegrino	2.50/3.75
Espresso or Americano	2.75	Iced Tea or Soft Drink	2.25
Macchiato	2.95	Hibiscus Mint Herbal Iced Tea	2.50
Cappuccino	3.50	Organic Maine Root Sodas	3.75
Latte	4.00	Orangina	2.95
Mochaccino	4.50	Homemade Lemonade	2.95
Flavored Shot	.50	regular, mint or pomegranate	
caramel, vanilla, lavender		Orange Juice or Apple Cider	1.95/3.95
Café au Lait	3.00	Milk regular, soy, or almond	3.75
Chai Tea Latte	4.25	Steamed Milk	4.50
Extra espresso shot	.70	with Ghirardelli Chocolate on the side	
		Tea Embassy organic loose leaf tea	3.50

we love and use local and organic ingredients when possible!

✕ can be made gluten free

✕✕ consuming raw or undercooked food may increase your risk of food-borne illness, especially if you have certain medical conditions