

BLUERIDGEGRILL

ASHBURN • BRAMBLETON • LEESBURG



brunch & drinks

DRAFT BEER

BLUE MOON 6¼	MILLER LITE 5½
DESCHUTES FRESH SQUEEZED 7¾	SAM ADAMS SEASONAL 6¾
DOG FISH HEAD (ROTATING) MKT	SOLACE PARTLY CLOUDY 7¼
FEATURED SEASONAL MKT	STELLA ARTOIS 7¼
LOST RHINO FACE PLANT 7¼	YUENGLING 5½

BOTTLED BEER

ANGRY ORCHARD 6½	MIC. ULTRA 5½
BUDWEISER 5½	MILLER LITE 5½
BUD LIGHT 5½	PABST BLUE RIBBON 5
COORS LIGHT 5½	PERONI 7¼
CORONA 6½	PORT CITY PORTER 7¾
CORONA LIGHT 6½	SIERRA NEVADA 6½
DB VIENNA LAGER 7¼	ST. PAULI GIRL, N/A 5¼
GUINNESS 8	

WINES

CHARDONNAY

	GLASS	BOTTLE
A BY ACACIA, California	\$8¼	\$27
WILLIAM HILL, Central Coast	9¼	30
KENDALL JACKSON, California	10¼	34
FERRARI CARANO, Sonoma County	13¼	43
FESS PARKER, Santa Barbara County		40
SONOMA CUTRER, Russian River Valley		46
DUCKHORN-MIGRATION, Russian River Valley		61
GRGICH HILLS CHARD, Napa Valley		75

SAUVIGNON BLANC

BABICH, Marlborough, NZ	8¾	29
KIM CRAWFORD, Marlborough, NZ	11¼	37
CAKEBREAD, Napa Valley		56

OTHER WHITE VARIETALS

MEZZA CORONA PINOT GRIGIO, Italy	8	26
SANTA MARGHERITA PINOT GRIGIO, Italy		47
JEAN-LUC COLOMBO ROSE, Provence France	8¾	29
BERINGER WHITE ZINFANDEL, California	7¼	24
CHATEAU ST. MICHELLE RIESLING, Washington	8¼	27
FREIXENET SPARKLING, Spain	9	
LA MARCA PROSECCO, Italy	9½	
CHANDON BRUT SPARKLING, California		42
VEUVE CLICQUOT CHAMPAGNE, France		95

MERLOT

MONDAVI, California	8½	28
14 HANDS, Washington State	9½	31
COPPOLA, California		35
STERLING, Sonoma County		37

CABERNET SAUVIGNON

CANOE RIDGE, Washington State	9	30
ESTANCIA, California	10	33
GAME RESERVE, South Africa	11	36
75 WINE COMPANY, Napa Valley	14	46
UPPERCUT, Napa Valley		50
OCTAGON, Barboursville, Virginia		85
JORDAN CAB, Alexander Valley		95

PINOT NOIR

CARTLIDGE & BROWNE, California	9¼	31
TORTOISE CREEK, California	10	33
DUCKHORN DECOY, Sonoma County		55

ZINFANDEL

ROSENBLUM CUVÉE ZINFANDEL, California	8½	28
GNARLY HEAD ZINFANDEL, California	9	30
GRGICH HILLS ZINFANDEL, Napa/Sonoma		67

OTHER RED VARIETALS

TRIVENTO MALBEC, Argentina	8¾	29
HUNTSMAN CAB/MERLOT, Washington State		42
STAGS LEAP PETITE SYRAH, Napa Valley		71

TODAY'S BUTTERMILK PANCAKES 10

Served w/ Bacon, and Fresh Fruit

FRENCH TOAST 10

Topped w/ Strawberries & Sauce, served w/ Bacon and Fresh Fruit

STEAK & EGG BURRITO 15

Grilled Shaved Ribeye Steak with Red, Yellow, and Poblano Peppers mixed with Scrambled Eggs, Pico de Gallo and Jack & Cheddar Cheese. Two Burritos wrapped in Flour Tortillas, served with Home Fries, and Asparagus

COUNTRY BREAKFAST* 15½

Seasoned fried Chicken Breast topped w/ Poached Eggs & Sausage Gravy, served w/ Asparagus & Home Fries

SOUTHWESTERN FRITTATA 13½

Open-face Omelet w/ Ham, Andouille Sausage, Mushrooms, Onion & melted Cheddar Cheese topped w/ Smoked Pepper Salsa, served w/ Home Fries, Bacon, and Fresh Fruit

THE HANGOVER BURGER* 14½

Grilled Seasoned Hamburger w/ Melted Cheddar Cheese, Bacon, and a Fried Egg served on a toasted Brioche Bun with Lettuce, Tomato, and Red Onions

Served w/ Home Fries and Hollandaise on the side

EGGS BENEDICT* 14½

Poached Eggs and Canadian Bacon over Country Biscuits topped w/ Hollandaise Sauce, served w/ Asparagus, and Home Fries

CRAB CAKE BENEDICT* 18¾

STEAK & EGGS* 20

10 oz. Prime Rib with Scrambled Eggs, served with Home Fries, Fresh Fruit, and Au Jus

BRUNCH COCKTAILS \$9½

CAJUN MARY

Absolut Peppar, Bloody Mary Mix, Old Bay rim

KIR ROYALE

Champagne, Chambord, Lemon twist

BRG BELLINI

Champagne, Peach Schnapps, OJ

BRG MARGARITA

Herradura, Grand Marnier, Blue Curacao, Sour

PAMARITA

Pomegranate Liqueur, Herradura, Cointreau, Sour

COSMOPOLITAN

Absolut Citron, Cointreau, Cranberry

ORANGE MARTINI

Stoli Orange Vodka, Grand Marnier, OJ

PAMA MARTINI

Pomegranate Liqueur, Ketel One, Cointreau, Sprite

AUSTIN MULE

Tito's, Fever Tree Ginger Beer, Lime

WHITE CHOCOLATE MARTINI

Godiva White, Baileys, Stoli Vanilla, Cream

SODA & NON-ALCOHOLIC DRINKS

COKE, SPRITE, DIET COKE, ICED TEA, LEMONADE 2¼

OLD DOMINION ROOT BEER BOTTLED 3

BOTTLED GINGER ALE 2¼

OJ, APPLE, CRANBERRY, GRAPEFRUIT, PINEAPPLE 3

MILK 3

COFFEE 2¾

ACQUA PANNA SPRING WATER 3

PELLEGRINO SPARKLING MINERAL WATER 3

BRGRILL.COM

CALL AHEAD SEATING AVAILABLE
703-729-0100

BLUERIDGEGRILL

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weekend lunch

APPETIZERS

SOUPS 7

Lobster Bisque or The Soup of the Day

GUACAMOLE 12

Made to order w/ ripe Avocados, homemade Pico de Gallo, served with Tortilla Chips

CALAMARI 11½

Lightly fried Calamari Rings over Marinara and Lemon Butter Sauce w/ Smoked Corn & Pepper Salsa and fried Jalapeno Slices

BRUSCHETTA 10½

Marinated Tomatoes, Basil, and Onion, topped w/ Goat Cheese and served w/ toasted Garlic Bread

STEAK & CHEESE EGGROLLS 11

Seasoned Steak grilled w/ Peppers & Onions, mixed w/ Monterey Jack and Cheddar Cheese, rolled in a Jalapeno Cheddar Tortilla, flash fried and served w/ a Queso Dipping Sauce

CHIPOTLE BUFFALO WINGS 11¾

Seasoned and Marinated Chicken Wings, Smoked, Baked, and finished on the Grill, tossed in our homemade Chipotle Buffalo Sauce, served w/ Celery and Ranch

SPINACH & ARTICHOKE DIP 12½

Served w/ Tortilla Chips & Salsa

ENTREE SALADS

ADD TO ANY SALAD: Grilled Chicken +6, Shrimp +7¾, Grilled Salmon +8¾

BLUE RIDGE HOUSE SALAD 10¼ (w/ Cheese & Bacon +1)

Romaine, diced Tomato, Corn, Cucumber, and Croutons tossed in a Ranch Dressing

CAESAR SALAD 10¼

Romaine, Reggiano Parmesan, and Croutons tossed in our Creamy Caesar Dressing

MIXED GREENS SALAD 10¼ (w/ Bleu or Goat Cheese +1)

Fresh Mixed Greens w/ Tomato, Mango, and Candied Pecans tossed in a Classic Vinaigrette

SOUP & SALAD COMBO 13¾

Lobster Bisque and your choice of a small starter Caesar, House or Mixed Greens Salad

PACIFIC RIM CHICKEN SALAD 14½

Mixed Greens & Cabbage Mix w/ sliced Chicken, fresh Cilantro, Carrots, & Tortilla Strips tossed in Honey Lime Vinaigrette and drizzled w/ a Thai Peanut Sauce

BRENTWOOD SALAD 15 (substitute 8 oz Grilled Chicken +2½)

Romaine, lightly fried Chicken, Corn, Tomato, Cucumber, topped w/ Cheese, Bacon, Avocado, and Croutons tossed in our homemade Ranch Dressing

GRILLED CHICKEN SALAD 16¼

Marinated and Grilled Chicken Breast served over your choice of our House, Caesar or Mixed Greens Salad

AHI TUNA SALAD* 16¾

Seared Rare, drizzled w/ Soy Sauce & Cilantro Vinaigrette served over Mixed Greens, Tomato, Mango, Red Onion, Sesame Seeds, & Ginger tossed in a Classic Vinaigrette

STEAKS AND RIBS

All steaks served with choice of side

Small starter salads are available for \$6¾

Add a single Crabcake to any entree for \$10

ROASTED PRIME RIB*

16 oz.—\$27¼ 12 oz.—\$22¼ 10 oz.—\$19¾

Aged Certified Beef, slow roasted and served w/ Au Jus

RIBEYE STEAK* 23¼

Hand cut and seasoned, 14 oz. Certified Beef Ribeye

FILET MIGNON* 23¾

Center cut, seasoned, 8 oz. Filet

NEW YORK STRIP STEAK* 23¼

Hand cut, 14 oz. Certified Beef Strip Steak, seasoned and grilled

BARBEQUE BABY BACK RIBS 22¼

Whole Rack of Ribs, slow cooked and finished on the grill, served w/ BRG Fries and a ramekin of Blazin' Saddle Beans

CHICKEN AND SEAFOOD

CRISPY CHICKEN TENDERS PLATTER 15

Batter-dipped, fried Chicken Tenderloins and BRG Fries, served w/ Honey Dijon & BRG Sauce

BACKYARD BBQ CHICKEN 15¾

Grilled Chicken Breast with Virginia Ham smothered in BBQ Sauce topped with melted Monterey Jack Cheese, served with BRG Fries and a ramekin of Blazin' Saddle Beans

NORTHSTAR CHICKEN & PASTA 15¾

Marinated & Grilled Chicken Breast served over Angel Hair Pasta with Balsamic Brown Butter Sauce, warm Goat Cheese and Grilled Vegetable Salsa

CHICKEN PICCATA 15¾

Chicken Breast dipped in Egg Parmesan Batter, sautéed and served over Angel Hair Pasta w/ Marinara, Lemon Butter Sauce, Parmesan & Capers

KING STREET CREOLE PASTA 15½

Chicken, Shrimp, and Andouille Sausage sautéed with Tomatoes and Scallions, tossed with Penne Pasta in a Creole Sauce, garnished with Parmesan

SIMPLY GRILLED SALMON* 16

Hand cut Fresh Filet, seasoned and served w/ choice of side

AHI TUNA STEAK* 17½

Seasoned & seared rare, drizzled w/ Soy Sauce & Cilantro Vinaigrette, served w/choice of side

JUMBO FRIED SHRIMP PLATTER 19¾

Half pound of Jumbo Shrimp lightly fried, plated w/ BRG Fries and a ramekin of Coleslaw, and Remoulade Sauce

SHADY SIDE CRAB CAKES 23

Fresh Jumbo Lump Crabmeat, seasoned and lightly sautéed, served w/ BRG Fries, a ramekin of Coleslaw, and Remoulade Sauce

BURGERS AND SANDWICHES

(served w/ BRG Fries)

ROYALE WITH CHEESE* 12½ (w/ Bacon +1)

Seasoned Hamburger w/ Melted Cheddar Cheese, Mustard, Mayo, Lettuce, Tomato, Onion, and Pickle on a toasted Brioche Bun

BRG BURGER* 12¾

Seasoned Hamburger topped w/ Canadian Ham, BRG Sauce, Grated Cheddar Cheese, & Onion on a toasted Brioche Bun

MUSHROOM SWISS BURGER* 13¼

Seasoned Hamburger w/ sautéed Portabella Mushrooms, Swiss Cheese, Lettuce, Tomato, and Mayo on a toasted Brioche Bun

CHICKEN SANDWICH 12½

Marinated Grilled Chicken Breast w/ Lettuce, Tomato, Onion, Mayo, and Monterey Jack Cheese on a Soft White Baguette

B.L.T. 10

Bacon, Lettuce, Tomato, and Mayo on Texas Toast...Why? 'Cause bacon tastes good!

GRILLED CHEESE 10 (w/ Ham or Bacon +1)

Classic Grilled Cheese w/ Tomato, served on Texas Toast

CRAB CAKE SANDWICH 16¾

Jumbo Lump Crab Cake w/ Lettuce, Tomato, and Remoulade Sauce on a toasted Brioche Bun

PRIME RIB SANDWICH* 18½

Slow Roasted and Thinly Sliced on a Soft White Baguette w/ Monterey Jack Cheese and served w/ Au Jus

SIDES

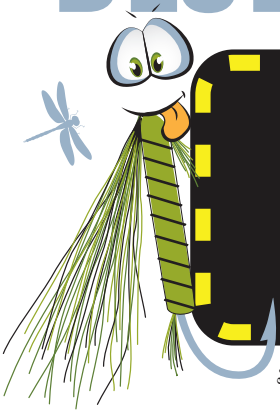
BRG FRIES.....	4	COLESLAW.....	4
BROCCOLI.....	4	EDAMAME MEDLEY.....	4
ASPARAGUS.....	4	MASHED POTATOES.....	4
CREAMED SPINACH.....	5	LOADED BAKER.....	5
MAC & CHEESE W/ HAM.....	5	BLAZIN' SADDLE BEANS.....	5
BRUSSELS SPROUTS w/ CARAMELIZED ONION AND BACON.....	5		

BRGRILL.COM

BRG gift cards available!

*Consuming raw or undercooked meats, poultry, eggs, shellfish or seafood may increase your risk of food borne illness. • Please inform your server of any food allergies.

BLUERIDGEGRILL



Just For Kids Ages 10 & Under

All kid meals include a kid beverage: Soda, Juice, or Milk

Brunch!

Pancakes
French Toast
Scrambled Eggs

each served with Bacon \$5.25

\$5

Penne Pasta with
Marinara or Butter

Mac & Cheese w/ Ham \$5.50

Grilled Salmon \$7.50

1/2 Rack Ribs \$9.50

Kid Filet \$12.75

each served with BRG Fries or Fresh Fruit

mmm...Dessert!

Single Scoop
Ice Cream Sundae

\$2.75

\$6

Fried Shrimp
Grilled Cheese
Chicken Tenders
Hamburger or Cheeseburger
Grilled Chicken Breast

served with BRG Fries or Fresh Fruit

