

BLUERIDGEGRILL

ASHBURN • BRAMBLETON • LEESBURG



brunch & drinks

SEASONAL BEERS

PLEASE ASK YOUR SERVER FOR DETAILS

DRAFT BEER

BLUE MOON 6¼	DESCHUTES FRESH SQUEEZED IPA 8¼
DB VIENNA LAGER 7¼	LOST RHINO FACE PLANT IPA 7¼
MILLER LITE 5½	SOLACE BREWING COMPANY 7¼
STELLA ARTOIS 7¼	BELLS TWO HEARTED ALE 7½

BOTTLED BEER

BUDWEISER 5½	KALIBER, N/A 5¼
BUD LIGHT 5½	GUINNESS CAN 8
COORS LIGHT 5½	HEINEKEN 7
CORONA 6½	PERONI 7¼
CORONA LIGHT 6½	PORT CITY PORTER 7¼
MICHELOB ULTRA 5½	SIERRA NEVADA PALE ALE 6½
MILLER LITE 5½	FLYING DOG PALE ALE 7
PABST BLUE RIBBON 5	YUENGLING 5½
OMISSION ULTIMATE LIGHT 7¼	
ANGRY ORCHARD HARD CIDER 6½	

TODAY'S BUTTERMILK PANCAKES 10

Served with Bacon & Fresh Fruit

FRENCH TOAST 10

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

SOUTHWESTERN FRITTATA 13½

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

EGGS BENEDICT* 14½

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

CRAB CAKE BENEDICT* 18¾

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, & Red Onions, served w/ Home Fries and Hollandaise on the side

COUNTRY BREAKFAST* 15½

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

STEAK & EGGS* 20

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

Egg Whites available upon request

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

OLD DOMINION ROOT BEER BOTTLED 3

GINGERALE 2¾

MILK 3

OJ, APPLE, CRANBERRY, GRAPEFRUIT, PINEAPPLE 3

COFFEE 2¾

ACQUA PANNA SPRING WATER 3

PELLEGRINO SPARKLING MINERAL WATER 3

WINES

CHARDONNAY

	GLASS	BOTTLE
A BY ACACIA California	8¼	27
WILLIAM HILL California	9¼	30
KENDALL JACKSON California	10¼	34
FERRARI CARANO Sonoma County	13¼	43
JEKEL Monterey, California		34
FESS PARKER Santa Barbara County		40
SONOMA CUTRER Russian River Valley		46

SAUVIGNON BLANC

KIM CRAWFORD Marlborough, NZ	11¼	37
BABICH Marlborough, NZ	8¼	29
CAKEBREAD Napa Valley		56

OTHER WHITE VARIETALS

MEZZA CORONA Pinot Grigio Italy	8	26
SANTA MARGHERITA Pinot Grigio Italy		47
CHATEAU STE. MICHELLE Riesling Washington State	8¼	27
VALLEY OF THE MONKEY Riesling Germany		35
BONTERRA Viognier California	9¼	32
CAYMUS CONUNDRUM California		49
JEAN-LUC COLOMBO Rose Provence, France	8¼	29
BERINGER White Zinfandel California	7¼	24
LA MARCA Prosecco Italy	9¼	30
FREIXENET Sparkling Spain	9	
CHANDON BRUT Sparkling California		42
VEUVE CLICQUOT Champagne France		95

MERLOT

HOGUE California	8¾	29
14 HANDS Washington State	9½	31
COPPOLA California		35
STERLING California		37
FREEMARK ABBEY Napa Valley		55

CABERNET SAUVIGNON

CANOE RIDGE Washington	9	30
ESTANCIA California	10	33
GAME RESERVE South Africa	11	36
75 WINE COMPANY Napa Valley	14	46
RODNEY STRONG Sonoma County		37
STARMONT Napa Valley		47
KITH + KIN Napa Valley		65
OCTAGON Barboursville Virginia		85
JORDAN Alexander Valley		95

OTHER RED VARIETALS

CARTLIDGE & BROWNE Pinot Noir California	9¼	31
DUCKHORN DECOY Pinot Noir Sonoma County		55
ROSENBLUM CUVÉE Zinfandel California	8½	28
CLINE LIVE OAK Zinfandel Contra Costa County		56
GRGICH HILLS Zinfandel Napa/Sonoma		67
ALAMOS Malbec Argentina	8¾	29
STAGS LEAP Petite Syrah Napa Valley		76

BRGRILL.COM

CALL AHEAD SEATING AVAILABLE 703-327-1047

BLUERIDGEGRILL

ASHBURN • BRAMBLETON • LEESBURG



weekend lunch

APPETIZERS

SOUP 7

Lobster Bisque or Cajun Red Beans & Rice

CHILI & CHIPS 9

Topped w/ Cheddar Cheese & served w/ Tortilla Chips

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

CHICKEN AND SEAFOOD

CRISPY CHICKEN TENDERS PLATTER 15

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

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

SHADY SIDE CRAB CAKES 23

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

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 Coleslaw

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

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

THE LEESBURGER* 13

Seasoned Hamburger w/ Grilled Virginia Ham, BBQ Sauce, Monterey Jack Cheese, Lettuce, and Onion 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, & 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	MASHED POTATOES.....	4
ASPARAGUS.....	4	LOADED BAKER.....	5
CREAMED SPINACH.....	5	MAC & CHEESE w/ HAM.....	5
BRUSSELS SPROUTS w/		CARAMELIZED ONION AND BACON..	5

BRGRILL.COM

*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.

BRG gift cards available!

just For Kids

Ages 10 & Under

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

\$5.25

Pancakes

French Toast

Scrambled Eggs

each served with Bacon

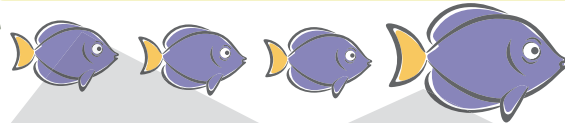
Grilled Salmon \$7.50

1/2 Rack Ribs \$9.50

Kid Filet \$12.75

each served with BRG Fries or Fresh Fruit

Why do they call it Fly Fishing?
Because a fly is used for bait and the more
bugs around, the better the catch!



Why did the crab eat a light bulb?
He wanted a light lunch!

The Blue Ridge Mountains are named for their blue-purple color and extend all the way from Pennsylvania to Georgia.

Pasta with Butter \$5

Pasta with Marinara \$5

Mac & Cheese w/Ham \$5.50

Grilled Cheese \$5.75

\$6

Chicken Tenders

Hamburger or Cheeseburger

Grilled Chicken Breast

each served with BRG Fries or Fresh Fruit

mmm...Dessert!

Single Scoop

Ice Cream Sundae

\$2.75

What kind of soda should you NOT drink?
Baking soda!

How many times can you
find Lewey the Lure on
this menu?

What happens when an egg laughs?
It cracks up!