

BLUERIDGEGRILL

ASHBURN • BRAMBLETON • LEESBURG



brunch & drinks

SEASONAL BEERS

PLEASE ASK YOUR SERVER FOR DETAILS

DRAFT BEER

BLUE MOON 6¾	DESCHUTES FRESH SQUEEZED 8¾
DB VIENNA LAGER 7¼	LOST RHINO FACE PLANT IPA 7¼
MILLER LITE 5½	SOLACE BREWING COMPANY 7¼
STELLAARTOIS 7¼	BELLS TWO HEARTED 7½

BOTTLED BEER

BUDWEISER 5½	KALIBER, N/A 5¾
BUD LIGHT 5½	GUINNESS CAN 8
COORS LIGHT 5½	HEINEKEN 7
CORONA 6½	PERONI 7¼
CORONA LIGHT 6½	PORT CITY PORTER 7¾
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 10½

Served with Bacon & Fresh Fruit

FRENCH TOAST 10½

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

SOUTHWESTERN FRITTATA 14

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

EGGS BENEDICT* 15

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

CRAB CAKE BENEDICT* MKT

FILET BENEDICT* 21

THE HANGOVER BURGER* 15

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

COUNTRY BREAKFAST* 16

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

STEAK & EGGS* 22¾

10 oz. Prime Rib and Scrambled Eggs,
w/ Home Fries, 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 2¾
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	8¾	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
CAYMUS CONUNDRUM California		49
JEAN-LUC COLOMBO Rose Provence, France	8¾	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
JUGGERNAUT California	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