

BLUERIDGEGRILL

ASHBURN • BRAMBLETON • LEESBURG



drinks

SEASONAL BEERS

PLEASE ASK YOUR SERVER FOR DETAILS

DRAFT BEER

BLUE MOON 6%	DESCHUTES FRESH SQUEEZED IPA 8%
DB VIENNA LAGER 7%	LOST RHINO FACE PLANT IPA 7%
MILLER LITE 5%	SOLACE BREWING COMPANY 7%
STELLA ARTOIS 7%	BELLS TWO HEARTED ALE 7%

BOTTLED BEER

BUDWEISER 5%	KALIBER, N/A 5%
BUD LIGHT 5%	GUINNESS CAN 8
COORS LIGHT 5%	HEINEKEN 7
CORONA 6%	PERONI 7%
CORONA LIGHT 6%	PORT CITY PORTER 7%
MICHELOB ULTRA 5%	SIERRA NEVADA PALE ALE 6%
MILLER LITE 5%	FLYING DOG PALE ALE 7
PABST BLUE RIBBON 5	YUENGLING 5%
OMISSION ULTIMATE LIGHT 7%	
ANGRY ORCHARD HARD CIDER 6%	

WINES

CHARDONNAY

	GLASS	BOTTLE
A BY ACACIA California	8 1/4	27
WILLIAM HILL California	9 1/4	30
KENDALL JACKSON California	10 1/4	34
FERRARI CARANO Sonoma County	13 1/4	43
JEKEL Monterey, California		34
FESS PARKER Santa Barbara County		40
SONOMA CUTRER Russian River Valley		46

SAUVIGNON BLANC

KIM CRAWFORD Marlborough, NZ	11 1/4	37
BABICH Marlborough, NZ	8%	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	8 1/4	27
VALLEY OF THE MONKEY Riesling Germany		35
BONTERRA Viognier California	9%	32
CAYMUS CONUNDRUM California		49
JEAN-LUC COLOMBO Rose Provence, France	8 3/4	29
BERINGER White Zinfandel California	7 1/4	24
LA MARCA Prosecco Italy	9 1/4	30
FREIXENET Sparkling Spain	9	
CHANDON BRUT Sparkling California		42
VEUVE CLICQUOT Champagne France		95

MERLOT

HOGUE California	8 3/4	29
14 HANDS Washington State	9 1/2	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	9 1/4	31
DUCKHORN DECOY Pinot Noir Sonoma County		55
ROSENBLUM CUVÉE Zinfandel California	8 1/2	28
CLINE LIVE OAK Zinfandel Contra Costa County		56
GRGICH HILLS Zinfandel Napa/Sonoma		67
ALAMOS Malbec Argentina	8 3/4	29
STAGS LEAP Petite Syrah Napa Valley		76

SPECIALTY DRINKS \$9 1/2

WHITE PEACH SANGRIA

White Wine with Peach Vodka, Cranberry, OJ, Triple Sec, and a splash of Ginger Ale

AUSTIN MULE

Tito's, Fever Tree Ginger Beer, Lime

COSMOPOLITAN

Absolut Citron, Cointreau, Cranberry

APPLE MARTINI

Stoli, Sour Apple Pucker

ORANGE MARTINI

Stoli Orange Vodka, Grand Marnier, OJ

WHITE CHOCOLATE MARTINI

Godiva White, Baileys, Stoli Vanilla, Cream

PAMA MARTINI

Pomegranate Liqueur, Ketel One, Cointreau, Sprite

DIRTY MARTINI

Ketel One, Olive Brine

BRG MARGARITA

Herradura, Grand Marnier, Blue Curacao, Sour

PAMARITA

Pomegranate Liqueur, Herradura, Cointreau, Sour

SODA & NON-ALCOHOLIC DRINKS

COKE, DIET COKE, COKE ZERO, SPRITE, LEMONADE, ICED TEA 2%
OLD DOMINION ROOT BEER BOTTLED 3
GINGERALE 2%
MILK 3
OJ, APPLE, CRANBERRY, GRAPEFRUIT, PINEAPPLE 3
COFFEE 2%
ACQUA PANNA SPRING WATER 3
PELLEGRINO SPARKLING MINERAL WATER 3

CALL AHEAD SEATING AVAILABLE
703-327-1047

BLUERIDGEGRILL

ASHBURN • BRAMBLETON • LEESBURG



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 with Honey Dijon and 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 Coleslaw

NORTHSTAR CHICKEN & PASTA 15¾

Marinated & Grilled Chicken Breast served over Angel Hair Pasta with a 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 with 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 Coleslaw, served w/ Cocktail Sauce for dipping

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

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, and 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

HUNT CLUB 11½

Virginia Ham, Turkey, Bacon, Lettuce, Tomato, Mayo, Monterey Jack, and Cheddar Cheese served on 100% Whole Wheat

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

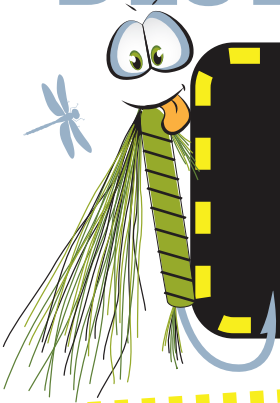
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*Consuming raw or undercooked meats, poultry, eggs, shellfish or seafood may increase your risk of food borne illness. • Please inform your server of any food allergies.

BRG gift cards available!

BL0720

BLUERIDGEGRILL



Just For Kids

Ages 10 & Under

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

Kids Special!

Grilled Salmon \$7.50
1/2 Rack Ribs \$9.50
Kid Filet \$12.75

All served with Fries or Fruit



mmm...Dessert!

Single Scoop
Ice Cream
Sundae \$2.75

Pasta with Butter \$5
Pasta with Marinara \$5
Mac & Cheese w/Ham \$5.50
Grilled Cheese \$5.75

\$6

Fried Shrimp
Chicken Tenders
Hamburger or Cheeseburger
Grilled Chicken Breast

All served with Fries or Fruit

