

BLUERIDGEGRILL

ASHBURN • BRAMBLETON • LEESBURG



brunch & drinks

SEASONAL BEERS

PLEASE ASK YOUR SERVER FOR DETAILS

DRAFT BEER

BRG OLD TOWN LAGER 6½	BLUE MOON 7
DB VIENNA LAGER 7½	LOST RHINO FACE PLANT IPA 7½
MILLER LITE 6	SOLACE BREWING COMPANY 7½
STELLAARTOIS 7½	BELLS TWO HEARTED 7¾

BOTTLED BEER

BUDWEISER 6	MILLER LITE 6
BUD LIGHT 6	KALIBER, N/A 6
COORS LIGHT 6	GUINNESS CAN 8¼
CORONA 6¾	PORT CITY PORTER 8
CORONA LIGHT 6¾	SIERRA NEVADA PALE ALE 6¾
MICHELOB ULTRA 6	YUENGLING 6

ANGRY ORCHARD HARD CIDER 6¾
WHITE CLAW HARD SELTZER 7

WEEKEND BRUNCH

TODAY'S BUTTERMILK PANCAKES 11

Served with Bacon & Fresh Fruit

FRENCH TOAST 11

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

SOUTHWESTERN FRITTATA 14¼

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* 15¼

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

CRAB CAKE BENEDICT* MKT

FILET BENEDICT* 21¾

THE HANGOVER BURGER* 15¼

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* 16¼

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 \$10

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
BOTTLED ROOT BEER 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	8½	28
WILLIAM HILL California	9½	31
KENDALL JACKSON California	10½	35
FERRARI CARANO Sonoma County	13½	44
JEKEL Monterey, California		35
FESS PARKER Santa Barbara County		41
SONOMA CUTRER Russian River Valley		47

SAUVIGNON BLANC

KIM CRAWFORD Marlborough, NZ	11½	38
OYSTER BAY Marlborough, NZ	9	30
CAKEBREAD Napa Valley		57

OTHER WHITE VARIETALS

MEZZA CORONA Pinot Grigio Italy	8¼	27
SANTA MARGHERITA Pinot Grigio Italy		48
CHATEAU STE. MICHELLE Riesling Washington State	8½	28
VALLEY OF THE MONKEY Riesling Germany		36
CAYMUS CONUNDRUM California		50
JEAN-LUC COLOMBO Rose Provence, France	9	30
BERINGER White Zinfandel California	7½	25
LA MARCA Prosecco Italy	9¼	31
FREIXENET Sparkling Spain	9¼	
CHANDON BRUT Sparkling California		43
VEUVE CLICQUOT Champagne France		96

MERLOT

HOGUE California	9	30
14 HANDS Washington State	9¼	32
COPPOLA California		36
STERLING California		38
FREEMARK ABBEY Napa Valley		56

CABERNET SAUVIGNON

CANOE RIDGE Washington	9¼	31
ESTANCIA California	10¼	34
JUGGERNAUT California	11¼	37
75 WINE COMPANY Napa Valley	14¼	47
RODNEY STRONG Sonoma County		38
STARMONT Napa Valley		48
KITH + KIN Napa Valley		66
OCTAGON Barboursville Virginia		86
JORDAN Alexander Valley		96

OTHER RED VARIETALS

CARTLIDGE & BROWNE Pinot Noir California	9½	32
DUCKHORN DECOY Pinot Noir Sonoma County		56
ROSENBLUM CUVÉE Zinfandel California	8¼	29
CLINE LIVE OAK Zinfandel Contra Costa County		57
GRGICH HILLS Zinfandel Napa/Sonoma		68
ALAMOS Malbec Argentina	9	30
STAGS LEAP Petite Syrah Napa Valley		77

BRGRILL.COM

CALL AHEAD SEATING AVAILABLE 703-327-1047