

# BLUERIDGEGRILL

ASHBURN • BRAMBLETON • LEESBURG



## brunch & drinks

### DRAFT BEER

YUENGLING LAGER 5½	ARTICLE ONE AMBER 6¾
BLUE MOON 6¾	FACE PLANT IPA 7¼
STELLA ARTOIS 6¾	PARTLY CLOUDY IPA 7¼

### BOTTLED BEER

BUDWEISER 5½	MILLER LITE 5½
BUD LIGHT 5½	CORONA 6¾
COORS LIGHT 5½	ANGRY ORCHARD 7½
GUINNESS CAN 8	

### WINES

#### CHARDONNAY

	GLASS	BOTTLE
A BY ACACIA, California	\$8¼	\$27
WILLIAM HILL, Central Coast	9¼	30
JEKEL, Monterey	10¼	34
KENDALL JACKSON, California	10¼	34
FESS PARKER, Santa Barbara County		40
JORDAN, Russian River Valley		59

#### OTHER WHITE VARIETALS

BERINGER WHITE ZINFANDEL, California	7¼	24
JEAN-LUC COLOMBO ROSE, France	8¾	29
MEZZA CORONA PINOT GRIGIO, Italy	8	26
ACROBAT PINOT GRIS, Oregon	10¼	27
CHATEAU ST. MICHELLE RIESLING, Washington State	8¼	27
BABICH SAUVIGNON BLANC, New Zealand	8¾	29
CHASING VENUS SAUVIGNON BLANC, New Zealand		38
SANTA MARGHERITA PINOT GRIGIO, Italy		47
CAKEBREAD SAUVIGNON BLANC, Napa Valley		56

#### SPARKLING

FREIXENET, Spain	9	
LA MARCA PROSECCO, Italy	9½	
VEUVE CLICQUOT PONSARDIN, France		95

#### MERLOT

ROBERT MONDAVI, California	8½	28
14 HANDS, Washington State	9½	31
J. LOHR, PASO ROBLES, California		33
STERLING, Sonoma County		37
FREEMARK ABBEY, Napa Valley		55

#### PINOT NOIR

LUCKY STAR, California	8¾	29
TORTOISE CREEK, California	10	33
DUCKHORN DECOY, Sonoma County		55

#### CABERNET SAUVIGNON

CANOE RIDGE, Washington State	9	30
SPELLBOUND, Napa Valley	10	33
ESTANCIA, California	10	33
75 WINE COMPANY, Napa Valley	14	46
RODNEY STRONG, Sonoma County		37
ROUND POND KITH & KIN, Napa Valley		65
OCTAGON, Barboursville Virginia		85
STAGS' LEAP, Napa Valley		85

#### OTHER RED VARIETALS

GNARLY HEAD ZINFANDEL, California	9	30
TRAPICHE MALBEC, Argentina	8¾	29
RED DIAMOND SHIRAZ, Washington	8	26
YANGARRA PARK SHIRAZ, Australia		41
CLINE CELLARS ZINFANDEL, Sonoma County		56

### 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*

### SPECIALTY DRINKS \$9½

#### COSMOPOLITAN

Absolut Citron, Cointreau, Cranberry

#### PEACH SANGRIA

Absolut Peach, White ZinFandel and  
Fruit Juices

#### AUSTIN MULE

Tito's, Fever Tree Ginger Beer, Lime

#### APPLE MARTINI

Stoli, Sour Apple Puckers

#### ORANGE MARTINI

Stoli Orange Vodka, Grand Marnier, OJ

#### PAMA MARTINI

Pomegranate Liqueur, Ketel One,  
Cointreau, Sprite

#### WHITE CHOCOLATE MARTINI

Godiva White, Baileys, Stoli Vanilla,  
Cream

#### DIRTY MARTINI

Ketel One, Olive Brine

#### BRG MARGARITA

Herradura, Grand Marnier, Blue  
Curacao, Sour

#### PAMARITA

Pomegranate Liqueur, Herradura,  
Cointreau, Sour

### NON-ALCOHOLIC DRINKS

MILK 3
COFFEE 2¾
ICED TEA 2¾
LEMONADE 2¾
COKE, SPRITE, DIET COKE 2¾
JUICE OJ, CRANBERRY, GRAPEFRUIT, PINEAPPLE 3
GINGER ALE 10 OUNCE BOTTLE 2¾
ACQUA PANNA SPRING WATER, 500 ML 3
PELLEGRINO SPARKLING WATER, 500 ML 3
OLD DOMINION ROOT BEER BOTTLED 3

**CALL AHEAD SEATING AVAILABLE**  
**703-669-5505**

# BLUERIDGEGRILL

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## brunch

### APPETIZERS

#### SOUP 7

Lobster Bisque or our Soup of the Day

#### 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

#### 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

#### SMOKED SALMON 10½

Smoke Shack Salmon served with Toast Points and BRG Chef Sauce

#### 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, 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

#### 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 PORK

All steaks served with choice of side

Small starter salads are available for \$6¾

#### ROASTED PRIME RIB\*

16oz. - 27¼ 12oz. - 22¼ 10oz. - 19¾

Aged Beef, slow roasted and Served with 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

#### PORK CHOP 14

One 8 oz French Cut Rosemary Citrus Marinated Pork Chop, served with Mashed Potatoes and Mushroom Gravy

### 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

### 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 Blazin' Saddle Beans

#### 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

#### SHADY SIDE CRAB CAKES 23

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

### SIDES

BRG FRIES.....	4	EDAMAME MEDLEY.....	4
BROCCOLI.....	4	COLESLAW.....	4
ASPARAGUS.....	4	MASHED POTATOES.....	4
CREAMED SPINACH.....	5	LOADED BAKER.....	5
MAC & CHEESE w/ HAM.....	5	BLAZIN' SADDLE BEANS..	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!

LB1020



# 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

