



# Welcome.

Thank you for dining with us. The Blue Ridge Café has been serving Charlottesville and Ruckersville area restaurant connoisseurs with culinary delights since 1995.

From the age of 12 I had dreamed of being a Chef. That dream was realized when I received my degree from the Culinary Institute of America in New York. Now, I and my staff are delighted to be serving you here at Blue Ridge Café.

The Café is an *American grill with international flair* featuring delicious appetizers, soups, salads, sandwiches, steaks, seafood, poultry, Italian food, burgers and more. We also boast a wide selection of Virginia wines and a full-service bar.

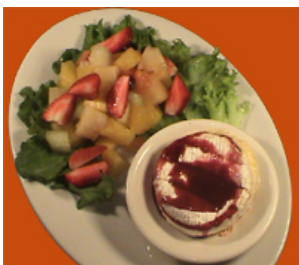
Additionally, we have on-site banquet facilities and provide full-service catering both on and off premises. Blue Ridge Café & Catering specializes in weddings, holiday parties, business meetings, bar mitzvahs, outdoor picnics and much more. Whatever you need, we can do it. So, give us a call.

And, please ... enjoy your meal.

*Chef Shawn*

Blue Ridge Café & Catering  
An American grill with international flair.





# Appetizers

**Blue Ridge Crab Dip** Hot and delicious served with toasted, seasoned bread rounds and crackers made right here! **\$8.99**

**Chicken Tenders** 4 crisp tenders w/ BBQ, Honey Dijon sauces on the side. **\$7.49**

**Rings by the Foot** A foot or 1/2 foot of thick beer battered golden brown onion rings. Served with BBQ, ranch, sweet & sour sauces. **\$6.49/half foot, \$8.69/foot**

**Loaded Potato Skins** Crisp skins topped with crumbled bacon, melted Monterey jack and cheddar cheese, scallions and a cool side of sour cream. **\$6.29**

**Spinach & Artichoke Dip** Incredible combo of cream cheese, sour cream, spinach, artichoke & spices. Served with tortilla chips & salsa. **\$6.49**

**Nachos Grande** Layered beef and bean dip with cheese, salsa, onion, jalapenos, black olives, sour cream, guacamole and homemade tortilla chips. **\$7.79**

**Mozzarella Sticks** 6 breaded sticks served with marinara sauce. **\$5.49**

**Chicken & Cheese Quesadillas** Strips of chicken, jack and cheddar cheese, served with salsa and cilantro ranch. **\$7.99**

**Veggie Skins** 5 crisp skins topped w/ sautéed onions, mushrooms, peppers, broccoli, melted Monterey jack, cheddar cheese, scallions and ranch cream. **\$6.29**



# Hot Soups



**French Onion Soup**  
Traditional baked in a crock bowl with Blue Ridge made croutons and melted provolone cheese. **\$5.49**

**Today's Blue Ridge Soup**  
Your wait staff will inform you of the day's special selection. **\$3.49 cup / \$4.49 bowl**



**New England Clam Chowder**  
Thick, hearty, cream based soup with clams and chunks of potatoes and chopped bacon. **\$4.29 cup / \$4.99 bowl**

**Maryland Style Crab Soup**  
Vegetable based with secret spices and chunks of crab meat. **\$4.99 cup / \$6.49 bowl**

# Cool Salads

**Mediterranean Salad** House salad with strips of red & green peppers, pepperoncini, artichoke hearts, black olives, feta herb dressing & feta cheese. **\$7.29**

**Southwestern Salad** Cool, crisp greens topped with diced tomato, peppers, onions, corn, black beans, mixed cheeses and a spicy ranch dressing. **\$7.29**

**Caesar Salad** Romaine lettuce with tomatoes, cucumbers, eggs, croutons, parmesan cheese and Caesar dressing. **\$6.99**

**Spinach Salad** Spinach, tomatoes, cucumbers, eggs, bacon, cheddar cheese & hot bacon dressing. **\$6.99**

**Garden Salad** Mixed lettuce with tomatoes, cucumbers, carrots, onions, eggs, croutons and choice of dressing. **\$6.99**



**Toppers:** Grilled Rib Eye Steak-\$4.99, Grilled Chicken Breast-\$2.99, Fried Chicken Tenders- \$2.99, Fried Crab Cake-\$4.99, Grilled Shrimp Skewer-\$4.89, Grilled Blackened Tuna-\$2.99, Broiled Citrus Salmon-\$4.79

**Dressings:** House Made Raspberry Vinaigrette, 1000 Island, Ranch, Blue Cheese, Feta Herb Vinaigrette, Roasted Red Pepper, Balsamic Vinaigrette, Fat Free Ranch, Tomato Basil, French

# Sandwiches

**Crab Cake Sandwich** Backfin crab meat blended with vegetables, herbs and spices, fried golden brown. Served with tartar sauce. **\$9.29**

**Chicken Salad Sandwich** Homemade chicken salad on a flaky croissant w/ lettuce & tomato. **\$6.69**

**Smoked Turkey Croissant** Sliced smoked turkey on a croissant with provolone cheese, guacamole, lettuce, tomato and mayo. **\$6.49**

**Cheeseburger** 6 oz grilled beef burger with choice of American, Swiss, Provolone, Monterey Jack or Cheddar Cheese. **\$7.99** (add hickory bacon - .99 cents)

**Garden Burger** Low fat grilled veggie patty w/ cilantro ranch on the side. Served with choice of French fries, potato chips or house salad. **\$7.99**

**Chicken Blue Ridge Sandwich** Kaiser roll with grilled boneless chicken breast, country ham, provolone cheese, lettuce, tomato & mayo. **\$8.29**

**Blue Ridge Club** Toasted multi-grain bread stacked with ham, smoked turkey, American cheese, hickory bacon, lettuce, tomato & mayo. **\$8.29**

**Rib-Eye Steak Sandwich** Hand cut seasoned Rib-eye steak grilled to order. Served on a hearty Kaiser roll. **\$10.99** (add sautéed onions & mushrooms - .99 cents)

**French Dip** Sliced tender roast beef topped with provolone cheese and baked on French bread to a crispy, golden finish. Au jus & horsey sauce on side. **\$9.49**

**Monte Cristo** Ham, turkey, American cheese & mayo. Stacked on Texas bread, dipped in egg batter, cooked golden brown. Raspberry sauce on side. **\$8.49**

**Combination Platter** Choose TWO: 1/2 Blue Ridge Club, 1/2 Veggie Lovers Wrap, fries, potato chips, bowl of clam chowder or soup du jour, French onion soup, garden or spinach or Caesar salad, fresh fruit, cottage cheese, cole slaw. **\$7.99**





## Country Favorites

**Country Fried Steak** Breaded & fried, served over mashed potatoes, smothered in pepper gravy. Comes with a house salad. **\$10.99**

**Chicken Pot Pie** Tender white meat chicken and vegetables in a rich sauce, flaky biscuit crust, with a house salad. **\$9.99**

**Liver & Onions** Beef calf liver dusted, pan fried with bacon and sliced onions. Served over whipped potatoes with gravy and house salad. **\$10.99**

**Fried Clam Dinner** Clams with French fries, slaw and tartar sauce. **\$9.99**

**Cajun Grilled Tuna Steak** on bed of rice w/ steamed vegetable medley. **\$11.99**

**Chicken Tender Platter** Country breaded chicken tenders with French fries, slaw, BBQ & honey Dijon sauce. **\$8.79**

**Blue Ridge Meat Loaf** Ground chuck blended with fresh vegetables, spices, baked with honey glaze. Whipped potatoes, gravy, onion straws, house salad. **\$11.49**

**Beer Battered Fish** Flake white cod fried golden brown with fries, slaw and tartar sauce on the side. **\$9.29**

**Chopped Sirloin Steak** Grilled with onions and mushrooms. Whipped potatoes, gravy and house salad. **\$9.99**

**Home-Made Quiche** Bacon and cheddar cheese in a rich egg custard. Fresh fruit & French fries. **\$8.99**

**Fried Shrimp Platter** Lightly breaded & fried golden. French fries, slaw. **\$10.29**

**Grilled Shrimp Skewers** 2 jerk spiced shrimp skewers over rice w/ steamed vegetable medley. **\$13.99**

*(Please ... No substitutions on the Country Favorites)*



## Touch of Italy

**Pasta Blue Ridge** Penne pasta tossed in a creamed marinara sauce with grilled chicken breast OR sliced Italian sausage. **\$13.49**

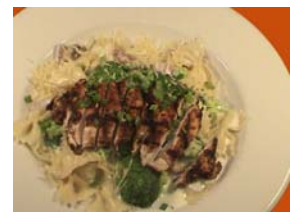
**Cajun Chicken Alfredo** Cajun spiced grilled breast of chicken, sliced w/ onion, mushrooms, broccoli and bowtie pasta in a rich cream sauce. **\$14.95**

**Seafood Linguini** Tender shrimp & scallops sautéed w/ button mushrooms, scallions, a hint of sherry on a bed of linguini topped w/ creamy parmesan sauce. **\$18.99**

**Baked Vegetable Manicotti** Pasta filled with finely chopped fresh vegetables and ricotta cheese. Topped with marinara and cheese. **\$13.29**

**Smoked Turkey w/ Mushroom Tortellini Alfredo** Sautéed turkey and sliced mushrooms with cheese tortellini in a creamy Alfredo sauce. **\$13.49**

*(All pasta entrees come with rolls and choice of salad)*





# BRC Specialties

**House Made Crab Cakes** Backfin crab meat with seasonings, fresh onion, celery, green & red peppers. Hand shaped, lightly fried golden brown. **\$17.99**

**Rainbow Trout Almandine** Pan seared and topped w/ almonds & white wine butter sauce. **\$16.49**

**Fried Seafood Sampler** Lightly breaded shrimp, clams, oysters, scallops and crab cake. Fried golden brown and served with cocktail and tartar sauces. **\$19.99**

**Broiled Salmon** Flay citrus glazed salmon broiled with butter. **\$12.99**

**Chicken Blue Ridge** Boneless chicken breast topped w/ country ham, provolone cheese and sherry cream sauce. **\$13.99**

(All Blue Ridge Specialty entrees are served with your choice of garden, Caesar or spinach salad or steamed vegetables and baked potato, garlic mashed red skin potatoes, rice pilaf or French fries.)

**Crab Stuffed Shrimp** Butterfly shrimp stuffed with Crab Imperial, drizzled with butter and lightly broiled. **\$19.99**

**Beer Battered Fish** Hearty thick cod loin coated in homemade beer batter and fried golden brown. Served with tartar sauce and malt vinegar on the side. **\$14.99**

**Pan Seared Flounder** Flounder filet dipped in egg batter, pan seared and topped with lemon parsley butter sauce. **\$14.99**

## Steaks:

8 oz Filet Mignon	<b>\$19.95</b>
12 oz New York Strip	<b>\$18.95</b>
10 oz Rib Eye	<b>\$16.95</b>
8 oz Top Sirloin	<b>\$13.95</b>

Add Grilled Shrimp Skewer or Crab Imperial Topping to any steak for an additional \$3.00

RARE – Cool Red Center • MEDIUM RARE – Warm Red Center  
MEDIUM – Warm Pink Center • MEDIUM WELL – Hot Pink Center  
WELL – Hot Brown Center • EXTRA WELL – No Juices

## Kid's Menu

**Kids 10 and under – JUST \$5.95!**

Kids meals include an **entrée**, **drink**, and **Bunny Tracks ice cream**. Please choose one of the following entrees:

- Macaroni & Cheese
- Corn Dog & Fries
- Cheese Pizza
- Chicken Tenders & Fries
- Fried Shrimp & Fries



## Desserts

Save room for one of our delightful desserts! Blue Ridge Cafe has a variety of delicious cakes, pies, cobblers and puddings to choose from. Please ask your server to see the dessert tray with the daily specials.



### IMPORTANT NOTICE:

Consuming **raw** or **undercooked meat**, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.



On parties of 5 or more, a suggested 20% gratuity will be added to your check. Please feel free to raise or lower this gratuity at your discretion.

8315 Seminole Trail, Ruckersville, VA 22968 • (434) 985-3633  
BlueRidgeCafe.com • CharlottesvilleCaterer.com

# Drink Menu



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## Non-Alcoholic Beverages

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### Cold Beverages

Fresh Brewed Iced Tea w/ Lemon  
Fresh Brewed Sweet Tea w/ Lemon  
Iced Lemonade w/ lemon  
Perrier Water • Spring Water  
Whole Milk • Chocolate Milk  
Soft Drinks: *Pepsi • Diet Pepsi • Mountain Dew • Ginger Ale*  
*Dr. Pepper • Old Dominion Root Beer*

### Hot Beverages

Fresh Brewed Coffee  
Fresh Brewed Decaf Coffee  
Hot Teas & Herbal Teas  
Hot Chocolate



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## Alcoholic Beverages

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### Cocktails

Screwdriver, Cape Cod, Amaretto Sour, Baybreeze, Bloody Mary, Harvey Wallbanger, Whiskey Sour, Old Fashion, Manhattan, Tom Collins, Madras, Seabreeze, Tequila Sunrise, White Russian, Toasted Almond, Fuzzy Navel, Grasshopper, Black Russian, Greyhound, Salty Dog, Long Island Ice Tea, Hairy Navel, Blue Motorcycle, Lemon Drop Rob Roy, Dreamsicle, Margarita

### Wines

**House:** Blue Ridge Chardonnay or Merlot  
**Reds:** Barbourville Cabernet, Barbourville Merlot, Chateau Morrisette Black Dog  
**Whites:** Barbourville Chardonnay or Pinot Grigio, Chateau Morrisette Our Dog Blue, Autumn Hill Chardonnay  
**Other:** Sutter Home White Zinfandel

### Spirited Coffees

**Irish Coffee** - Jameson, Irish Cream & Coffee  
**Blue Ridge** - Kahlua, Baileys & Frangelico  
**Mountain Moon** - Grand Marnier & Bailey's topped with whipped cream

### Classic Martinis

**Gin** - Tanqueray, Dry Vermouth, Olive Garnish  
**Vodka** - Absolut, Dry Vermouth, Olive Garnish  
**Gimlet** - Tanqueray, Lime Juice, Lime Garnish  
**Gibson** - Tanqueray, Dry Vermouth, Onion Garnish  
**Dirty Martini** - Tanqueray, Olive Juice, Olive Garnish

### Ultra Premium Martinis

**Black 007** - Bombay Sapphire, Vermouth, Lemon Twist  
**1951** - Bombay Sapphire, Grand Marnier, Olive Garnish  
**Silver Bullet Perfecto** - Grey Goose, Bombay Sapphire, Vermouth, Olive Garnish  
**1800 Sunset** - Cuervo 1800, Grand Marnier, Orange Juice, Grenadine, Cherry Garnish  
**Manhattan** - Makers Mark, Sweet Vermouth, Cherry Garnish



### Frozen Drinks

**Strawberry Daiquiri** - Bacardi Rum, Myers Dark Rum, Strawberry & Ice. Blended smooth, topped with whipped cream and strawberry garnish.  
**Pina Colada** - Malibu Rum, Myers Dark Rum, Coconut Cream, Blended with Ice.  
**Frozen Mudslide** - Absolut, Bailey's Irish Cream, Kahlua, Vanilla Ice Cream, Served with Whipped Cream.

### Bottled Beers

**Domestic** - Budweiser, Bud Light, Bush Beer, Coors Light, Michelob Ultra, Miller Lite  
**Imports** - Bass Ale, Corona, Guinness, Heineken, Loose Cannon, O'douls Non-Alcoholic, Starr Hill JoMo, Stella Artois  
**Draft Beer** - Bud Light, Budweiser, Michelob Ultra, Yuengling, Seasonal

### Cordials & After Dinner Drinks

Disaronno Amaretto, Grand Marnier, Bailey's Irish Cream, Frangelico, Galliano, Sambuca, Drambuie, Kahlua, Southern Comfort, Courvoisier VS, St. Remy Napoleon VSOP

### Exotic Martinis

**Cosmopolitan** - Absolut, Cointreau, Cranberry, Lime Garnish  
**Chocolate Kiss** - Stoli, Sweet Vermouth, Chocolate  
**CoCo Cabanatini** - Rum, Banana, Cinnamon, Cream  
**Ruby Red Raspberry** - Stoli, Chambord, Lime  
**Lemon Drop** - Absolut, Triple Sec, S&S, Lemon  
**Appletini** - Absolut, Sour Pucker, Cherry Garnish  
**Carmel Apple** - Absolut, Sour Pucker, Buttershots

### Spirits

**Vodka** - Stolichnaya, Absolut, Grey Goose  
**Gin** - Beefeater, Tanqueray, Bombay Sapphire  
**Scotch** - Dewar's White Label, Glenfiddich 12 year  
**Tequila** - Jose Cuervo Gold, 1800 Reposado, Patron Silver  
**Rum** - Bacardi Light, Captain Morgan, Myers Dark, Malibu Coconut  
**Whiskey** - Crown Royal, Jameson, Jim Beam, Jack Daniels, George Dickel 12, Makers Mark, Seagram 7, Wild Turkey 101