

blue bird bistro

MidAmerican Artisan Cuisine

eggs & such

TROUT & EGGS South Dakota farm raised trout, Campo Lindo Farm scrambles eggs and Thane Palmberg Farm roasted potatoes all drizzled with house made hollandaise made with organic butter \$23

VEGGIE OMELET* whipped Campo Lindo Farm eggs with organic onion, tomato, carrot, corn, mushroom and kale, served with breakfast potatoes and a house made biscuit \$16

3 CHEESE OMELET* whipped Campo Lindo Farm eggs with Hemme Brothers Farm white cheddar, their quark cheese and feta, served with breakfast potatoes and a house made biscuit \$16

add crumbled Barham Farm pork or turkey sausage \$5 crumbled KC Buffalo Farm bison sausage \$6 or chopped house cured bacon \$4

EGG PLATE* Campo Lindo Farm egg cooked your way, served with breakfast potatoes and a house made biscuit \$9
add 1 egg any style \$3

add house made organic bison sausage \$8, house made Barham pork or turkey sausage \$6, house cured bacon \$5

FRITTATA BURGER* Campo Lindo Farm egg, Hemme Brothers Creamery white cheddar, organic spinach, onion and mushroom frittata on a house bun with house cured Barham Family Farm bacon, organic sriracha aioli and all natural feta and havarti cheese with a side of potatoes \$15

PITA PIZZA house made organic pork sausage, pizza sauce, organic onion, mushroom and all-natural feta and havarti cheese topped with a Campo Lindo Farm soft poached egg and hollandaise \$16

HOUSE CURED SALMON wild Alaskan salmon house cured with lime, jalapeno, onion and tequila served with Hemme Brothers German quark cheese, fried capers and toast points \$17

add 1 egg any style \$3

MORNING AFTER* crumbled house made KC Buffalo Farm bison sausage, organic onion, cheese, touch of fresh jalapeno, mushrooms and Campo Lindo Farm eggs scrambled together sandwiched between our french toast \$21

cakes, grains & bowls

FRENCH TOAST Farm to Market ciabatta dipped in our rich vanilla egg batter topped with house made organic pecan butter \$9 ... 2 for \$16

CHICKEN AND FRENCH TOAST Campo Lindo Farm chicken breast with ciabatta bread dipped in our french toast batter \$21
add 1 egg any style \$2, add house cured bacon \$4

FANCY CAKE organic seasonal fruit and house made granola baked in our organic pancake batter with pure organic maple syrup and organic butter ... **vegan option available** \$9 ... 2 for \$16

PANCAKE STACK 3 freshly prepared with organic white wheat flour and served with pure organic maple syrup and organic butter ... **vegan option available** \$9

CLASSIC BISCUIT & GRAVY house made biscuit in organic mushroom cream gravy...

2 biscuits \$14 ... **vegan option available**

add 1 egg any style \$3, add crumbled organic bison sausage \$6

add crumbled Barham Farm pork or turkey sausage \$5

CHICKEN AND BISCUIT Campo Lindo Farm chicken on house made biscuit covered in organic mushroom cream gravy \$17
add 1 egg any style \$3

TOFU SCRAMBLE Central Soyfood smoked tofu sautéed with farmer's greens, tomato, onion, garlic and mushroom with breakfast potatoes and a house made vegan biscuit \$14

POTATO BOWL blanched potatoes sautéed with mushroom, onion, farmer's greens, roasted garlic and feta with organic mushroom cream gravy and a house made biscuit \$15

vegan option available

VEGGIE BOWL sautéed fresh vegetables, onion, and mushroom with breakfast potatoes and a house made biscuit \$14

additions for bowls:

one cage free egg \$3

crumbled KC Buffalo bison sausage \$6

crumbled Barham pork or turkey sausage \$5

chopped house cured bacon \$4

Hemme Brothers aged cheddar or

German Quark cheese \$3

bleu cheese \$3

all natural feta cheese \$2

havarti cheese \$2

benedicts

MEATLOAF BENEDICT* Batchelder Family Farm grass fed beef mixed and baked on Thane Palmberg Farm smashed potatoes topped with Campo Lindo Farm poached egg and house made organic mushroom gravy...\$17

SALMON BENEDICT* pan seared wild caught Alaskan sockeye salmon on an organic english muffin with lemon caper aioli, farmers' greens, Campo Lindo Farm poached eggs covered in hollandaise made from organic butter...\$19 ½ order...\$15

PORK BENEDICT slow cooked Barham Family Farm pulled pork, caramelized onion and Campo Lindo Farm poached egg on house made polenta topped with hollandaise made with organic butter...\$18

blue bird bistro CLASSIC BENEDICT house cured Barham Family Farm bacon, organic tomato, Hemme Brothers Creamery cheddar and Campo Lindo Farm poached egg on an organic english muffin covered in hollandaise made from organic butter ...\$17 ½ order...\$13

17th STREET BENEDICT Campo Lindo Farm poached egg, local farmer's greens, onion, mushroom, feta and capers on an organic English muffin and hollandaise made from organic butter...\$16 ½ order...\$13

CATFISH* cornmeal breaded South Carolina farm raised catfish, organic onion, on a jalapeno corn cake with Campo Lindo Farm poached eggs covered in hollandaise...\$19 ½ order...\$15

*These foods cooked to order **Consumer Advisory: Consumption of raw or undercooked eggs or meat may be harmful to your health**
your generous gratuity is shared to all members of the front of house staff so that everyone is earning a livable wage