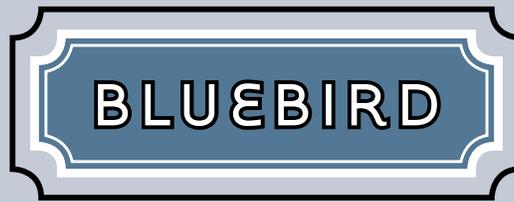


{BREAKFAST}

All day, every day.



{eggs}

Bluebird Eggs* Two eggs, hash browns, toast & your choice of smoked ham, pecan smoked bacon or two house sausage patties. 11

Bluebird Huevos* Our famous smoked pork green chili atop griddled parmesan polenta and over easy eggs 13

Corned Beef Hash Potatoes, carrots, turnips, parsnips, and corned beef, served with two eggs your way & toast. 13
*Add Red Cabbage 1; **Krak it 3***

Eggs Benedict* Fresh hollandaise over two poached eggs, smoked ham and toasted English muffins, served with hash browns. 12

Crustacean? Crab Cake Benedict 14

Feelin' veggie? Spinach & Tomato Benedict 12

Feelin' kinda papa? Try Eggs Hemingway (with house smoked salmon) 14

Biscuits & Gravy* Fresh baked biscuits, luscious sausage gravy, two eggs, and hash browns. 12

Steak & Eggs* A 6 oz New York strip steak, grilled your way, with two eggs, hash browns & toast. 18
*Blackened for 19; **Make it Oscar** with a crab cake, hollandaise, grilled asparagus and rustic hash for 23*

Chorizo & Eggs* Two eggs scrambled with our vivacious house chorizo; served over corn tortillas with pepperjack hash browns and house salsa. 12

Chicken Fried Steak* Chicken fried steak in rich sausage gravy, two eggs, hash browns and toast. 14

St Blue* St. Paul sandwich. Egg foo yung with house-pulled pork, green onions, crimini mushrooms and red cabbage served on toasted sourdough with lettuce, tomato, pickles, and herb aioli. Served with hash browns or have it vegetarian 12

Breggfast Sammy* Two fried eggs on toasted white, wheat, sourdough or rye with lettuce, tomato, onion and lemon garlic aioli, with hash browns. 11
Add cheese for 50¢; add bacon, ham, sausage, or turkey for 1

{off the griddle & more}



Served with creamy whipped butter & syrup. Add strawberries, bananas, griddled bananas, walnuts, pecans, chocolate chips, whipped cream, raisins or blueberries for 1 each.

3 Buttermilk Pancakes	7	French Toast	7
3 Gluten Free Pancakes	7.5	Cinnamon Roll French Toast	7
Belgian Waffle	7	Cinnamon Roll	6

{omelets}

All omelets are made with three eggs and served with hash browns. All egg whites for 1 more.

Cheese Cheddar, Mozzarella, and Swiss, blended in golden glory. 11

The Rajun Cajun Andouille sausage, smoked ham, red pepper, green pepper, red onion, celery, lemon-cream cheese and provolone cheese. 14

Veggie Pepper, onion, asparagus, mushroom, tomatoes and sharp cheddar. Herbivore, carnivore, and omnivore approved! 12

Slammin' Salmon House smoked salmon, red bell pepper and citrus cream cheese. Topped with chopped scallions & capers. 14

Mile High Smoked ham, onion and red pepper topped with melted cheddar. 12

The Popeye Spinach, mushrooms, tomatoes and fresh hollandaise. Definitely not for the wimpy. 12

The Krakatoa Pecan smoked bacon, jalapeño, red onions, garlic, citrus cream cheese and Pepper Jack. 13

The Vesuvius Mediterranean spiced ground beef, red onion, red bell pepper, tomato, and feta cheese, with harissa and tangy tzatziki. 14

U-the-Chef Omelet Choose from the following:

Meats Bacon, sausage, smoked ham, corned beef, smoked salmon, turkey, chorizo, steak

Veggies Red pepper, red onion, asparagus, mushroom, pesto, tomato, spinach, avocado, jalapeño, Kalamata olives, artichoke hearts, capers, scallions, Krakatoa mix

Cheeses Cheddar, Swiss, mozzarella, Parmesan, pepper jack, bleu, American, feta, provolone, Prairie Breeze (Milton Creamery cheddar)

Omelet with 1-3 fillings 12

Omelet with 4-5 fillings 13

{sides}

Steel Cut Oats	4/6	House sausage patties	4
Bob's Red Mill Grits	3/5	Pecan smoked bacon	4
Local Maple Syrup	2	Two eggs*	4
Toast/English muffin	2	Hash browns	3
Fruit cup	4	Rustic Hash	4
Biscuit & gravy	5	Krakatoa hash browns	4
Sautéed veggies	5	Corned beef hash	5
Smoked ham	4		

{LUNCH}



BLUEBIRD
CAFE
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AVAILABLE!

{burgers}

Our burgers are 6 oz freshly ground, hand-pattied chuck, adoringly char grilled. Add a fried egg for 1 or an extra patty for 5. All burgers are served with French fries on a toasted Kaiser bun with lettuce, tomato and red onion.

Options? Naturally! Burger preparations are available with grilled chicken breast or vegetarian patty.

Hamburger* The classic, perfectly seasoned & grilled to lip-smacking delectability. 12

The Krakatoa Burger* A perfect storm of pecan smoked bacon, jalapeño, garlic, red onions & magmatic Pepper Jack. 14

Mushroom and Swiss Burger* Topped with sautéed crimini mushrooms and molten swiss. 14

El Lobo* An open-faced burger topped with our famous green chili and molten pepperjack. 14

Bluebird-ger* Topped with two strips of bacon & tangy bleu cheese. Makes the tummy chirp. 14

The Vesuvius Burger* Moroccan spice rub, spicy harissa, cool tzatziki, and tangy feta cheese. 14

Nuclear? Take any of our sandwiches to Defcon 1 with our Ghost pepper aioli. 1

{salads}

Choice of: *Balsamic Vinaigrette, Red Wine Vinaigrette, Ranch, Honey Mustard, Bleu Cheese, Green Goddess, or Caesar*

Add chicken or shrimp for 4, or blackened chicken or shrimp for 5.

House Fresh greens with tomatoes, cucumbers, red onions and croutons. **Smalls** 5 or **Biggie** 10

Smoked Salmon Smoked Atlantic salmon, mixed greens, cucumbers, tomatoes, scallions, capers, and croutons. 16

Classic Caesar Fresh romaine tossed with Caesar dressing and topped with parmesan, tomatoes, Kalamata olives, and garlic croutons. 15

Greek Salad Romaine topped with tomatoes, cucumbers, red onions, Kalamata olives, pepperoncini, artichoke hearts, and feta cheese 15

Cobb Salad Grilled chicken, bacon, tomato, crimini mushrooms, avocado, scallions, hard-boiled egg, and bleu cheese atop a bed of crisp romaine lettuce. 16

{sandwiches}

All sandwiches served with fries or coleslaw. Sub soup, fruit, house salad or house applesauce for 3.

The Cuban Smoked Iowa ham, pulled pork, spicy Cuban relish, tangy Dijon mustard sauce & Pepper Jack cheese perched high on a toasted hoagie. 13

Bluebird Club Smoked ham, turkey, bacon, cheddar, and Swiss on toasted sourdough with lettuce, onion, and herb aioli. 14

Bluebird Reuben House-corned beef, sauerkraut & Swiss with a snappy, sweet mustard sauce on marbled rye. 13

Bluebird Rachel Our classic Reuben make with turkey and all the fixings. 13

Pulled Pork House-smoked pork shoulder upon a Kaiser bun with a zingy cole slaw & zangy BBQ sauce. 13

BLT Loads of pecan smoked bacon, romaine lettuce, tomatoes & lemon garlic aioli on toasted sourdough. 11
Add house smoked salmon for 4, or avocado for 1

Big Person Grilled Cheese American, cheddar, mozzarella, swiss, pepperjack, provolone, or bleu cheese on sourdough or wheat. 11 Add tomato for 50¢, bacon, ham or turkey for 1

The Toad Stool Grilled Portobello cap with tomato, lettuce, house made pesto & Mozzarella on a toasted hoagie. 11

The Black Cat Farm-raised catfish fillet, dusted with house blackening spice, seared on cast iron and served on a house Kaiser with lettuce, tomato, and onion. Served with Bluebird slaw and bleu cheese mayo. Tres Boom! 14

The Tenderloin Dotingly hand-pounded pork loin, either breaded or grilled, with lettuce, tomato and onion. 13

The Black Boar Our 5 oz. pork tenderloin, made with house blackening spice, bleu cheese dressing and Bluebird slaw. 13

{& such}

Li'l Frites 6 Oz. black angus New York strip grilled to deliciousness, served with fries and au jus. 16
Make it Blackened for 1

{soups}

Green Chili or Soups of the Day

Ask your server for today's selection!

Cup 4 Bowl 7

{DINNER}

BLUEBIRD



We offer entrée specials in addition to the items mentioned below. We create dishes that are seasonally appropriate, locally sourced, and, of course, delicious. Our specials change frequently to reflect the seasons that characterize our charming state. Follow us on Facebook or Instagram for weekly updates.

{appetizers}

Chicken Strips Six breaded chicken breast tenders served with ranch, roasted red pepper remoulade, BBQ, honey mustard, or bleu cheese. 11

Crab Cakes Two house made crab cakes served with our roasted red pepper remoulade. 11

Green Chili Cheese Fries A mountain of fries topped with our famous spicy green chili with smoked pulled pork and molten cheddar. 11

Krak 'em for 3.

Blueschetta Fresh tomato, house pesto, Milton Creamery Prairie Breeze cheddar, and a drizzle of balsamic reduction on house sourdough. 10

Mac + Cheese Our rendition of the comfort food classic, gobs of gooey goodness with golden gratin. 8

Krak it or add chorizo and pepperjack for 3.



*Need a little bird in your life?
We sell our coffee mugs, T-shirts, hats & sweatshirts*

{food for fledglings}

Chicken Strips Served with Ranch, BBQ, or Honey Mustard. Choose fruit, fries or applesauce. 7

Kiddy Grilly Cheese With fruit or fries. 7

Mac + Cheese Gooey cheese blend sure to make little beaks smile. 7

{desserts}

Ask your server about our selection of freshly made-in-house desserts!

Ice cream with chocolate or caramel sauce 4

Root beer float 5

Creamsicle Orange Soda Float 5

Any dessert ala mode, add 2

{entrees} *served from 5pm-close*

Red Beans and Rice Our take on the Creole classic featuring slow-smoked Andouille sausage, smoked ham and brown rice, served with sourdough. 18

Ratatouille Prima Vera A French peasant classic of roasted eggplant and vegetables in a rich tomato and basil sauce, served over your choice of grilled parmesan polenta, pasta, or rice. 17

Add grilled chicken or shrimp for 4.

Señor Camarones Peppy sautéed shrimp and local sweet corn nestled in a warm spinach, tomato, and avocado salad, served atop crispy polenta with a kiss of tequila lemon. 16

Shrimp n' Gritz Two handfuls of lightly-dredged, sautéed shrimp with Andouille, smoked ham, and Cajun veggies all tied together in a sumptuous N'Awlins gravy served atop our collard greens and Bob's Red Mill Grits. 16

Meatloaf Monumental slice of our house-made classic. With mashed potatoes and veggies. 16

NY Strip* 12 oz black angus NY Strip grilled with great gusto your way. With mashed potatoes and veggies. 20

*An 20% gratuity may be added
for parties of 7 or more.*

There is a 3% non-cash adjustment on non-cash payments.



* Cooked to order. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

BLUEBIRD

{ BREAKFAST | LUNCH | DINNER }

{ beverages }

Coffee	3
Our house blend is roasted for maximum flavor, freshness and fortitude. Also available in whole bean, ground, or decaf to take with you.	
Fresh Brewed Tea	3
Earl Grey, Green, Chamomile, Peppermint, Irish Breakfast	
Wake Up Iowa Double Shot Espresso	4
Espresso Drinks	5
Hot Chocolate	4
Fountain soda	3
Coke, Diet Coke, Pibb, Sprite, Root Beer, Fanta Orange, Fresca	
Freshly Brewed Iced Tea	3
Freshly Squeezed Lemonade	4
Arnold Palmer	4
Juice Orange, apple, cranberry	3
2% or Oat Milk	3
Chocolate milk	3.5



{ cockatiels }

Birdie Mary	8
Mimosa	7
Irish Coffee	8

{ cardinals }

Leese Fitch Pinot Noir, CA	9/29
William Hill Cabernet, CA	9/29
Honoro Vera Garnacha, Calatayud, Spain	8/26
Shania House, Monastrell	5
Yalumba Sangiovese Rose, South Australia	9/29

{ swans }

Hogue Riesling, Columbia Valley	8/26
Candoni Pinot Grigio, Italy	8/26
Acacia Chardonnay, CA	8/26
Nobilo Sauvignon Blanc, Marlborough	8/26
Big House White Blend, CA	5

{ brews }

Pilsner Urquell	6
Two Hearted Ale	6
Miller Lite	5
Stella Artois	6
Bud Light	5
Bud Heavy	5
Big Grove Easy Eddy	7.5/8.5
Big Grove Arms Race Pale Ale	7.5
Pseudo Sue Pale Ale	8.5
Dales Pal Ale	6
Cider (Sutliff, Goldfinch)	7
High Noon (Peach, Grapefruit, Watermelon, Pineapple)	6
Back Pocket Hawktoberfest	7.5
Revolution Freedom of Speech	7.5
<i>Please ask about our seasonal beer selection!</i>	

650 W Cherry St. | North Liberty, Iowa 52317 | 319.626.2603 | www.bluebird.cafe

112 E Main St. | Solon, Iowa 52333 | 319.624.2031 | www.bluebird.cafe

330 E Market St. | Iowa City, Iowa 52245 | 319.351.1470 | www.bluebird.cafe