

# {BREAKFAST}

All day, every day.

## BLUEBIRD



### {eggs}

**Bluebird Eggs\*** Two eggs, hash browns, toast & your choice of smoked ham, pecan smoked bacon or two house sausage patties. 11.5

**Bluebird Huevos\*** Our famous smoked pulled pork green chili atop griddled parmesan polenta and over easy eggs 14

**Corned Beef Hash** Potatoes, carrots, turnips, parsnips, and corned beef, served with two eggs your way & toast. 14  
*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. 13

Crustacean? Crab Cake Benedict 15

Feelin' veggie? Spinach & Tomato Benedict 12

Feelin' kinda papa? Try Eggs Hemingway  
(with house smoked salmon) 15

**Biscuits & Gravy\*** Fresh baked biscuits, luscious sausage gravy, two eggs, and hash browns. 13

**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. 15

**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 13

**Breggfast Sammy\*** Two fried eggs on toasted white, wheat, sourdough or rye with lettuce, tomato, onion and lemon garlic aioli, with hash browns. 12  
*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.*

<b>3 Buttermilk Pancakes</b>	8	<b>Cinnamon Roll French Toast</b>	9
<b>3 Gluten Free Pancakes</b>	8.5	<b>Cinnamon Roll</b>	7
<b>Belgian Waffle</b>	9		
<b>French Toast</b>	8		

### {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. 12

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

**Veggie** Pepper, onion, asparagus, mushroom, tomatoes and sharp cheddar. Herbivore, carnivore, and omnivore approved! 13

**Slammin' Salmon** House smoked salmon, red bell pepper and citrus cream cheese. Topped with chopped scallions & capers. 15

**Mile High** Smoked ham, onion and red pepper topped with melted cheddar. 13

**The Popeye** Spinach, mushrooms, tomatoes and fresh hollandaise. Definitely not for the wimpy. 13

**The Krakatoa** Pecan smoked bacon, jalapeño, red onions, garlic, citrus cream cheese and Pepper Jack. 14

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

**Thee Pick Three** Choose from the following:

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

**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 13

**Omelet** with 4-5 fillings 14

### {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*	5
Toast/English muffin	2	Hash browns	3
Fruit cup	4	Rustic Hash	4
Biscuit & gravy	5	Krakatoa hash browns	5
Sautéed veggies	5	Corned beef hash	6
Smoked ham	4		

# {LUNCH}



BLUEBIRD  
CAFE  
giftcards  
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. 13

**The Krakatoa Burger\*** A perfect storm of pecan smoked bacon, jalapeño, garlic, red onions & magmatic Pepper Jack. 15

**Mushroom and Swiss Burger\*** Topped with sautéed crimini mushrooms and molten swiss. 15

**El Lobo\*** An open-faced burger topped with our famous pulled pork green chili and molten pepperjack. 15

**Bluebird-ger\*** Topped with two strips of bacon & tangy bleu cheese. Makes the tummy chirp. 15

**The Vesuvius Burger\*** Moroccan spice rub, spicy harissa, cool tzatziki, and tangy feta cheese. 15

**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. **Small** 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

## {soups}

**Pulled Pork Green Chili or Soups of the Day**

Ask your server for today's selection!

Cup 4 Bowl 7

## {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. 14

**Bluebird Club** Smoked ham, turkey, bacon, cheddar, tomato and Swiss on toasted sourdough with lettuce, onion, and herb aioli. 15

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

**Make it a Rachel?** Sub turkey for corned beef. 14

**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** Your choice of two cheeses: American, cheddar, mozzarella, swiss, pepperjack, provolone, or bleu cheese on sourdough. 11  
Add tomato or extra cheese for 50¢ Add bacon, ham or turkey for 1

**The Toad Stool** Grilled Portobello cap with tomato, spinach, 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

**Make it a Black Boar** with bleu cheese dressing, cole slaw and blackening seasoning.

**Prime Rib French Dip** Medium rare prime rib, caramelized onions and thick cut provolone melted to ooey gooey blissfulness. Served with au jus for your dipping delight. 15

**Crab Cake Po'Boy** Pan fried crab cakes, shredded lettuce, tomato, remoulade & braised cabbage on a toasted hoagie. 16

## {& 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

**Mac + Cheese** Our rendition of the comfort food classic, gobs of gooey goodness with golden gratin. 8  
Krack it or add chorizo and pepperjack for 3.

**Shrimp n' Gritz** Two handfuls of lightly-dredged, sautéed shrimp with Andouille, smoked ham, Cajun veggies and Bob's Red Mill Grits. 16

{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 pulled pork 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

**Fried Pickles** Delicious house-breaded pickle chips served with Cajun ranch for your dipping delight. 10



*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** Goey 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*

**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.*

**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

**Chicken Parmesan** A hearty breaded chicken breast topped with delectable marina and mozzarella served with fettuccine. 15

**Turkey Manhattan** Our take on the diner classic with turkey, mashed potatoes and gravy roasted upon Texas toast. 14

**Prime Rib Manhattan** Savory prime rib atop house-made mashed potatoes, Texas toast, and topped with delicious gravy. 16

*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

*Kid's drink*  
1.50 

## { cockatiels }

**Birdie Mary** 9

**Mimosa** 7

**Irish Coffee** 8

## { cardinals }

**Leese Fitch Pinot Noir, CA** 9/29

**William Hill Cabernet, CA** 9/29

**Shania House, Monastrell** 5

## { swans }

**Hogue Riesling, Columbia Valley** 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

**Pseudo Sue Pale Ale** 8.5

**Dales Pal Ale** 6

**Cider (Sutliff, Goldfinch)** 7

*Please ask about our seasonal beer selection!*

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330 E Market St. | Iowa City, Iowa 52245 | 319.351.1470 | [www.bluebird.cafe](http://www.bluebird.cafe)