

# the BLONDE

✂ bistro ✂

## WEEKEND SPECIALS

### Small Plates

- **We is a TEAM** – 4 unique deviled eggs; salmon mousse with dill infused eggs, banana pepper brined eggs topped with a hoagie dip mixture with dressing and lettuce, beer and onion brined caramelized onion, and a traditional pickled and chive deviled egg..... \$10
- **Meet and Greet** – Asian honey dressing is drizzled across a crunchy slaw and lettuce medley and topped with blackened sesame tuna bite..... \$13
- **FINALLY!!!** – We sold out last weekend, so get your Black and Tan beer battered onion rings this time around..... \$10
- **DESSERT!!!!!!**  
Pumpkin Cheesecake, Blackout Torte, Reese’s Blondie Cake, Apple Awesome Tart, Caramel Apple Cheesecake, Cinnamonbun Cheesecake, Cookies and Cream Pie, Pina Colada Crème Cake, Pecan Cream Cake ..... \$8

### Big Plates

- **Settle it Down** – Pasta coated with our homemade red sauce is topped with our homemade fried egg plant and baked with bubbly cheese.... YES eggplant rollitini.....\$17
- **Pick up what I’m putting down** – Crinkle cut sweet potato fries are topped with sweet and smokey pulled pork, cheddar cheese, shredded purple cabbage with spiced honey, and served with Hell Fire BBQ .....\$20
- **Roadtrip** – Al dente paparadelle pasta with a lemon dill white wine sauce topped with a Norwegian salmon filet and grilled local asparagus .....\$23

**Pair with  
Axemann  
Beer!**

