

BLUE RIDGE RESTAURANT WEEK AT ODB VINTON

LUNCH MENU

CHOOSE ONE APPETIZER & ONE ENTREE

SOUP OR SALAD

Loaded Potato Soup

Potato, bacon and cheese in a creamy French style soup

Tomato Basil Soup

Creamy tomato basil soup.

OR

Mixed Green Salad

Fresh greens topped with cucumber, red onion and tomatoes.

\$12 ENTREE OPTION

Chicken Salad, Tuna Salad, or Egg Salad - on a butter croissant

Grilled Cheese - on white bread or our rustic sourdough

\$15 ENTREE OPTION

Turkey & Brie Baguette - with boursin cheese spread and lettuce

Ham & Swiss Baguette - with whole-grain mustard and butter

Sopressata Baguette - with salami, swiss cheese, butter and grain mustard

Roast Beef Baguette - with cheddar, lettuce, tomato, and horseradish sour cream

Grilled Chicken Baguette - lettuce, tomato, pesto, and mayo

ODB Chicken Curry - All natural chicken breast baked in house-made curry sauce with celery, onions, and dried cranberries, served with jasmine rice & asparagus.

Beef Bourguignon - Classic French beef stew with Angus beef tips, mushrooms, carrots, and celery slowly braised in red wine, served over jasmine rice



BLUE RIDGE RESTAURANT WEEK AT ODB VINTON

DINNER MENU

APPETIZER COURSE

Tomato Basil Soup

Creamy Tomato Basil

Loaded Potato Soup

Potato, bacon and cheese in a creamy French style soup

Mixed Green Salad

Fresh greens topped with cucumber, red onion and tomatoes.

Dressing choices: orange tarragon, French vinaigrette, balsamic, ranch, blue-cheese, 1000 island, oil & vinegar,

ENTREE COURSE

Beef Bourguignon

Classic French stew with Angus beef tips, mushrooms, carrots, and celery slowly braised in red wine, served over jasmine rice.

Bearnaise Haddock

Fresh Haddock pan seared and topped with bearnaise, served with garlic roasted potatoes and broccoli.

Chicken Curry

All natural chicken breast baked in house-made curry sauce with celery, onions, and dried cranberries, served with a side of jasmine rice & broccoli

DESSERT COURSE

Sweet Crepes

Two fresh crepes folded, topped with powdered sugar, and served with seasonal fresh fruit and whipped cream.

Bread Pudding

Our house-made cranberry bread pudding topped with powdered sugar.

ADD-ON DRINKS

Red Wine

90 Cellars, Cabernet Sauvignon \$7/\$28

Sea Glass Pinot Noir \$9/\$28

Paxis Red Blend \$7/\$28 **White Wine**

Black Station Chardonnay \$6.50/\$20

Benvolio, Pinot Grigio \$7/\$22

Cider

Potters Grapefruit & Hibiscus Cider | \$6.00

White Claw - Mango | \$4.50

Beer

Beale's Peach Tea | \$4.50

Laguanita's IPA | \$4.50

Deschutes Black Butte Porter | \$4.50

Champagne

J. Roget Brut Champagne \$5/\$20

*drink not included

