



& Catering Co.

*Dining, Catering, Sports Bar,
Live Music & Entertainment,
Holidays, Events, & So Much More*

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www.blueridgecafe.com

434-985-3633

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APPETIZERS

Loaded Potato Skins | \$11.50

(4) Crispy russet potato boats topped with crumbled bacon, melted Monterey jack & cheddar cheese, scallions, & served with a side of sour cream.

Mozzarella Sticks (V) | \$10

(3) Creamy mozzarella cheese logs served with ranch & marinara sauce.

Fried Pickle Chips (V) | \$10

Served with a side of ranch.

Asian Pork Dumplings | \$10

(8) Asian pork dumplings, served with a spicy Asian sauce.

O-Ring Basket (V) | \$10

Thick cut, beer battered onion rings served with your choice of BBQ, ranch.

Jumbo Pretzel (V) | \$12

Bavarian salted soft pretzel served with queso sauce.

Fried Mushroom Basket (V) | \$8

Beer battered button mushrooms fried golden & served with creamy horseradish sauce or ranch.

Chicken & Cheese Quesadilla | \$12

Southwest marinated grilled chicken breast Monterey jack & cheddar cheese, served with salsa & sour cream.
Add southwest veggies +\$1.

Beef Brisket Quesadilla | \$14

Tender smoked beef, grilled onions, bacon, BBQ sauce, jalapenos, cheddar cheese, served with salsa, sour cream &/or ranch.

Veggie Quesadilla (V) | \$10

Sautéed onion, red & green pepper, broccoli, squash, carrots, melted Monterey jack cheese, served with salsa & sour cream.

Bacon Cheese Fries | \$11

Crispy coated fries topped with melted cheddar cheese & bacon bits, served with ranch.

Garlic Parmesan Fries (V) | \$10

Crispy coated fries topped with garlic, Parmesan cheese, & butter sauce.

Veggie Skins (V) | \$10

(4) Crispy russet potato boats topped with sautéed onions, red & green peppers, squash, carrots, broccoli, melted Monterey Jack cheese, scallions, & served with ranch.

Southwest Chicken Nachos | \$13.50

Tortilla chips with southwest marinated grilled chicken breast queso sauce, southwest corn & black bean mix, tomatoes, onions, black olives, cheddar cheese, & jalapenos. Served with sour cream & salsa. Add guacamole +\$1.

BBQ Beef Brisket Nachos | \$15

Tortilla chips with shredded smoked beef brisket, BBQ sauce, crumbled bacon, southwest corn & black bean mix, queso sauce, tomatoes, onions, black olives, cheddar cheese, & jalapenos. Served with sour cream & salsa. Add guacamole +\$1.

SALAD & SOUP

Mediterranean Salad (V & GF) | \$10

House garden salad with roasted red peppers, pepperoncini, artichoke hearts, tomatoes, cucumbers, black olives, red onions, feta cheese, with feta herb dressing & served with a yeast roll.

Southwestern Salad (V & GF) | \$10

Freshly torn, crisp greens topped with diced tomatoes cucumbers, peppers, onions, corn, black beans, red onions, mixed cheeses, with a garlic roasted red pepper dressing & served with a yeast roll.

Caesar Salad (V) | \$10

Romaine lettuce with tomatoes, cucumbers, carrots, onions, croutons, parmesan cheese, with a creamy Caesar dressing & served with a yeast roll.

Garden Salad (V) | \$10

Mixed lettuce with tomatoes, cucumbers, carrots, onions, eggs, croutons, with a choice of dressing, 1000 island, ranch, blue cheese, feta herb, garlic roasted red pepper, or balsamic, & served with a yeast roll.

Spinach Salad | \$10

Spinach, tomatoes, cucumbers, egg, bacon, red onions, cheddar cheese, topped with hot bacon dressing & served with a yeast roll.

Salad Toppers

Lemon Pepper Grilled Chicken \$6

Seared Fresh Salmon (GF) \$9

Fried Chicken Tenders \$4

Grilled Shrimp Skewer \$8

*Grilled Rib-Eye Steak \$9

French Onion Soup | \$8

French onion soup baked in a crock with Blue Ridge made croutons & melted provolone cheese. GF without croutons.



WINGS

6 PK. Regular or 1/2# Boneless | \$9.50

12 PK. Regular or 1# Boneless | \$16

24 CS. Regular or 2# Boneless | \$32

Signature Sauces: Mild buffalo, hot buffalo, sweet honey BBQ, 7-pepper dry, garlic parmesan, mango habanera, smoky BBQ, teriyaki BBQ, spicy Thai, Jamaican jerk, dragon's breath fire sauce, smoked chipotle, honey chipotle, or plain/no sauce.

(V) is for our Vegetarian options. (GF) is for our Gluten Free options. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Automatic gratuity may be added to parties of eight or more.



ENTREES

Served with a yeast roll.

Chicken & Broccoli Alfredo | \$18

Cavatappi pasta tossed with steamed broccoli, creamy alfredo sauce, & topped with grilled chicken breast. Served with a side garden salad. Substitute grilled chicken breast with a shrimp skewer +\$2

Pasta Blue Ridge | \$18

Penne pasta tossed with our famous blue ridge sauce; a creamy tomato & topped with a grilled chicken breast. Served with a side garden salad. Substitute grilled chicken breast with a shrimp skewer +\$2

Blue Ridge Fish Fry | 1pc \$14 - 2 pc \$17

Flakey white cod, dipped in beer batter, flash fried golden brown, & served with a choice of 2 sides & a side of tartar sauce.

Liver & Onions | \$15

Tender beef calf liver pan fried with bacon, sliced onions, gravy & served with a choice of 2 sides.

Country Fried *Steak or Chicken | \$15

Tenderized beef steak or buttermilk battered chicken breast fried golden brown, topped with white country pepper gravy & served with a choice of 2 sides.

Fried Shrimp Platter | \$15

Lightly breaded gulf shrimp, flash fried golden & served with a choice of 2 sides & a side of cocktail sauce.

Seared Shrimp Skewers (GF) | \$20

Jumbo shrimp on sugar cane skewers seasoned with Caribbean jerk spices, seared in butter & served with a choice of 2 sides.

Seared Fresh Lemon Salmon | \$22

8oz Skinless salmon filet seasoned & seared, served with a leon herb butter sauce & a choice of 2 sides.

Chicken Rio Dinner | \$18

Lemon pepper chicken breast grilled & topped with BBQ sauce, crumbled bacon, cheddar & Monterey jack cheese, crispy onion straws & green onions. Served with a choice of 2 sides

Greek Chicken Dinner (GF) | \$18

Lemon pepper chicken breast grilled & topped with tomatoes, roasted red peppers, artichoke hearts, red onions, black olives, feta & Greek sauce. Served with a choice of 2 sides.

Chicken Tender Platter | \$13.50

Country breaded chicken tenders served with a choice of BBQ, honey mustard, or ranch & a choice of 2 sides.

Blue Ridge Meatloaf | \$16

Blue Ridge recipe with ground chuck blended with fresh vegetables & spices. Baked with honey glaze, covered with gravy & topped with onion straws, served with a choice of 2 sides.



SIDES

Garden salad, Cole slaw, steamed broccoli, vegetable medley, green beans, baked potato, French fries, rice pilaf,roasted garlic mashed potatoes, chips

Caesar salad +\$1, spinach salad +\$1, fresh fruit cup +\$1, loaded baked potato +\$1, loaded mashed potato +\$1, mac & cheese +\$2, sweet potato tots +\$2



AGED STEAKS

*Rib-Eye Steak (GF) | \$34.99 - \$54.99

Well marbled & prized for its flavor. 12oz cut \$34.99, 16oz cut \$44.99, 20oz cut \$54.99, & served with a choice of 2 sides. Add shrimp skewer +\$8

*Top Sirloin Steak (GF) | \$23.99

8oz lean strip cut steak that is juicy , tender, & flavorful. Served with a choice of 2 sides. Add shrimp skewer +\$8

*Chopped Sirloin Steak | \$15.99

6oz lean strip cut steak that is juicy , tender, & flavorful. Served with a choice of 2 sides. GF without gravy.



HANDHELDS

Served with a choice of French fries, chips, or Cole slaw.

Monte Cristo | \$13

Danish ham, smoked turkey, American cheese, & mayo stacked on Texas bread, dipped in egg batter, & grilled, served with raspberry sauce.

*Rodeo Burger | \$15

Angus burger topped with BBQ sauce, crumbled bacon, Monterey jack cheese, onion straws, green leaf lettuce, tomato, & mayo on a brioche roll. Upgrade to a local beef patty +\$1.

Blue Ridge BLT | \$12

Applewood smoked bacon, green leaf lettuce, tomatoes, & mayo on toasted 9-grain bread.

Blue Ridge Country Club | \$13

Danish ham, smoked turkey, American cheese, Applewood smoked bacon, green leaf lettuce, tomato, & mayo on toasted 9-grain bread.

*Rib-Eye Steak Sandwich | \$16.50

Hand cut angus rib-eye steak, grilled & served with green leaf lettuce, tomato, & mayo on brioche roll. Add sautéed onions & mushrooms +\$1.

French Dip | \$14

Sliced, tender roast beef piled high and topped with provolone cheese, baked in French bread, served with au jus & creamy horseradish on the side. Add sautéed onions & mushrooms +\$1.

Chicken Rio Sandwich | \$14

Lemon pepper chicken breast grilled & topped with BBQ sauce, crumbled bacon, cheddar cheese & Monterey jack cheeses, lettuce, tomato, mayo & onion straws on a brioche bun.

BLT Chicken Caesar Wrap | \$13

Golden fried chicken tenders and Applewood smoked bacon served in a flour tortilla with romaine lettuce, tomato, Caesar dressing & parmesan cheese.

Toasted Reuben Sandwich | \$13

Seared strips of corned beef with melted swiss, sauerkraut, & 1000 island dressing on a buttery grilled thick rye bread.

Philly Cheese Steak | \$13.50

Steered Philly beef steak with onions, green & red peppers, & provolone cheese served on a toasted hoagie bun. Add LTM +\$1.

Kids’ MEALS

12 & Under Kids Meal | \$9.99

Choice of Entrée: Corkscrew pasta with marinara sauce, & parmesan cheese, corkscrew pasta with butter, cheeseburger, or fried chicken tenders

Kids meals come with a choice of fresh fruit or French fries, small fountain drink or milk, & vanilla ice cream.



BYO BURGER

Build your own burger. Served on a house brioche bun or gluten free bun +\$1, with a choice of French fries, chips, or cole slaw.

Choice of Meat

*6oz Angus Beef Patty \$11.50

*6oz Local Beef Patty \$12.50

Lemon Pepper Grilled Chicken Breast \$10.50

Buttermilk Fried Chicken Breast \$10.50

Chipotle Black Bean Burger (V) \$10

Choice of Cheese +\$1

Monterey Jack, sharp cheddar, pepper jack, provolone, American, feta, swiss, or pepper jack.

Burger Add Toppings

Sautéed mushrooms, grilled onions, roasted red peppers, onion straws, salsa, &/or guacamole. +\$1.25 each

Applewood smoked bacon, ham, turkey, &/or *fried egg. +\$2 each

Garlic aioli, sriracha sauce, mayo, Dijon mustard, BBQ sauce, lettuce, tomato, red onions, jalapenos, banana peppers, fresh spinach.

BEVERAGES

Freshly brewed iced tea, or sweet tea, lemonade, Pepsi, Diet Pepsi, Mountain Dew, Dr. Pepper, Diet Dr. Pepper, Ginger Ale, Sierra Mist, freshly brewed coffee or decaf, hot tea, or bottled water.



DESSERTS

Chocolate Lava Cake
with Vanilla Ice Cream | \$10

Cheesecake with Strawberry Topping | \$8

Carrot Cake | \$8

Peanut Butter Pie | \$8

Gluten Free Brownie Sundae | \$8.50

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SPIRITS

Vodka

Absolut, Absolut Citron, Tito’s, Grey Goose, Smirnoff Strawberry, Smirnoff Vanilla, Smirnoff Blueberry, Stolichnaya, Stoli. Orange, Pinnacle Whipped Cream, & Bowman’s House

Whiskey/Bourbon

Jack Daniels, Jim Beam, Marker’s Mark, Crown Royal, Crown Apple, *Crown Peach, *Crown Salted Caramel, Jameson Irish Whiskey Seagram’s 7, Gentleman Jack, Wild Turkey American Honey, Wild Turkey 101, Knob Creek, Jim Beam Devil’s Cut, Skrewball Peanut Butter Whiskey, & House Evan Williams

Rum

Bacardi Light, Captain Morgan Spiced Rum, Bumbu, Myers Dark Rum, Malibu Coconut Rum, Malibu Watermelon, Malibu Passion Fruit, Captain Morgan Private Stock, & House Bowman’s Rum

Tequila

Patron Silver, Jose Cuervo Gold, 1800 Silver, 1800 Reposado, & House Tortilla Tequila

Gin

Tanqueray, Bombay Sapphire, Hendricks, & House Bowman’s Gin

Cordial

Bailey’s Irish Cream, Fireball, Kahlua, Jägermeister, Frangelico, Rum Chata, Chambord, Grand Marnier, & Disaronno

Scotch

Macallan 12yr & Dewar’s White Label

SHOOTERS

White Gummy Bear

Strawberry vodka, peach schnapps, Sprite, & lemonade

Panty Dropper

Malibu Coconut Rum, peach schnapps, cranberry & pineapple juices

Redbull Bombers

Vegas Bomb, Orange Crush, Blueberry Muffin, Watermelon Kicker, Double Peach Beach, Jager Bomb

Washington Apple

Crown Royal, sour apple schnapps, & cranberry juice

PB & J

Skrewball Peanut Butter Whiskey & black raspberry

Lemon Drop

Absolut Citron & sours mix

Green Tea

Jameson Irish Whiskey , peach schnapps, Sprite, & sours mix

BEER & WINE

Draft Beer

Bud Light, Michelob Ultra, Yuengling, Devil’s Backbone Vienna Lager, Bold Rock IPA Cider, *Seasonal Rotating Tap

Bottles & Cans

Bud Light, Michelob Ultra, Budweiser, Coors Light, Miller Light Corona, Blue Moon, Heineken, PBR, *Bold Rock Seasonal, Devil’s Backbone 8pt IPA, Stone IPA, Twisted Tea 1/2 & 1/2, Twisted Tea Peach, Bud Light Seltzer, White Claw, Heineken 0.0 N/A, *Seasonal N/A, *Guinness, *Seasonal IPA

Wines

Barboursville Chardonnay, Barboursville, Merlot, Barboursville, Pinot Grigio, Barboursville Cabernet Sauvignon, & Front Porch White Zinfandel

SIGNATURE COCKTAILS

Blue Ridge Cooler

Vodka, peach schnapps, Malibu Coconut Rum, orange, pineapple, & cranberry juices

Honey Peach Tea

Wild Turkey, American Honey, peach schnapps, & sweet tea

Watermelon Rita

Jose Cuervo Gold, watermelon pucker schnapps, & sour mix

Strawberry Starburst

Smirnoff Strawberry, watermelon pucker schnapps, lemonade, & Sierra Mist

Absolut Summertime

Absolut Citron, sour mix, & Sierra Mist

Amber’s Cocktail

Absolut Citron, Smirnoff Strawberry, peach schnapps, pineapple juice, lemonade, & Sierra Mist

Blue Motorcycle

Vodka, rum, gin, blue curacao, sour mix, & Sierra Mist

Rum Runner

99 Bananas, Captain Morgan, house rum, black raspberry, & pineapple juice

The Classics

Full service bar with the ability to make all the the classics
*as supplies are in stock.



HAPPY HOUR

Monday - Friday 4pm to 7pm
Saturday & Sunday 1pm to 6pm

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