

## MID DAY MENU

Executive Chef Nicolas Houibert

### SOUP & SALADS

**Butternut squash soup – 14**  
kabocha, sour cream, toasted peppitas, chives

**Quinoa salad – 14**  
toasted corn, smoked almonds, scallion, radish, miso dressing

**Lobster Cobb salad – 24**  
romaine, cucumber, cottage cheese, bacon, tarragon sour cream dressing

**Chelsea Caesar salad – 21**  
roast chicken, romaine, croutons, anchovy, parmesan

### SANDWICHES

**Coronation chicken – 19**  
roast chicken, gem, apricots, raisins, curried mayonnaise

**H. Forman & Son 'London Cure' smoked salmon – 21**  
avocado, sour cream, chives, shiso cress, tartine

**Maine lobster roll – 25**  
prawn, lobster dressing, tarragon, celery, brioche

**Cheeseburger – 21**  
Montgomery cheddar, gem lettuce, red onion, house sauce,  
pickle, triple cooked chips  
*add bacon – 3*

### ENTREES

**Fish & chips – 25**  
minted English peas, triple cooked fries, tartar sauce

**Ahi tuna poke – 18**  
quinoa, avocado, sprouts, sesame, miso, cilantro

**Steak & chips – 29**  
7oz flat iron, triple cooked chips

**Wild mushrooms & fregola – 21**  
butternut squash, grilled scallions

**Cornish chicken pie – 24**  
leek, mushroom, cream, tarragon, market greens

Warning: consuming raw or undercooked meats, eggs, poultry, or seafood may increase your risk of foodborne illness. Please contact your waiter if you require any information regarding allergies or intolerances.

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