

Blue Cow

downtown big rapids

Featuring the best of seasonal farm fresh, blue label ingredients from our local farm partners. Brunch 11 am-3pm

SANDWICHES

Steak Burger 16.95

Half pound, USDA house steak char-grilled to temperature on a toasted brioche bun with lettuce, tomato, red onion, and garlic aioli. Choice of house salad or Great Lakes Potato Chips. **Make it a brunch burger with bacon, caramelized onion and a fried egg. 19.95.*

French Dip 19.95

Tender, slow roasted beef with caramelized onion and Swiss cheese on a baked baguette, au jus for dipping, with Great Lakes Potato Chips.

Tuscano Meatball Sandwich 17.95

Three made in house, steak meatballs in a rich tomato sauce on a toasted French roll, fresh basil pesto, melted mozzarella cheese. Choice of house salad, soup or Great Lakes Potato Chips.

Chicken Cordon Bleu 16.95

Shaved Dearborn ham, pan seared chicken breast, Gruyere cheese on a toasted brioche bun. Choice of house salad or Great Lakes Potato Chips.

Uptown BLT 15.95

Applewood smoked bacon, field greens, garlic aioli, local-in season tomato, on toasted 9 grain bread. Choice of house salad, soup or Great Lakes Potato Chips. *Add fried egg +1*

Croque Monsieur 16.95

Shaved Dearborn ham, Gruyere cheese, stone-ground Dijon on Detroit sourdough topped with Mornay sauce. Choice of soup, house salad or Great Lakes Potato Chips. **Make it a Croque Madam, add a fried egg +2*

Trios Fromage 15.95

On Detroit sourdough, fresh basil pesto, Gruyere cheese, Parmesan, and cheddar cheese. Grilled then baked, with a bowl of tomato basil soup. *Add fried egg +2 | Tomato +1*

ZERO-PROOF

Strawberry Basil Lemonade 4.50

Raspberry Thyme Lemonade 4.50

Blueberry Mint Lemonade 4.50

Rossa Fizz 6

San Pellegrino Aranciata, orange, rosemary.

Spicy Limonata Collins 7

San Pellegrino Limonata, ginger, tajin.

Arnold Palmer 4

House brewed unsweetened iced tea, lemonade, mint.

SPECIALITIES

Smoked Salmon Crepe 17.95

Smoked salmon, fresh dill, grilled summer vegetables, capers, red onion, Mornay sauce, topped with fresh dill aioli. Parmesan risotto and seasonal vegetables. **Two Crepes 21.95*

Riviera Chicken Crepe 17.95

House smoked, marinated chicken thigh, grilled summer vegetables, fresh herbs, topped with Mornay sauce. Parmesan risotto with seasonal vegetables. **Two crepes 21.95*

Perch Tacos 18.95

Two perch tacos on a blended flour and corn tortilla, chipotle aioli, crisp cabbage slaw with Cuban rice and beans.

Mediterranean Bowl 16.95

Arugula, pickled red onion, cucumber, tomato, olives, hummus, za'atar, sweet onion vinaigrette, on steamed white rice with naan bread. Choice of smoked chicken, beef barbacoa, seared tofu.

Southwest Caesar Salad 18.95

Crisp romaine lettuce, Cuban style beans, ripe tomato, and red onion in our signature Caesar dressing topped with toasted croutons. *Add five grilled shrimp 10 | Smoked chicken 6*

Chicken Pot Pie 16.95

Chicken, carrot, celery and peas in a creamy broth topped with a fresh baked puff pastry.

BRUNCH COCKTAILS

Bloody Mary 14

Tito's Handmade Vodka, celery, 2 blue cheese stuffed olives, dill pickle, lemon, celery salt, black pepper.

Spicy Paloma 12

Casa Noble Blanco, grapefruit juice, jalapeno, brown sugar simple, club soda.

Peach Smash 10

Crown Royal, peach puree, ginger ale, mint.

Aperol Spritz 12

Aperol, prosecco, club soda.

Spring Fling 14

Empress Gin, Creme de Violette, lavender syrup, strawberry, lemon juice.

Blushing Mimosa 10

Jaume Serra Champagne, desert pear syrup, orange juice.