



# WEEKLY EVENTS

Chef-Owner Mark Johnson partners with many local vendors, producers and purveyors. He changes the menu weekly as he incorporates seasonal ingredients as much as possible, so check the website for updates. Enjoy!

## hors d'oeuvres

### HUMMUS PLATE <sup>†</sup> \$7

classic tahini hummus with gemelli baguette (*vegan*)

### HOUSE-MADE KOSHER DILL PICKLES <sup>†</sup> \$3

### PRETZEL <sup>†</sup> \$7

served with your choice of beer cheese or Dijon mustard

### CAMBOZOLA <sup>†</sup> \$10

with cherry-peach-blueberry sauce and Gemelli baguette

### CAESAR SALAD CROSTINI \$9

PA garden buttercrunch lettuce, caesar dressing, grana padano & boquerones on crostini

### BLISTERED SHISHITO PEPPERS <sup>†</sup> \$10

with pretzel salt, smoked paprika & crushed peanuts

### CHARCUTERIE \$17

Choose 4 items from the options below. All charcuterie come with house-made condiment & locally-baked Gemelli bread (gluten-free crackers may be substituted).

- Sweet Soppressata • Chorizo Iberico • Garlic Bologna
- Goat's Milk Zamarano • Stone Meadow Pepper Jack
- Ricotta Salata

## sandwich

### LOCAL BLT \$11

with PA tomatoes, garden lettuces, & bacon with black pepper mayo on toasted Gemelli big seedy

### MARINATED MUSHROOM \$11

shitake & chicken-of-the-woods mushrooms with kale pesto, pea shoots & hummus on toasted Gemelli big seedy

## dessert

### MJ'S LOCAL CHERRY-PEACH-BLUEBERRY SHORTCAKE \$7

• buttermilk biscuit • whip cream • mint

<sup>†</sup> indicates vegetarian item    ◦ indicates gluten-free item

## THROWBACK THURSDAY

### \$1 OFF ALL COCKTAILS

5-7PM

### CHEESE FONDUE \$18

Choose: Rosemary-Garlic, Classic, or Dutch

*Fondue is served with fresh fruit, vegetables, and bread*

### VINYL RECORD NITE WITH DJ TALK

6-9PM

Bring your LPs!

### 2nd THURSDAY OF THE MONTH

Irish Sessions play 7-9pm

*Next performance: Aug 10th*



## PIZZA (Friday & Saturday only)

Pizza orders will be placed with **The Blonde Bistro on the half hour and delivered approximately 30 minutes later**, with the first order being placed at 4:30 & the last delivery at 9pm

10" CHEESE PIZZA: \$10 / MARGHERITA OR VODKA SAUCE: \$14

Additional toppings \$1 each

extra cheese • green peppers • mushrooms • bacon • ham  
• onions • banana peppers • tomatoes • pepperoni

LIVE MUSIC EVERY FRIDAY 6-8PM

## MJ CUSTOM CRAFT COOKING

### Sunday Five-Course Chef Tasting Dinner, 6 pm

\$60 per person, includes welcome cocktail

Cocktail-pairing menu available

Reservations must be made 1 week in advance:

353-4478 or book online

at [www.BigSpringSpirits.com/tasting-dinners](http://www.BigSpringSpirits.com/tasting-dinners)