



BRUNCH MENU

Available Saturday & Sunday 10am - 2pm

MAINS

HARVEST BLUE PANCAKES AND EGGS

Two eggs, endless mini pancakes, farm fresh potatoes and your choice of Applewood bacon or sausage. 12.99

WESTERN OMELET

Beaten eggs cooked until set with ham, onions, bell peppers, mixed cheese, habanero aioli, tomato salad and farm fresh potatoes. 12.99

SHRIMP OMELET

Beaten eggs cooked until set with sautéed chile butter shrimp, mushrooms, onions, peppers and spinach. Topped with chile con queso, sour cream and served with farm fresh potatoes. 13.99

MIGAS

Eggs scrambled with corn tortilla chips, salsa, cheese and pickled jalapeños. Served with farm fresh potatoes and puréed black beans. 11.99

BREAKFAST QUESADILLA

Scrambled eggs, sausage, bacon, tomato salad and mixed cheese. Served with farm fresh potatoes and roasted house salsa. 12.99

TEXAS STEAK EGGS BENEDICT

English muffin, seared tenderloin and poached eggs with smoked jalapeno hollandaise. Served with farm fresh potatoes. 13.99

SPICY SMOTHERED BREAKFAST BURRITO

Sausage, bacon, mixed cheese, eggs and puréed black beans, topped with ranchero sauce and a sour cream drizzle, served with farm fresh potatoes. 13.99

GREEN PORK AND EGGS

Slow roasted pork cooked with Hatch peppers sauce, topped with fried eggs over medium, pickled peppers, jack and cheddar cheese. Served with puréed black beans, farm fresh potatoes and four tortillas. 12.99

KIDS PANCAKE AND EGGS

Kids 12 & under

Eggs cooked to order with our house pancake and served with choice of fruit or farm fresh potatoes. Includes ice cream for dessert. 6.99

LEANDER: 512.337.7633

CEDAR PARK: 512.528.0889

GEORGETOWN: 512.819.6018

WWW.BLUECORNHARVEST.COM

STARTERS

FRESH GUACAMOLE & CHIPS

Made to order with fire roasted pineapple relish, house roasted salsa and house fried chips. 7.99

HARVEST #4

Chile con queso, fresh guacamole, house roasted salsa, house fried chips. 9.99

FLASH FRIED OYSTER SHOOTERS

On blue corn tostadas with mango relish and habanero aioli. 12.99

CHILE CON QUESO & GROUND RIB-EYE

Our signature queso and ground rib-eye with house-pickled jalapeños on the side. 8.99

512 BLUE CORN PORK TAQUITOS

Pulled pork cooked with 512 Pecan Porter, monterrey jack cheese, green chile sauce, cotija cheese and habanero aioli. 9.99

SOUP & SALADS

BLUE TORTILLA SOUP

Yucatan style with avocado and tortilla strips ■ Cup 3.99 ■ Bowl 5.99

SOUP OF THE DAY - CHEF'S SPECIAL ■ Cup 3.99 ■ Bowl 5.99

AVOCADO ROASTED BEET SALAD

Greens, spring mix lettuce and tomatoes, tossed in a red wine vinaigrette. Topped with roasted beets, fresh avocado and cotija cheese. 13.99

SOUTHWESTERN GRILLED CHICKEN SALAD

Organic mixed greens tossed with ranch vinaigrette, black beans, red onions, feta cheese and roasted pumpkin seeds. 13.99

CRISP WEDGE

Crisp iceberg lettuce with bleu cheese dressing, farm fresh tomatoes and applewood bacon. 9.99 ■ Chicken 13.99 ■ Shrimp 14.99

■ Seared Tenderloin 14.99

GROUND RIBEYE BEEF TACO SALAD

Fried herbed spinach tortilla with lettuce, mixed cheese, tomato salad, fresh avocado and natural grass-fed beef. Served with jalapeño ranch. 13.99

HOUSE SALAD

Mixed greens, tomatoes, mixed cheese, bell peppers, blue corn tortilla strips and choice of dressing. ■ Small 3.99 ■ Large 5.99

■ Add chicken +4 ■ Add shrimp +5 ■ Add salmon +10

*Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.



BRUNCH SIGNATURE COCKTAILS

**MIMOSA * BLOODY MARY * SANGRIA
SCREWDRIIVER * GREYHOUND * CAPE COD**

Fresh squeezed juices poured
with local Texas spirits. 4.00

TEXAS BLOODY MARY

Choice of Texas vodka: Tito's, Dripping Springs,
Enchanted Rock, Deep Eddy 5.00

BREAKFAST MARGARITA

Our house frozen margarita with season Texas Farm
Jelly flavors. 8.00

POPSICLE MIMOSA

Strawberry or mango puree, Roget Champagne, fruit
popsicle. 10.00

MARGARITAS & COCKTAILS

THE FREDERICKSBURG PEACH

Deep Eddy Sweet Tea Vodka, Peach schnapps and
peach puree. 9.00

HARVEST MARGARITA

Herradura Silver, Cointreau, lime juice and agave
nectar. 9.00

GIGGLE WATER

Deep Eddy Lemon Vodka, pomegranate juice and
fresh basil. 9.00

COCO LOCO MOJITO

Malibu Coconut Rum, real cream of coconut, lime,
mint and Topo Chico. 9.00

BLUE CORN MARGARITA

512 Silver Tequila, Paula's Texas Orange,
roasted pineapple, habanero syrup, cilantro
and lime juice. 10.00

BACKYARD MULE

Dripping Springs Vodka, ginger beer and lime
juice. 9.00

CADILLAC MARGARITA

Don Julio Anejo, Grand Marnier, Cointreau, orange
juice and margarita mix. 12.00

BASIL POMEGRANATE MARTINI

Ketel One Citroen, fresh basil, lemons and
pomegranate juice. 10.50

OL' TIMER

Republic Whiskey, Angostura bitters, muddled
orange and Luxardo cherry. 11.00

TACOS & ENCHILADAS

*Served with veggie rice and either black beans
or spicy pinto beans*

512 CRISPY PORK ENCHILADAS Slow roasted pork with 512 Pecan
Porter and jack cheese, topped with green chile sauce, cotija cheese and
a drizzle of habanero aioli with house pickled jalapeños. 11.99

GROUND BEEF ENCHILADAS Natural grass-fed ground beef with
jack cheese, chile guajillo cream sauce, cotija cheese and a side of
guacamole. 13.99

BCH STREET TACOS (Make Your Own) Seared tenderloin and sautéed
onions on a skillet, topped with tequila peppers and cotija cheese. Served
with corn tortillas and a side of homemade salsa verde. 14.99

FISH TACOS Fried catfish lightly battered with Baja slaw and habanero
aioli, sliced avocado, tortilla strips and ginger sauce on flour tortillas. 14.99

SANDWICHES

Served with sweet potato or steak fries

■ *add bacon for \$1.00*

DIABLO BURGER 8 oz. burger with habanero sauce, jack cheese,
lettuce, tomato, onions and house pickled jalapenos. 13.99

BBQ BURGER 8 oz. burger, house made hickory sauce, cheddar
cheese, pickled onions and chipotle mayonnaise. 13.99

BACON JAM BURGER 8 oz. burger, house made bacon jam, blue
cheese, lettuce, tomatoes, onions, pickles and mayonnaise. 13.99

TEXAS CLUB SANDWICH Grilled chicken breast topped with jack
cheese, bacon, fresh avocado, lettuce, tomato, onions and chipotle
mayonnaise. 12.99

CLASSICS

CHIPOTLE RIB-EYE

Grilled choice hand cut 12-13 oz rib-eye with chipotle cream, mashed
potatoes and farm fresh vegetables. 24.99

BLUE CRAB STUFFED CHICKEN

Grilled chicken breast stuffed with crab meat, jack cheese and sweet
roasted peppers with Cajun cream sauce, cheddar seared potato cake
and farm fresh vegetables. 16.99

MAC & CHEESE

Baked and creamy with bleu, jack, cheddar, Romano and parmesan
cheese, topped with bacon gratin, grilled chicken and andouille
sausage. 14.99

CHICKEN FRIED CHICKEN

Chicken with peppered gravy, mashed potatoes and farm fresh
vegetables. 13.99

PAN FRIED CATFISH

Topped with crab and sundried tomato cream sauce. Served with
veggie rice and farm fresh vegetables. 18.99

BLUE CORN CRUST CRISPY SALMON

With crab avocado salad and roasted tomatillo beurre blanc, cheddar
seared potato cake and farm fresh vegetables. 20.99