



A N Z I E B L U E

HILLSBORO VILLAGE

WINTER MENU

BREAKFAST

Avocado Toast with marinated cherry tomatoes on buttered ciabatta • \$10

Breakfast Plate with 2 eggs your way, choice of bacon or sausage, toast with jam • \$15

Breakfast Tacos with chorizo, egg, fresh pico de Gallo, queso fresco & cilantro • \$12

Breakfast Sandwich bacon or sausage, eggs, avocado & cheddar on buttered bagel • \$10

French Toast Croissant with macerated berries, whipped cream, powdered sugar & maple syrup • \$13

Waffle with macerated berries, whipped cream, powdered sugar & maple syrup • \$13

Lox Bagel everything bagel, lox, capers, cream cheese, red onion, lemon & dill • \$10

Acaí Bowl traditional acaí bowl with mixed berries, garnished with fresh fruit, granola & coconut slivers • \$12

Blueberry Overnight Oats blueberries, maple syrup, vanilla yogurt, cinnamon, chia seeds, almonds & almond milk • \$8

Sides Bacon \$7 • Sausage \$7 • Egg \$3 • Avocado \$2 • Bagel & Cream Cheese \$3.50 • Fruit Cup \$8 • Toast & Jam \$3 • Yogurt Parfait \$8 • Side Salad \$8

SANDWICHES

WITH MIXED GREENS | SWEET POTATO FRIES OR FRENCH FRIES - \$3
GLUTEN-FREE BREAD AVAILABLE

Caprese mozzarella, basil pesto, tomato & balsamic glaze on ciabatta • \$11 (add prosciutto • \$2)

Brie & Apple Panini with house honey mustard • \$11 (add turkey or bacon • \$2)

Pimento Cheese Panini with bacon & tomato • \$11

Classic Patty Melt with caramelized onions, house thousand island & cheddar cheese • \$12

Turkey Bacon Ranch Panini with cheddar & tomato • \$11 (add turkey or bacon • \$2)

GALETTES

SERVED ON A HERB CRUST

Breakfast sausage, spinach, white cheddar, eggs • \$20

Fresh Tomato with basil, balsamic glaze, shallots & feta • \$20

Potato & Gruyere with caramelized onion, sweet potatoes, potatoes, sausage & sage • \$20

SOUPS & SALADS

Lentil Chili topped with sour cream, fresh jalapeños & avocado • \$10

Tomato Soup with 1/2 Grilled Cheese served on sour dough bread • \$13

Blueberry Salad mixed greens, blueberries, strawberries, walnuts, red onion, avocado & blueberry lemon vinaigrette • \$15

Seasonal Salad spinach, sweet potato, pear, pecan, pomegranate & goat cheese with balsamic vinaigrette • \$15

ADD GRILLED CHICKEN - \$5



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HILLSBORO VILLAGE

WINTER MENU

SHAREABLES

SERVED 11AM-CLOSE

House Cheese & Charcuterie artisan meats, cheeses, variety of nuts • \$15 (for 1) • \$30 (for 2) • \$60 (for 4) • \$90 (for 6)

Baked Feta with marinated olives & warm pita • \$15

Baked Brie with apples & sourdough • \$15

Burrata over arugula, cherry tomatoes, cucumbers & shaved red onion, whole grain mustard vinaigrette & crostini • \$15

Mushroom Tacos three tortillas, sautéed mushrooms with pickled red onion, queso fresco & cilantro • \$12

Sautéed Asparagus with fresh citrus sauce • \$10

Charred Brussel Sprouts with toasted pine nuts and parmesan cheese • \$10

Crispy Cauliflower with house aioli dipping sauce • \$12

Margherita Pizza fresh tomatoes, mozzarella & basil • \$20

Baked Macaroni & Cheese with crispy prosciutto bread crumbs • \$15

Pappardelle Pasta with mushroom & beef bolognese • \$20

Gnocchi with pecorino romano & cracked pepper • \$20

Pepper Crusted Steak Medallions with creamy mashed potatoes & red wine reduction • \$20

Chicken Pot Pie with roasted chicken, vegetables & a flaky crust • \$18

DESSERTS

Blueberry Galette with lemon & vanilla bean ice cream • \$10

Mason Jar Apple Crisp with whipped cream • \$10

Skillet S'mores with milk chocolate, toasted marshmallow & graham cracker dippers • \$10



ANZIE BLUE

DRINKS + TO-GO MENU

SEASONAL DRINKS

Whipped "Hot" Chocolate	\$6.00 \$6.50
	12 oz 16 oz
Hazelnut Mocha Latte	\$6.00 \$6.50
	12 oz 16 oz
Peppermint White Chocolate Latte	\$6.00 \$6.50
	12 oz 16 oz

COFFEE

Proudly serving OSA Coffee

Americano	\$3.00 \$3.50
	12 oz 16 oz
Café Au Lait Latte	\$4.00 \$4.50
	12 oz 16 oz
Latte	\$5.00 \$5.50
	12 oz 16 oz
Cortado	\$3.50
	4 oz
Cappuccino	\$4.00
	8 oz
Espresso	\$3.00
	1 oz
Espresso Macchiato	\$3.25
	2 oz
Whipped Coffee	\$6.00 \$6.50
	16 oz 20 oz
Frappés	\$6.50 \$7.50
	16 oz 20 oz
Caramel Macchiato	\$6.00 \$6.50
	12 oz 16 oz
Golden Soul Latte	\$5.25 \$5.75
	12 oz 16 oz
Cold Brew	\$4.50 \$5.00
	16 oz 20 oz

TEAS + SPECIALTY DRINKS

Proudly serving Firepot Tea

Hot Chocolate	\$3.50 \$4.00
	12 oz 16 oz
Hot Tea	\$5.00 \$5.50
	12 oz 16 oz
Iced Tea	\$5.00 \$5.50
	16 oz 20 oz
Matcha Latte	\$5.00 \$5.50
	12 oz 16 oz
Chai Latte	\$5.00 \$5.50
	12 oz 16 oz
Whipped Matcha	\$7.00 \$7.50
	16 oz 20 oz
Smoothies	\$8.00
	16 oz
Strawberry, Blueberry, Coffee or Banana All made with banana, yogurt & milk	
Frozen Lemonade	\$8.00
	16 oz
Lavender or Strawberry	
Lemonade	\$4.00 \$5.00
	16 oz 20 oz
Lavender or Strawberry	
Milkshakes	\$10.00 \$13.00
	16 oz 20 oz
Chocolate, Vanilla, Strawberry, Cookies & Cream, Coffee or Banana	
Orange Juice	\$5.00 \$6.00
	16 oz 20 oz

Non-Dairy Alternatives:

Coconut, Oat, Soy or Almond
(additional \$1.00)

DECAF AVAILABLE

ANY DRINK CAN BE ICED (additional \$.50)

Syrups & Sauces:

Mocha, Caramel, Vanilla, White
Chocolate, Hazelnut, Sugar-Free
Vanilla or Sugar-Free Mocha
(additional \$1.00)

ADD ANZIE BLUE CBD TO ANY BEVERAGE - \$2.00



A N Z I E B L U E

COCKTAILS - \$12.00

Full Service Bar

Add Anzie Blue CBD to any beverage - \$2.00

Bloody Mary - McClure's Mix	
Cosmo	
Frozen Strawberry Daiquiri	
Long Island Iced Tea	
Margarita (Rocks or Frozen)	
Martinis	
Mimosas (Cran/Grapefruit/Orange/Pineapple)	
Mint Julep	
Mojito	
Moscow Mule	
Piña Colada	
Sea Breeze	
Maple Bourbon Sour	\$13.00
Bourbon Strawberry Iced Tea	\$13.00
Strawberry Frosé	\$13.00
Cranberry Margarita	\$13.00
Cranberry Ginger Beer Mocktail	\$13.00
Cranberry Old Fashioned	\$13.00
Apple Chai Bourbon	\$13.00

SPIRITS

Angel's Envy Bourbon	\$14.00
Belle Meade Bourbon	\$12.00
Bulleit Bourbon	\$12.00
Blantons Bourbon	\$18.00
Buffalo Trace Bourbon	\$12.00
Eagle Rare 10 Year Bourbon	\$14.00
EH Taylor Small Batch Bourbon	\$20.00
Stagg Jr Bourbon	\$18.00
Weller Special Reserve Bourbon	\$18.00
Weller 107 Bourbon	\$22.00
Weller Full Proof Bourbon	\$24.00
Jack Daniels Whiskey	\$12.00
Sazerac Rye 6 Year Whiskey	\$14.00
Bacardi Rum	\$12.00
Tito's Vodka	\$12.00
Grey Goose Vodka	\$14.00
Hendrick's Gin	\$14.00
Casamigos Reposado Tequila	\$14.00
Casamigos Blanco Tequila	\$14.00
Cazadores Blanco Tequila	\$12.00
TC Craft Tequila	\$12.00

WINE

Glass \$12 | Bottle \$25

WHITE

Cielo Pinot Grigio
 Avalon Chardonnay
 The Loop Sauvignon Blanc

RED

Horizon Pinot Noir
 Avalon Cabernet Sauvignon
 Arius Pinot Noir

ROSÉ

Les Dauphins Rosé Rhone Valley (\$28.00/Bottle)
 Whispering Angel (\$30.00/Bottle)

SPARKLING

Cielo Prosecco
 Naveran Champagne (\$30.00/Bottle)

BEER

Blue Moon	\$5.00
Blackberry Farm Classic Ale	\$7.00
Blackberry Farm Goat Hill	\$7.00
Bearded Iris Homestyle IPA	\$8.00
Kona Big Wave Golden Ale	\$5.00
Stella	\$5.00
Tailgate Lager	\$6.00
Yazoo Dos Perros	\$6.00
Shacksbury Rose Cider	\$8.00
Wolffer Rose Cider	\$8.00
Diskin Cider Lola Berry Boozy Bubbles	\$8.00

BOURBON FLIGHTS - \$75.00

Includes 5 Bourbons

MIXERS

Cranberry Juice, Orange Juice, Coke, Diet Coke, Sprite, Ginger Ale, Fever Tree Tonic Water, Club Soda, Ginger Beer



A N Z I E B L U E

TO SHARE

Cheese & Charcuterie Board*

Gouda, Brie, Manchego, Cheese Cubes, Mozzarella, Variety of Crackers, Strawberries, Blackberries, Blueberries, Green & Purple Grapes, Cashews and Almonds, Chocolate Covered Pretzels, Dried Apricots, Variety of Meats, Prosciutto, Cornichons, Green Olives, Strawberry Jam, Whole Grain Mustard, Honey and Goat Cheese

\$15.00 | \$30.00 | \$60.00 | \$90.00
For 1 For 2 For 4 For 6
(Minimum order of 2)

Holiday Board

Gingerbread men, snow ball cookies, brie, Werther's original popcorn, shortbread cookies, gorgonzola, sugared cranberries, fruit goat cheese, glazed pecans, cashews, almonds, pomegranate seeds, choc peppermint pretzels, assorted meats, mozzarella, cubed cheese, blackberries, peppermint bark, chocolate hazelnut straws, variety of crackers, whole grain mustard, honey, fig jam, assorted olives, cornichons, pistachios, sugar cookie.

\$75.00 | \$150.00
For 4 For 8

Bagel Board

Includes bagels of your choosing, lox, cream cheese, red onion, lemon, prosciutto, dried apricots, capers, tomato, cucumber, stawberries & grapes.

\$25.00 | \$50.00
2 Bagels 4 Bagels

Capresé Board

Tomatoes, basil, fresh mozzarella, crackers & balsamic glaze

\$30.00 | \$60.00
For 2 For 4

Crudité Platter

Fresh veggies, hummus, tzatziki & pita

\$30.00 | \$60.00 | \$90.00
For 2 For 4 For 6

S'Mores Board

Graham crackers, marshmallows, fluff, Nutella, Hershey's (Oreo & Dark Chocolate), peanut M&Ms, milk chocolate chips caramel sauce, peanut butter, Reese's, pretzels, strawberries, warm chocolate fondue with toasted marshmallows

\$45.00 | \$90.00
For 4 For 8

Fruit Platter

Seasonal fruit selection

\$15.00 | \$30.00 | \$60.00
For 1 For 2 For 4

Olive & Nuts Duo

\$12.00
For 2

*Cheese & Charcuterie boards are available to ship nationwide. \$175.00 with Anzie Blue Hickory Board. Feeds 6-8 people.

DIPS

One Dip - \$15.00 | Two Dips - \$25.00

Choice of pita, carrots, celery, tortilla chips or crackers

House Pimento Cheese	Spinach Artichoke Dip
Black Bean & Corn Salsa	Salsa
Guac	Hummus
Queso	Tzatziki
House Chicken Salad	

Gluten free options available!

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