Bluebell Griddle

BREAKFAST ALL DAY / LUNCH FROM 11 / OPEN 6 TO 2 / CLOSED TUESDAYS

Eggs and Plates

Served with home fries and toast (white, wheat, rye or sourdough). Swap grits for home fries at no charge.

Two Egg Breakfast **9.50**
Two eggs any style.

The Bluebell Plate **12.75**
Two eggs, bacon or sausage links.

Biscuits and Sausage Gravy **12.50**
Two buttermilk biscuits, sausage gravy, two eggs. No toast needed.

Corned Beef Hash and Eggs **14.25**
Griddled crisp, two eggs on top.

Country Fried Steak **15.95**
Breaded and fried, white pepper gravy, two eggs.

Breakfast Burrito **12.95**
Scrambled eggs, chorizo, home fries, cheddar, salsa on the side. Served with home fries, no toast.

From the Griddle

Real butter and warm syrup on every plate.

Buttermilk Pancakes ..... **8.50 / 10.50**
Short stack (2) or full stack (3). Blueberry or chocolate chip, add 1.50.

Thick-Cut French Toast **11.25**
Three slices of brioche, cinnamon, powdered sugar.

Belgian Waffle **10.75**
With strawberries and whipped cream, 12.75.

Griddle Combo **13.95**
Two pancakes or two French toast, two eggs, bacon or sausage.

Omelets

Three eggs, with home fries and toast. Egg whites, add 1.50.

Western **13.50**
Ham, peppers, onion, American cheese.

Garden **12.95**
Spinach, mushroom, tomato, onion, Swiss.

Meat Lover's **14.50**
Bacon, sausage, ham, cheddar.

Build Your Own **11.00**
Cheese included. Add 1.00 per filling.

Ask your server about today's specials, or scan the card on your table. Please tell us about any food allergies before you order.

Bluebell Griddle

LUNCH FROM 11 / SIDES / KIDS / DRINKS

Lunch

Served from 11 with fries or a cup of soup. Side salad instead, add 2.00.

Patty Melt **13.75**
Burger patty, Swiss, grilled onions, rye.

Turkey Club **13.50**
Triple-decker, bacon, lettuce, tomato, mayo.

BLT **11.50**
Extra bacon, on toast of your choice.

Grilled Cheese and Tomato Soup **10.95**
American and cheddar on sourdough, with a bowl of soup.

Chicken Salad Croissant **12.25**
House chicken salad, lettuce, tomato.

Sides

Bacon (3) or Sausage Links (3) **4.50**

Ham Steak **5.50**

Home Fries **3.75**

Grits **3.50**

One Egg, Any Style **2.25**

Toast or English Muffin **2.50**

Biscuit / with Gravy ..... **3.00 / 5.75**

Fruit Cup **4.25**

Kids

12 and under. Every kids plate 7.50, includes small juice or milk.

One pancake, one egg, one strip of bacon

French toast sticks with syrup

Scrambled egg and toast

Grilled cheese with fries (from 11)

Drinks

Coffee, bottomless **2.75**

Hot Tea **2.50**

Orange Juice, small / large ..... **3.25 / 4.50**

Milk / Chocolate Milk ..... **2.75 / 3.25**

Hot Chocolate **3.25**

Iced Tea or Soda, free refills **2.75**

Split plate charge 2.00. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Our kitchen uses wheat, eggs, milk, soy and tree nuts; we cannot promise any dish is allergen-free. Menu prices effective [month year].

Wi-Fi: [network name] / Password: [password]

Point your camera at the code for the full menu,
today's specials and allergen info.

QR CODE HERE
1.5 in square
(see print notes)

Menu on your phone

BLUEBELL GRIDDLE

FOLD HERE, PRINT SIDE OUT

BLUEBELL GRIDDLE

Menu on your phone

QR CODE HERE
1.5 in square
(see print notes)

Point your camera at the code for the full menu,
today's specials and allergen info.

Wi-Fi: [network name] / Password: [password]

PRINT NOTES

How to print this

Everything is designed with white margins, so any copy shop or a good office printer can run it. No bleed, no special setup.

Piece	Paper	How many	Ask the copy shop for
Menu (pages 1 and 2)	Synthetic waterproof paper, 10 to 14 mil. Second choice: 100 lb matte cover.	40 (52 seats at a full rush, minus kids and couples sharing) plus 10 spares = 50	"Double-sided, flip on long edge, color, no scaling, actual size."
Table tent (page 3)	100 to 110 lb cover, matte	14 tables + 3 along the counter + 3 spares = 20	"Single-sided, scored across the middle." Scoring makes a clean fold that stands up.

Why not laminate again

Lamination is why the old menu got sharpie. Synthetic paper wipes clean like a laminated sheet but costs about the same as a regular reprint, so when a price changes you edit the file and print a new batch instead of crossing things out. Keep the spares in a folder by the register.

Making the QR code

1. Decide the link: [link] to your own online menu page, not a shared-drive file that can move.
2. Use a free generator that makes a **static** code. Skip "dynamic" or "trackable" codes: many stop working when a free trial ends.
3. Download as PNG or SVG, at least 1.5 inches square on paper, with a white border around it.
4. Place it in the dashed box on both halves of the tent.
5. Print one test tent and scan it with three different phones before printing all 20.

Specials change daily, so the QR should open a page you can update yourself. The printed tent never needs to change.

BEFORE YOU PRINT

Check these first

We built the menu from the 2018 photos, your handwritten price list and the specials board. Three things we could not read with certainty:

Biscuits and Sausage Gravy, 12.50. The list shows either 12.50 or 12.90. We used 12.50. Confirm.

Corned Beef Hash. The old menu says "house-made." We left that off until you confirm it still is.

Split plate charge, 2.00. Crossed out on the old menu with nothing written in. Confirm the amount, or tell us to remove the line.

What changed from 2018

1
item dropped (Steak and Eggs)

1
item added (Breakfast Burrito, 12.95)

7.50
one kids price, was four

Checklist

[ ] Three flagged items above confirmed
[ ] Read every price against what the register charges
[ ] Fill in [month year] at the bottom of page 2
[ ] Wi-Fi name and password on the tent, or delete that line
[ ] QR code placed and tested on three phones
[ ] Online menu updated to the same prices (use the spreadsheet we sent)
[ ] One proof printed and folded before ordering the full run
[ ] Old laminated menus pulled from tables the same day