

the Blue Owl

RESTAURANT & BAKERY



Salads

Add a cup of soup for 5.79 or a bowl of soup for 7.79

Fresh Tossed Salad Iceberg and romaine lettuce mixed with a variety of garden vegetables, tomatoes, Monterey Jack and cheddar cheese. Served with your choice of dressing and homemade croutons 10.29

♥ **Strawberry Salad** Iceberg and romaine lettuce topped with strawberries, cheddar and Monterey Jack cheese and candied almonds. Served with poppyseed dressing and mini muffins (2) 14.99
Add chicken for 2.75

Cobb Salad Iceberg and romaine lettuce topped with grilled chicken, Monterey Jack and cheddar cheese, crumbled bacon, black olives, tomatoes, chopped eggs and crumbled Bleu cheese. Served with your choice of dressing and mini muffins (2) 16.29

♥ **Tropical Salad** Iceberg and romaine lettuce topped with strawberries, Mandarin oranges, pineapple tidbits, blueberries, pecans and turkey breast or grilled chicken. Served with poppyseed dressing and mini muffins (2) 16.29

Buffalo Chicken Salad Iceberg and romaine lettuce, tomatoes, crumbled Bleu cheese and spicy walnuts, with fried chicken tenders tossed in a Buffalo sauce. Served with our homemade salsa ranch dressing and mini muffins (2) 16.29

Fried Chicken Salad Iceberg and romaine lettuce, tomatoes, black olives, Monterey Jack and cheddar cheese and fried chicken tenders. Served with your choice of dressing and mini muffins (2) 16.29



Salad Dressings

Our Famous Sweet n' Sour Italian, ♥ Poppyseed, Ranch, French, Bleu Cheese, Thousand Island, Balsamic Vinaigrette, Honey Mustard, ♥ Honey Bacon Dijon

Take home your favorite dressing by the bottle 7.25

Homemade Soups

Our homemade soups are made fresh daily
By the cup 6.79 By the bowl 8.79

♥ **Cream of Broccoli** Fresh broccoli in a creamy chicken base

♥ **Canadian Cheese** Blend of fresh vegetables and sharp cheddar cheese

♥ **Our Famous White Chili** White chicken meat, great white Northern beans, green chilies and Monterey Jack cheese.

♥ **Vegetable Beef** Chunks of beef and fresh vegetables

Specialty Soup Ask your server about our featured soup of the day.



Specialties

Quiche Lorraine Crumbled bacon, onions, whipped cream, eggs and Swiss cheese baked in our homemade pie crust. Served with a cup of homemade soup 17.99

Spinach & Artichoke Quiche Spinach, artichokes, whipped cream, eggs, Cheddar and Swiss cheese baked in our homemade pie crust. Served with a cup of homemade soup 17.99

Open Faced Roast Beef Tender slices of top round of beef over sliced white bread and smothered with our rich brown gravy. Served with homemade mashed potatoes 17.99

♥ **Baked Chicken Salad Pie** Tender chunks of white chicken meat, sliced water chestnuts, celery, onion, bell peppers, cheddar cheese, mayonnaise and sour cream, all baked in our tender, flaky homemade crust, topped with melted cheddar cheese. Served with a cup of homemade soup 18.99



Daily Specials

Tuesday Country Fried Steak with Country Gravy

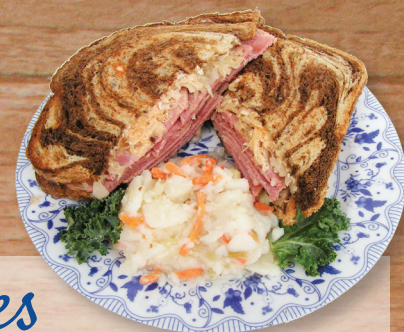
Wednesday Southern Fried Chicken

Thursday Meatloaf of the Day

Friday Seafood of the Day

Saturday Country Fried Steak with Country Gravy

Every Sunday Homemade Chicken and Dumplings, Southern Fried Chicken, Roast Beef, Country Fried Steak



Sandwiches

All sandwiches are served with your choice of strawberry salad, dinner salad, or chips.

Substitute fries, cup of soup, or vegetable of the day for 3.79

Reuben Corned beef on grilled marble rye with sauerkraut, Swiss cheese and Thousand Island dressing. 15.99

Grilled Chicken Club Grilled chicken breast with lettuce, tomato, bacon, Swiss and cheddar cheese on a whole wheat bun, served with Honey Mustard dressing on the side 15.99

Deluxe BLT Loaded with bacon, lettuce, tomato, mayonnaise and served on toasted 9 grain wheat bread 15.99

Deluxe Grilled Cheese Country white bread grilled with sliced cheddar, provolone, Swiss and American cheeses, with bacon and tomatoes 12.99

Buffalo Chicken Sandwich Crispy breaded chicken smothered in Buffalo sauce, served on a Kaiser roll, with lettuce, tomato and provolone cheese 16.99

Turkey Club Slices of turkey, bacon, cheddar and Swiss cheese, lettuce and tomato. Served on croissant with honey mustard sauce 16.99

Country Burger Burger served with fresh lettuce, tomato, sliced onion, pickles 14.99
Add American, Cheddar, Provolone or Swiss cheese .99

Patty Melt Ground chuck patty, Swiss cheese, sautéed onions, and Thousand Island dressing on grilled marble rye 15.99

Hot Roast Beef Tender slices of top round beef on a hoagie roll. Served with au jus 15.99

♥ **Chicken Salad Croissant** Tender chicken breast, mayonnaise, crunchy celery, onions, pecans and seasonings on a croissant. 15.99

Smoked Turkey Melt Slices of smoked turkey breast with your choice of Swiss, provolone or cheddar cheese on a croissant. 15.99



ADD a cup of soup to any sandwich for 5.79 or bowl of soup for 7.79



The Terrific Trio!

Choose Three of Your Favorites 18.99
Cup of soup, half quiche, half salad, half sandwich, or dessert

Salad Tropical Chicken, Strawberry Salad, Cobb Salad, or Tossed Salad

Cup of Soup White Chili, Vegetable Beef, Cream of Broccoli, Canadian Cheese, or Soup of the Day

Quiche Quiche Lorraine or Spinach and Artichoke

Sandwich Chicken Salad Croissant, Turkey Club Croissant, Reuben Sandwich, or Smoked Turkey Melt

Dessert Slice of pie, Levee High Caramel Apple Pecan Pie- \$2, Levee High Apple Pie- \$2, Specialty Cakes- \$1, or Specialty Cheesecakes- \$1



Side Orders 4.89

Curly Fries
French Fries

Vegetable of the day
Dinner Salad

Mashed Potatoes & Gravy

Served
10 a.m. - 11:30 a.m.

Breakfast

Blue Owl Breakfast Trio 2 eggs any style, choice of 3 slices of bacon, 2 sausage patties, or 1 slice of ham, choice of toast (2 slices) or biscuit. Served with American fried potatoes, apple butter or strawberry preserves 13.99

Blue Owl® Breakfast 3 slices of bacon or 2 sausage patties, 2 eggs any style, choice of toast (2 slices) or homemade biscuit, served with apple butter or strawberry preserves 11.79

Steak and Eggs Country fried steak smothered in country gravy with two eggs any style, American fried potatoes, choice of toast (2 slices) or homemade biscuit, served with apple butter or strawberry preserves 19.79

Country Breakfast Special 2 scrambled eggs, country ham, American fried potatoes, choice of toast (2 slices) or homemade biscuit, served with apple butter or strawberry preserves 13.79

Homemade Biscuits & Gravy Homemade biscuits smothered with our homemade milk gravy and crumbled pork sausage Full order (2) 11.29 1/2 order (1) 8.29

♥ **Breakfast Quiche** Choice of Quiche Lorraine or Spinach & Artichoke Quiche baked in our homemade pie crust and served with a fresh fruit cup 13.99

Pancakes Fluffy buttermilk pancakes served with warm maple syrup Full order (3) 11.29 Short stack 8.29 Add strawberries, blueberries, chocolate chips or pecans 1.79

French Toast Texas toast (2 pc) dipped in an egg and cinnamon mixture, sprinkled with powdered sugar and served with warm syrup 9.29 Add strawberry glaze or blueberries 1.75

Caramel Apple Stuffed French Toast Stuffed with fresh apples, cream cheese, cinnamon filling, topped with a caramel pecan glaze and served with your choice of bacon or sausage 15.79

Breakfast Croissant Bacon, Ham, or Sausage, egg any style, your choice of cheese (American, Cheddar, Swiss, or Provolone), served on a croissant with American fried potatoes 13.29



Side Orders

Bacon (3 slices) 4.39

Ham 4.89

Sausage Patties (2) 4.49

Milk Gravy 3.49

Sausage Gravy 4.99

American Fried Potatoes 3.99

Egg 2.29

Fresh Fruit Cup 4.99

Homemade Biscuit with apple butter or strawberry preserves 3.99

Toast (2 slices) white, wheat or rye 2.49

Pancake (1) 3.99

Beverages

Fitz's Premium Craft Soda (ask server on selection)
Strawberry Lemonade • Lemonade
Coca-Cola Products

Coffee • Brewed Decaf Coffee
Iced Tea

Milk • Chocolate Milk

Juice (orange, apple, cranberry)

Our Story THEN-Mary

With the love and support of my wonderful family and friends, "from the Kitchen of Mary" was established in August of 1983. Creating an assortment of pastries, cookies, cakes and cheesecakes became a challenge as I attended craft shows on the weekends and the demand for our baked goods continued to increase. My dream was to have a location with commercial equipment and a few employees to help. In May of 1985, I first set eyes on The Blue Owl Restaurant. I decided to give it a try and dreamt of people waiting in line for a table at the Blue Owl. That dream became a reality. In August, I hired 5 employees, set a goal of serving 30 guests a day and nervously opened the doors. Today we serve over 300 guests in a day and our staff has grown to 75.

There have been challenges and highlights. The Great Flood of 93 was a threat to the entire Kimmswick community and caused the evacuation of The Blue Owl. We were saved by the gallant sandbagging efforts of thousands of volunteers and the national guard who built an earthen levee outside our back door. This miracle birthed our Famous Levee High Caramel Apple Pecan Pie which was created in honor of the levee that saved Kimmswick. Since then, the Levee High pie has been featured on the Food Network, The Travel Channel, The Today show, and in 2011 as one of Oprah's favorite things! People visit the Blue Owl from all over the world as a result of our national exposure.

In August of 2022, I decided it was time for me to retire and pass the legacy I created onto the next generation, which is my daughter Kim and her Husband, Dan. I am so excited to be able to spend time with family and friends and especially my husband Jerry who so patiently supported me for 38 years!

With Love,
Mary Hostetter

P.S. and yes... dreams really do come true!



Our Story NOW-Kim Byerly

In 1997, I joined my mom at The Blue Owl working in our bakery from the start. I had so much vision for our amazing desserts so when the time came, I was able to grow our business outside the town of Kimmswick. Our online website launched and we began shipping desserts nationwide. In 2011, I was able to move our bakery off site to create The Blue Owl Bakery, in House Springs, MO. There, we began our wedding business, introduced a line of wholesale desserts, and opened a retail donut shop. Our bakery operation employs 20 people who bake all the delicious desserts we serve in Kimmswick. In 2015, I began to see my life differently and realized I had dedicated it to working instead of raising my children. I was able to find a program called Celebrate Recovery which is a 12 step program for hurts, habits and hang ups. It was there, that my life changed and I was able to trust God with my life instead of just pursuing my own will. In May of 2022, I married my amazing husband, Dan Byerly, and a few months later in August of 2022, my mom made the decision to retire. We took ownership and my Husband has now joined me in working full time at our Restaurant and Bakery. Our passion to help people in recovery has allowed us to bring the ministry into our business and employ people that are in recovery as well. We are so excited to see where the future leads us and to follow all the opportunities God has for us!

With Love,
Kim and Dan Byerly
Those who hope in the Lord shall renew their strength. Isaiah 40:31



HOME OF THE LEVEE HIGH APPLE PIE

the Blue Owl
BAKERY

Those who hope in the Lord shall renew their strength. Isaiah 40:31

Award-Winning Cream Pies

Banana Cream Chocolate Cream
Coconut Cream Hawaiian Coconut Cream
Lemon Meringue French Silk
Snicker Bar

Specialty Pies

Old Fashioned Pecan Chocolate Chip Pecan
Butterscotch Pecan German Chocolate

Award-Winning Fruit Pies

Levee-High Caramel Apple Pecan Pie™
Levee High Apple Pie™
Peach Strawberry Rhubarb
Cherry Apple Crumb

Specialty Cheesecakes

Caramel Turtle Pecan Goopy Butter
New York Style Special of the day

Homemade Confections

Decorated Butter Cookies
Chocolate Chip Cookies
Goopy Butter Cookies
Coconut Macarons
Caramel Turtle Pecan Candy

Specialty Cakes

Carrot Cake Chocolate Passion
Dirt Cake Special of the day

Add ala mode to any dessert!

10%
discount on
entrees for all
active military
and military
veterans

• Gluten-free menu available upon request
• 20% gratuity for parties of 8 or more
♥ Recipes available in our cookbooks

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

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