

Blue Hill Tavern

Sept 11th- Sep 17th
pick up or dine in 5-8:30PM
order online @ bluehilltavern.com or
call (day of) 443.388.9363
cash or credit only (no gift cards)

Shares

Fried Pickles and Banana Peppers \$9

Cajun corneal crust, soffritto remoulade sauce

Crab Dip \$14

"French Onion" style, garlic crostinis

Calamari Salad \$12

peanuts, kaffir lime, cilantro, Thai chili vinaigrette

Grilled Octopus \$12

Mediterranean salsa, lyonnaise potatoes,
aged balsamic salmogrillio sauce

Shrimp Ceviche \$11

tortilla chips, lime, red onion, and cilantro

B.H.T. Pizza. \$14

Wild Mushroom. white roasted garlic sauce, parmesan
Nero. roma tomato, spicy homeade sausage, parmesan
cheese

Weekly Seasonal Soup \$7

garlic crostini

Fried Cauliflower \$6

5 spiced tempura batter, roasted garlic aioli sauce

Salads

Chopped Salad \$9

mixed greens, cucumbers, tomatoes, olives, feta
cheese, red wine vinaigrette

Caesar Salad \$8

petite romaine lettuce, Parmesan
cheese, creamy Caesar dressing,
garlic crostini

Grilled Romaine Salad \$9

red onion, shredded carrot, cucumber, tomatoes
bacon, croutons, peppercorn ranch vinaigrette

Add: grilled chicken \$4

seared 4 oz. salmon \$7

grilled shrimp (5) \$9

sides & sweets

fries \$4

Brussel sprouts \$8

Spicy garlic green beans \$6

Triple chocolate mousse \$7

apple tart with salted caramel \$7

peanut butter candy bar \$7

brioche bread pudding w/ ice cream \$7

Showstoppers

Surf & Turf \$32

5 oz petite filet with horseradish cream,
5 oz jumbo lump crab cake with remoulade
sauce, corn, caper & potato hash

Single Crab Cake Entree \$22

remoulade sauce, grilled corn, garlic butter & caper
potato hash

Petit Filet \$28

bacon wrapped, roasted parmesan herb potato, haricot
verts & carrots, worcestershire gastrique

Signature Roasted 1/2 Chicken \$24

mac and cheese, green beans & carrots, mustard herb
sauce

Seared Salmon \$24

wild mushroom risotto, brown butter buerre blanc,
carrots & green beans

Shrimp and Scallop Gnocchi \$29

olives, onions, sundried tomatoes, garlic cream sauce,
balsamic glaze, and parmesan cheese

Sous Vide Pork Tenderloin \$26

crispy red wine vinaigrette brussel sprouts, red potato,
coriander honey sweet and sour sauce

Sous Vide Duck Breast \$27

applewood cold smoked, wild rice pilaf, crispy brussel
sprouts, roasted duck jus

Sandwiches

Tavern Burger w/ fries \$14

aged cheddar, crispy onions, spiced ketchup
on a brioche bun (add bacon \$1)

Petit Filet Sandwich w/fries \$17

provolone cheese, carmelized onions, herb aioli,
toasted french baguette

Crab Cake Sandwich w/ fries \$18

5 oz jumbo lump crab cake, lettuce
tomato, brioche bun, tartar sauce

Cuban w/fries \$16

sous vide pork tenderloin, swiss, pickles, dijonnaise
sauce, pressed bread

Blue Hill Tavern

Signature Cocktails

\$8.50

Weekly Flavor Sparkling Wine Spritzer

fresh lime, vodka, simple syrup, sparkling brut wine

Blue Cheese Dirty Martini

olive infused vodka, blue cheese olives

Blue Hill Sangria

white, red, & blush wine, peach schnapps

Passion Fruit Mojito

mint simple syrup, fresh lime, passion fruit puree

Blood Orange Old Fashioned

Large ice cube, small batch bourbon, blood orange juice & bitters, cherry

Jim Beam Peach Arnold Palmer

Peach bourbon, ice tea, fresh squeezed lemonade

Premium Liquor \$9.50

Jack Daniels, Bulleit Rye, Bombay Sapphire, Tanqueray, Captain, Goslings, Bacardi, Titos Dewars, Casamigos or Espalontequila

Top Shelf Liquor \$10.50

Makers Mark, Woodford, Whistle Pig Rye, Hendricks Gin, Patron Silver, Grey Goose, Ketel One Macallan 12, Glenlivet 12

Beer

BHT House Lager \$4.5

Denizens Lager \$5.5

Corona \$5.5

Stella Artois \$5.5

Wild Basin Seltzer \$5.5

Union City Divine IPA \$5.5

R.A.R. Nanticoke IPA \$5.5

Bud Light \$4.5

Amstel Light \$5.5

Austin East Cider \$5.5

Florida Man 2x IPA \$6.5

Founders Pilsner \$5.5

Manor Hill Porter \$6.0

Allagash White \$7.0

Wine

bottles \$24 glass \$7

Pinot Grigio

Chardonnay

Sauvignon Blanc

Pinot Noir

Malbec

Cabernet Sauvignon

Rose

Sparkling French Brut Split 187 ml. \$10

Benton Lane Pinot Noir 1/2 btl 375ml. \$24

Cantina Montepulciano 1/2 bottle 375ml \$22

FULL BOTTLES

Anna Codorniu Blanc de Blanc. \$34

J Pinot Gris \$34

Chalk Hill Chardonnay. \$42

19 Crimes Red Blend. \$28

Norton 1895 Malbec. \$32

Hau de Buisson Cote Du Rhone. \$38

Masi Amarone 2013. \$65

Happy Hour

coming soon

Non Alcoholic

all \$3

Lemonade, Unsweetened Iced Tea, Sprite

Arnies Palmer, Coke, Diet Coke, Ginger Ale