

Blue Hill Tavern

Shares

Fried Pickles and Banana Peppers \$9

Cajun corneal crust, soffritto remoulade sauce

Crab Dip \$14

spinach, bacon, garlic crostinis

P.E.I. Mussel Bowl \$15

spicy soy orange, garlic butter baguette

Calamari Salad \$12

peanuts, kaffir lime, cilantro, Thai chili vinaigrette

Grilled Octopus \$12

Mediterranean salsa, lyonnaise potatoes, aged balsamic salmogrillio sauce

Crispy Shrimp \$12

sriracha aioli, kimchee slaw

B.H.T. Pizza. \$14

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

Spanish Beef Soup or Butternut Squash Bisque \$7

garlic crostini

Tempura Cauliflower \$9

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

Harvest Salad \$9

roasted butternut squash, cranberries, caramelized brussel sprouts, brioche croutons, honey vinaigrette blue cheese crumbles

Add: grilled chicken \$5

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

Nov 6th - Nov 20th

pick up or dine in 5-8:30PM

order online @ bluehilltavern.com or

call (day of) 443.388.9363

cash or credit only (no promotional gift cards)

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

peppercorn crust, roasted parmesan herb potato, haricot verts & carrots, cognac blue cheese sauce

Signature Roasted 1/2 Chicken \$24

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

Seared Salmon \$24

butternut risotto, apple rosemary buerre blanc, carrots & green beans

Shrimp and Scallop Piccata \$29

lemon caper cream sauce, spinach, penne pasta, and parmesan cheese, wild mushrooms

Sous Vide Pork Tenderloin \$26

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

Sous Vide Duck Breast \$27

soba noodle stir fry, brussel sprouts, green beans, onions, carrot, soy ginger sauce

Sandwiches

Tavern Burger w/ fries \$14

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

Salmon B.L.T. w/ fries \$16

roasted jalapeno aioli, lettuce, tomato, smoked bacon

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

Cranberry Gin Mule

fresh lime, ginger beer

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 \$9.00

Jack Daniels, Bulleit Rye, Bombay, Tanqueray, Captain, Goslings, Bacardi, Titos Makers Mark, Dewars, or Espalontequila

Top Shelf Liquor \$11.00

Woodford, Whistle Pig Rye, Casa Migos, Patron Silver, Grey Goose, Ketel One

Happy Hour

coming soon

all \$3

Lemonade, Unsweetened Iced Tea, Sprite
Arnie Palmer, Coke, Diet Coke, Ginger Ale

Non Alcoholic

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

BOTTLES

Santa Margarita Pinot Grigio \$42

J Pinot Gris \$34

Chalk Hill Chardonnay. \$42

J. Lohr Pinot Noir. \$36

Stags Leap Petit Syrah \$55

Luigi Bosca D.O.C. Malbec. \$42

Chateau Pomies-Agassac Bordeaux. \$38

Grgich Hills Cabernet 2015. \$65

Masi Amarone 2013. \$65

Far Niente Cabernet 2017 \$150

Beer

Goose Island IPA Draft \$6.00

Manor Hill Pilsner Draft \$5.00

BHT House Lager \$4.5 Orange Crush Seltzer \$5.5

Bud Light \$4.5

Michelob Ultra \$4.5

Corona \$5.5

Stella Artois \$5.5

Amstel Light \$5.5

Union Foxy IPA \$5.5

R.A.R. Nanticoke

Nectar IPA \$6

Union Oat Lager \$5.5

Austin East Cider \$5.5

16 oz. Stone F.M.L.

2x IPA \$7.5

Fin City Chocolate

Banana Porter \$5.5

Manor Hill Porter \$6.0

Allagash White \$7.0

Old Man Winter Ale \$5.5

Left Hand Milk Stout \$6.5