

# Blue Hill Tavern

## Shares

### **Fried Pickles and Banana Peppers \$9**

Cajun corneal crust, soffritto remoulade sauce

### **Crab Stuffed Mushrooms \$14**

parmesan, garlic butter

### **Calamari Salad \$12**

peanuts, kaffir lime, cilantro, Thai chili vinaigrette

### **Grilled Octopus \$12**

Mediterranean salsa, Lyonnaise potatoes,

aged balsamic salmogrillio sauce

### **Wild Mushroom Gnocchi \$9**

Boursin cheese garlic butter sauce

### **B.H.T. Pizza. \$14**

**Wild Mushroom.** white roasted garlic sauce, parmesan

**Nero.** roma tomato, spicy homeade sausage, parmesan cheese

### **Butternut Squash Soup. \$7**

maple cream

### **P.E.I Mussels \$14**

old bay cream, garlic butter baguette,

## 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

### **Poached Apple Salad \$9**

champagne vinaigrette dressing, toasted almonds,

mixed greens, brioche croutons, blue cheese

crumbles

**Add:** grilled chicken \$5

seared 5 oz. salmon \$7

5 oz. Filet \$9

5 grilled shrimp \$9

## sides & sweets

fries \$4

Brussel sprouts \$8

Spicy garlic green beans \$6

mac and cheese \$5

Triple Chocolate Mousse \$7

Apple Tart w/ Salted Caramel sauce \$9

Peanut Butter Candy Bar \$7

Brioche Bread Pudding w/ ice cream \$7

Jan 12th to Jan 16th

pick up 5-7:30 PM

order online @ bluehilltavern.com or

call (day of) 443.388.9363

cash or credit only (no promotional gift cards)

## Showstoppers

### **Surf and Turf \$29**

5 oz. filet, 5 oz. crab cake, horseradish cream & remoulade sauce, grilled corn, garlic butter & caper potato hash

### **Single Crab Cake Entree \$22**

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

### **Petit Filet \$25**

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

### **Signature Roasted 1/2 Chicken \$20**

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

### **Seared Salmon \$24**

applewood bacon risotto, apple rosemary buerre blanc, carrots & green beans

### **Grilled Swordfish \$26**

butternut squash cous-cous, Mediterranean lemon cream sauce, green beans and carrots

### **Sous Vide Pork Tenderloin \$24**

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

## Sandwiches

### **Tavern Burger w/ fries \$14**

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

### **Grilled Salmon B.L.T. w/ fries \$16**

fried jalapeno, lemon aioli, lettuce, tomato, smoked bacon, brioche bun

### **Cuban w/fries \$16**

honey cured ham, swiss, pickles, dijonnaise sauce, pressed bread

### **Crab Cake Sandwich w/fries \$16**

tartar sauce, brioche roll, lettuce, and tomato

### **Petit Filet Mignon Sandwich w/fries \$19**

provolone, French baguette, caramelized onions, and roasted garlic aioli

# Blue Hill Tavern

## Signature Cocktails

**\$8.50**

### Coconut Margarita Sparkling Wine Spritzer

fresh lime, tequila, 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 Espalón Tequila

### Top Shelf Liquor \$11.00

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

## Happy Hour

Thursdays only 5-9

all \$3

## Non Alcoholic

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

## 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

Boom Boom Syrah WA 2015. \$35

Masi Amarone 2013. \$65

## 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

Denizens Lager \$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