

Blue Hill Tavern

Shares

- Fried Pickles and Banana Peppers \$9**
Cajun cormeal crust, soffritto remoulade sauce
- Crab, Spinach, & Artichoke Dip for Two \$14**
garlic butter crostinis
- 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
- P.E.I. Mussels \$14**
garlic baguette, Old Bay, white wine, and onion
- Crab Bisque \$8**
touch of cognac and cream
- Five Spice Tempura Cauliflower \$9**
Roasted garlic lemon aioli
- B.H.T. Pizzas \$14**
Wild Mushroom...garlic cream sauce
Spicy Sausage....smoked garlic marinara,

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 \$10**
Champagne vinaigrette, toasted almonds, red onion
mixed greens, red onion, blue cheese, cucumber
- 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

Feb 16th to 20th
pick up or dine in 5-8:30 PM
order online @ bluehilltavern.com or
call (day of) 443.388.9363
cash or credit only (no promotional gift
cards)

Showstoppers

- Surf and Turf \$32**
5 oz. filet, 5 oz. crab cake, horseradish cream &
remoulade sauce, grilled corn, garlic butter & caper
potato hash
- Single Crab Cake Entree \$24**
remoulade sauce, grilled corn, garlic butter & caper
potato hash
- Petit Filet Mignon \$24**
peppercorn crust, herb garlic potato, green beans and
carrots, blue cheese cognac sauce
- Signature Roasted 1/2 Chicken \$22**
mac and cheese, green beans & carrots, mustard herb
sauce
- Seared Salmon \$25**
bacon risotto, apple rosemary buerre blanc, carrots &
green beans
- Shrimp and Scallop Fra Diavolo Pasta \$29**
Asparagus, onions, and artichokes in a spicy garlic
vodka sauce, parmesan cheese, bucatini pasta
- Sous Vide Pork Tenderloin \$24**
crispy red wine vinaigrette brussel sprouts, red potato,
coriander honey sweet and sour sauce
- Smoked Duck Breast \$24**
wild rice, crispy brussel sprouts, red wine jus

Sandwiches

- Tavern Burger w/ fries \$14**
aged cheddar, crispy onions, spiced ketchup
on a brioche bun (add bacon \$1)
- Crab Cake Sandwich w/fries \$18**
tartar sauce, brioche roll, lettuce, and tomato
- Cuban w/ fries \$16**
sous vide pork tenderloin, bacon, pressed bread,
pickles, swiss and dijonaise
- Petit Fiet w/ fries \$18**
balsamic onions, provolone, baguette, and roasted
garlic aioli

Blue Hill Tavern

Signature Cocktails

\$8.50

BHT Sparkling Spritzer

aperol, sparkling wine, lime juice, & simple syrup

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

Smoked Manhattan for Two \$24

Barrel aged Larceny bourbon, Rubino sweet vermouth, cherry wood smoke, luxardo cherry

Happy Hour

Thursdays only 5-9

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

La Marca Prosecco \$32

Gruet Brut Sparkling Rose \$38

Terlato Friuli Pinot Grigio \$42

Oyster Bay Sauvignon Blanc \$30

Wente Chardonnay \$34

Chalk Hill Chardonnay. \$42

Jam Cellars Cabernet Sauvignon \$32

The Harrison Pinot noir \$38

La Maialina Gertrude Italian Blend \$28

Masi Amarone 2013. \$65

Beer

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

Manor Hill Pilsner \$5

Union Oat Lager \$5.5

Michelob Ultra \$4.5

Austin East Cider \$5.5

Corona \$5.5

16 oz. Stone F.M.L.

Stella Artois \$5.5

2x IPA \$7.5

Union Foxy IPA \$5.5

Fin City Chocolate

R.A.R. Nanticoke

Banana Porter \$5.5

Nectar IPA \$6

Allagash White \$6.5

Denizens Lager \$6

Old Man Winter Ale \$5.5

Ballast Point Grapefruit

Left Hand Milk Stout

Sculpin IPA \$6

\$6