

April 30th to May 8th  
pick up or dine in Tues- Sat 5-8:30 PM  
order online @ bluehilltavern.com or call  
cash or credit only (no promotional gift  
cards)

# Blue Hill Tavern

## Shares

- Fried Pickles and Banana Peppers \$9**  
Cajun corneal crust, soffritto remoulade sauce
- Burrata \$15**  
sun-dried tomato & herb pesto, garlic crostinis
- Calamari Salad \$12**  
peanuts, kaffir lime, cilantro, Thai chili vinaigrette
- Grilled Octopus \$12**  
Mediterranean salsa, lyonnaise potatoes,  
aged balsamic salmogrillio sauce
- Crab Dip for Two \$16**  
old bay, garlic crostinis
- P.E.I. Mussels \$14**  
garlic baguette, soy, orange, garlic, and onion
- Tomato & Roasted Red Pepper Soup \$7**  
garlic crostinis
- 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
- Wedge Salad \$10**  
Blue cheese dressing, toasted almonds, bacon,  
romaine wedge, sous vide apple
- Add:** grilled chicken \$5  
seared 5 oz. salmon \$7  
5 oz. Filet \$9  
5 grilled shrimp \$9

## sides & sweets

- fries \$4  
Brussel sprouts \$8  
Red Skin Mashed Potato \$5  
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

## 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 \$26**  
remoulade sauce, grilled corn, garlic butter & caper  
potato hash
- Petit Filet Mignon \$26**  
blue cheese crust, red skinned mashed potato,  
mushrooms and onions, fig demi glace sauce
- Signature Roasted 1/2 Chicken \$23**  
mac and cheese, green beans & carrots, mustard herb  
sauce
- Seared Salmon \$25**  
pesto risotto, smoked tomato buerre blanc, carrots &  
green beans
- Seafood Cioppino Pasta \$29**  
Shrimp, scallops, mussels, onions, garlic, fennel, lobster  
sauce, parmesan cheese, bucatini pasta
- Sous Vide Pork Tenderloin \$25**  
crispy red wine vinaigrette brussel sprouts, red potato,  
coriander honey sweet and sour sauce
- Smoked Duck Breast \$24**  
vegetable rice, green beans, mole gastrique

## Sandwiches

- Tavern Burger w/ fries \$14**  
aged cheddar, crispy onions, spiced ketchup  
on a brioche bun (add bacon \$1)
- Crab Cake Sandwich w/fries \$19**  
tartar sauce, brioche roll, lettuce, and tomato
- Cuban w/ fries \$16**  
sous vide pork tenderloin, bacon, pressed bread,  
pickles, swiss and dijonaise
- Petit Filet w/ fries \$19**  
balsamic onions, provolone, baguette, and roasted  
garlic aioli

# Blue Hill Tavern

## Signature Cocktails

### **BHT Famous Spritzer \$9.5**

Chartreuse liqueur, sparkling wine, Aperol, simple syrup, & lime juice

### **Blue Cheese Dirty Martini \$8.5**

olive infused vodka, blue cheese olives

### **Blue Hill Sangria \$7**

white, red, & blush wine, peach schnapps

### **Cranberry Gin Mule \$8**

fresh lime, ginger beer

### **Blood Orange Old Fashioned \$8.5**

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

### **Sweet, Smokey & Spicy Peach**

### **Mezcal Margarita \$10**

Illegal joven mezcal, fresh lime and peach, jalapeno simple syrup served on the rocks

### **Smoke Em if you got Em**

### **Manhattan for Two \$26**

45 day small barrel aged Larceny bourbon, sweet & dry vermouth, cherry wood smoked, orange bitters, served over large cube w/ amarena cherries

## 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

Pinot Noir

Chardonnay

Malbec

Sauvignon Blanc

Cabernet Sauvignon

Rose bottle \$28. glass \$8

Sparkling Prosecco Split 187 ml. \$10

### **BOTTLES**

Gemma Di Lunna Prosecco \$32

Gruet Brut Sparkling Rose \$38

Terlato Friuli Pinot Grigio \$42

Oyster Bay Sauvignon Blanc \$30

Wente Chardonnay \$34

Prophecy Red Blend \$29

Justin Justification \$75

### **Cloudline Pinot Noir \$34**

La Maialina Gertrude Italian Blend \$28

Barton & Gustier Bordeaux \$42

William Hill Cabernet Sauvignon. \$32

Malbec Blend Achaval Ferrer \$32

## Beer

### **Draft--Monument City Pilsner \$6**

BHT House Lager \$4.5 Black Cherry Seltzer \$5.5

Manor Hill Pilsner \$5

Union Mountain Girl

Michelob Ultra \$4.5

Hefeweizen \$5.5

Corona \$5.5

Austin East Cider \$5.5

R.A.R. Nanticoke

16 oz. Union Duckpin

Nectar IPA \$6

Pale Ale \$7.5

Denizens Lager \$6

Breckenridge Vanilla

Union Steady Eddy

Porter \$5.5

IPA \$6

Allagash White \$6.5

Left Hand Milk Stout \$6