

Oct 8th to Oct 30th
pick up or dine in Tues- Sat 5-8:30 PM
order online @ bluehilltavern.com or call

Blue Hill Tavern

Shares

- Fried Pickles and Banana Peppers \$9**
Cajun corneal crust, soffritto remoulade sauce
- Burrata \$15**
bacon jam, grilled peach, garlic crostinis
- Calamari Salad \$14**
peanuts, kaffir lime, cilantro, Thai chili vinaigrette
- Grilled Octopus \$12**
Mediterranean salsa, lyonnaise potatoes,
aged balsamic salmogrillio sauce
- Crab Dip for Two \$18**
old bay, garlic crostinis
- P.E.I. Mussels \$14**
buffalo blue white wine sauce, garlic baguette
- Soup du Jour \$7**
chefs weekly creation
- Five Spice Tempura Cauliflower \$9**
Roasted garlic lemon aioli
- Shiso Shrimp \$14**
tempura shrimp, shiso orange sauce, carrot, red onion
- Cuban Pork Empanada \$14**
pico de Gallo, cilantro crema, salsa verde

Salads

- Chopped Salad \$10**
mixed greens, cucumbers, sundries, olives, feta
cheese, red onion, cheese, red wine vinaigrette
- Caesar Salad \$8**
petite romaine lettuce, Parmesan
cheese, creamy Caesar dressing,
garlic crostini
- Harvest Salad \$10**
mixed greens, butternut, red onion, feta cheese,
toasted almonds, cranberries, apple cider vinaigrette
- Add:** grilled chicken \$6
seared 5 oz. salmon \$7
5 oz. Filet \$9
5 grilled shrimp \$9

Dessert

- Chocolate Peanut Butter Candy Bar \$8
Brioche Bread Pudding \$7
Caramel Apple Tart \$9
Triple Chocolate Mousse \$8
GF Flourless Chocolate Cake \$9

Showstoppers

- Chateaubriand for Two \$62**
Sous vide 16 oz. center cut filet mignon, red skin
mashed potato, garden vegetables, béarnaise sauce
- Surf and Turf \$34**
5 oz. filet mignon, twin crab stuffed shrimp, bearnaise
sauce, roasted corn, caper, and potato hash
- Seared Yellowtail Snapper \$27**
carrot ginger broth, jasmine ginger rice, green beans &
carrots
- Petit Filet Mignon \$27**
blue cheese crust, garlic parmesan red potato, green
beans & carrots, worcestershire gastrique
- Signature Roasted 1/2 Chicken \$24**
mac and cheese, green beans & carrots, mustard herb
sauce
- Seared Salmon \$27**
mushroom risotto, lobster cream sauce, green beans &
carrots
- Seafood Puttanesca Pasta \$29**
Shrimp, scallops, mussels, onions, sun dried tomato,
caper, olives, spinach, garlic cream sauce, bucatini pasta
- Sous Vide Pork Tenderloin \$26**
crispy red wine vinaigrette brussel sprouts, red potato,
coriander honey sweet and sour sauce
- Smoked Duck Breast \$25**
almond and fig quinoa, apple cider braised red cabbage,
blueberry gastrique

Sandwiches & Pizzas

- Tavern Burger w/ fries \$15**
aged cheddar, crispy onions, spiced ketchup
on a brioche bun (add bacon \$1)
- Cuban w/ fries \$16**
sous vide pork tenderloin, bacon, pressed bread,
pickles, swiss and dijonaise
- Wild Mushroom Pizza \$15**
garlic cream sauce, parmesan
- Spicy Sausage Pizza \$16**
homemade ground sausage, smoked marinara

Blue Hill Tavern

Signature Cocktails

BHT Famous Spritzer \$8.5

Aperol, black raspberry liqueur, lime juice, and sparkling wine

Blue Cheese Dirty Martini \$8.5

olive infused vodka, blue cheese olives

Blue Hill Sangria \$7

white, red, & blush wine, peach schnapps

Peachy Kentucky John Daily \$9

Ocean City spiked Hoop Tea, Peach whiskey lemon, pint glass and Ice

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

Pumpkin Spice Latte Martini \$10

Pumpkin spice latte liqueur, vanilla vodka

Seltzers & Ciders

Fishers Island Lemonade Fizz \$7

High Noon Lime Seltzer \$6

High Noon Grapefruit Seltzer \$6

Founders Mas Agave Lime Seltzer \$5.5

Austins East Blood Orange Cider \$6

all \$3

Non Alcoholic

Lemonade, Unsweetened Iced Tea, Sprite

Arnie Palmy, Coke, Diet Coke, Ginger Ale

Wine

bottles \$24 or glass \$7

Pinot Grigio

Pinot Noir

Chardonnay

Malbec

Sauvignon Blanc

Cabernet Sauvignon

Rose bottle \$28. glass \$8

Sparkling Prosecco Split 187 ml. \$10

BOTTLES

Prosecco, Gemma di Luna, Italy \$32

Rose Cava, Aria, Spain \$32

Masi Pinot Grigio \$42

Kim Crawford Sauvignon Blanc NZ \$42

Chardonnay, Rodney Strong Chalk Hill \$38

White Blend, Conundrum, 19. CA \$32

Pinot Noir, Acrobat, OR \$34

Malbec, Grafigna, ARG \$32

Cabernet Sauvignon, William Hill, CA, \$32

Cabernet, Hall Napa Valley CA 2017 \$65

Red Blend, The Prisoner, CA 2019 \$75

Cabernet Sauvignon, Caymus, 19, CA \$110

Beer

Draft Goose Island I.P.A. \$6

Draft Monument Pilsner \$6

BHT House Lager \$4.5

Bud Light \$4.5

Manor Hill Pilsner \$5

Michelob Ultra \$4..5

Corona \$5.5

Lagunitas IPA \$6

Abita Purple Haze \$5.5

R.A.R. Nectar IPA \$6

Left Hand Milk Stout \$6

Allagash White \$6.5

RAR Groove

Hefeweizen \$5.5

Sweetwater 420 Pale Ale \$6

SEASONAL

Union Octoberfest \$6

Heavy Seas Greater

Pumpkin \$5.5

Breckenridge Vanilla

Porter \$5.5

16 oz. Manor Hill

Cashmere Stupor Double

I.P.A. \$9

Union Thirst Monster

Kolsch \$6