



938 S CONKLING STREET  
BALTIMORE, MD 21224  
(443) 388-9363

EST. 2009

# bh TAVERN



## SPECIALTY COCKTAILS

B.H.T. FAMOUS SPRITZER 10  
SPARKLING WINE, POMEGRANATE LIQUEUR,  
APEROL, FRESH LIME JUICE

BLOOD ORANGE FASHIONED 11  
SMALL BATCH BOURBON, BLOOD ORANGE  
JUICE, PEYCHAUD APERITIVO LIQUEUR,  
CHERRIES AND SIMPLE SYRUP

WATERMELON BASIL MULE 10  
WATERMELON VODKA, BASIL SIMPLE SYRUP,  
GINGER BEER, FRESH LIME JUICE

CHOCOLATE MOCHA LATTE 11  
ROCKS OR MARTINI  
TRIPLE SHOT ESPRESSO VODKA, CHOCOLAT  
LIQUEUR, COFFEE CREAM, DUNKIN COLD  
BREW COFFEE

SANGRIA BY THE PINT 9  
BLEND OF WHITE, RED AND ROSE WINE. TRIPLE  
SEC, PEACH AND MELON LIQUEURS, FRESH FRUIT

SMOKY & SPICY APPLE CIDER 10  
MEZCAL MARGARITA  
JALAPENO SIMPLE SYRUP, APPLE CIDER  
LIQUEUR, MEZCAL, TEQUILLA, LIME JUICE

BLUE HILL JOHN DAILY 11  
O.C.M.D. HOOP TEA, LEMON VODKA,  
FRESH LEMON JUICE

ADD THREE BLUE CHEESE STUFFED OLIVES  
TO YOUR FAVORITE DIRTY MARTINI  
WE RECOMMEND REYKA +2



## DRAFT

BLUE HILL LAGER 5.5  
PEAK ORGANIC HAPPY HOUR PILSNER 6  
SOUTHERN TIER IPA 6  
SEASONAL 6  
THE G.O.A.T., IPA 7

## BOTTLED

R.A.R. GROOVE HEFEWEIZEN 6  
NATTY BOH 16 OZ. CAN 4  
BUD LIGHT 5  
CORONA 5  
MICHELOB ULTRA 5  
STELLA ARTOIS 6  
ALLAGASH WHITE 7  
SWEETWATER 420 PALE ALE 6  
ABITA PURPLE HAZE 6  
RAR NANTICOKE NECTAR 6  
GUINNESS 16OZ. PUB CAN 6  
BRECKENRIDGE VANILLA PORTER 6  
LAGUNITAS IPA 6  
HEAVY SEAS DOUBLE CANNON 2X IPA 7  
OLIVERS BMORE HAZY IPA 7  
AUSTIN'S EAST SEASONAL CIDER 6  
HIGH NOON GRAPEFRUIT 6  
OR MANGO SELTZER

BEER



## HOUSE WINE

	GLASS	BOTTLE
PINOT GRIGIO	8	26
RIESLING	8	26
CHARDONNAY	8	26
PINOT NOIR	8	26
MALBEC	8	26
CABERNET SAUVIGNON	8	26

## PREMIUM GLASS

	GLASS	BOTTLE
SPARKLING ROSE, SUGURAS VIUDAS, SPAIN	11	
CAVA, BLANC DE BLANCS, SPAIN	10	
ROSE, PROVERB, CA	9	32
SAUVIGNON BLANC, KIM CRAWFORD, NZ	11	35
BORDEAUX, COTES DU RHONE, BELLERUCHE, FRANCE	12	40

## 1/2 BOTTLES (2.5 GLASSES)

	BOTTLE
FUME BLANC, FERRARI CARANO, CA	20
PINOT GRIGIO, SANTA MARGARITA, IT	29
CHARDONNAY, MEIOMI, CA	24
PINOT NOIR, SONOMA CUTRER, CA	29
RED BLEND, THE VELVET DEVIL, CHARLES SMITH	18
CABERNET SAUVIGNON, LOUIS M. MARTINI, CA	30

WINE



HAPPY HOUR - TUES-SAT 4:00 TO 6:00  
TUES - STEAK NIGHT  
WED - 1/2 PRICE HOUSE BOTTLED WINE  
THURS - ALL NIGHT HAPPY HOUR/SANDWICH SPECIAL

## NA BEVERAGES

PEACH MINT FIZZ 5  
RUBY RED GRAPEFRUIT PALOMA 5  
PELLEGRINO 375 4

## APPETIZERS

FRIED PICKLES & CHIPOTLE BANANA PEPPERS	9
DUO OF HUMMUS LEMON CHICKPEA, CHIPOTLE BLACK BEAN, CRUDITE, CORN CHIPS	11
P. E. I. MUSSELS DAILY FLAVOR	14
GRILLED OCTOPUS MEDITERRANEAN CHICKPEA SALAD, SALMOGRILLO SAUCE	14
GOAT CHEESE POPPERS SMOKED TOMATO COULIS, ROASTED JALAPEÑO AIOLI	12
PORK BELLY AL PASTOR STYLE, GUAJILLO PEPPER SAUCE, PINEAPPLE ONION CHUTNEY	14
CAJUN SHRIMP ROASTED RED PEPPER, FRIED POLENTA, ANDOUILLE SAUSAGE	14
BURRATA BUTTERNUT SQUASH PUREE, HOT HONEY WALNUT SAUCE	16
FRIED CAULIFLOWER TEMPURA BATTERED, ORANGE SESAME GLAZE	9

## SOUP & SALAD

ADD PROTEIN: CHICKEN +7, SALMON +9, 5oz. FILET +12, 5 SHRIMP +10

FRENCH ONION SOUP BRIOCHE CROUTON, SWISS AND GRUYERE CHEESE	10
CAESAR BABY ROMAINE, GARLIC CROUTON, SHAVED PARMESAN ROASTED GARLIC AND CAESAR DRESSING	10
CHOPPED HOUSE SUN DRIED TOMATO, KALAMATA OLIVES, RED ONION, CUCUMBERS, FETA CHEESE, RED WINE VINAIGRETTE, GARLIC CROUTON	10
HARVEST SALAD ARCADIAN GREENS, CRANBERRIES, ROASTED BUTTERNUT SQUASH, CANDIED WALNUTS, GOAT CHEESE AND HONEY VINAIGRETTE	11

CRISPY CALAMARI	14
CORNMEAL CRUSTED, THAI CHILI-LIME VINAIGRETTE, CILANTRO, PEANUTS, LIME, MIXED GREENS	
CRAB DIP FOR TWO	18
MINI CRAB CAKE, OLD BAY, GARLIC CROSTINIS	

16 OZ CENTER CUT CHATEAUBRIAND FOR 2	64
SOUS VIDE CENTER CUT FILET, MASHED POTATOES, HARICOT VERT, TRUFFLE BUTTER, AND BÉARNAISE SAUCE	
SURF AND TURF	42
FIVE OUNCE FILET WITH HORSERADISH CREAM SAUCE, FIVE OUNCE CRAB CAKE WITH CAJUN REMOULADE, ROASTED CORN, CAPER, AND POTATO HASH	
SINGLE CRAB CAKE	29

## BRICK OVEN PIZZA & SANDWICHES

WILD MUSHROOM TRUFFLE OIL, MOZZARELLA AND PARMESAN CHEESE	17
NERO D'AVALO ITALIAN SAUSAGE, GARLIC PESTO, RICOTTA AND MOZZARELLA CHEESE, MARINARA SAUCE	17
AUTUMN PIZZA SOUS VIDE APPLE, BACON, ROSEMARY CREAM SAUCE AND GOAT CHEESE	17
WAGYU BEEF TAVERN BURGER BRIOCHE ROLL, AGED TILLAMOOK CHEDDAR, CRISPY FRIED ONION, SPICED KETCHUP, FRENCH FRIES APPLEWOOD SMOKED BACON ADD \$1	16
QUESABIRRIA TACOS BRAISED FILET MIGNON, BEEF CONSUMMÉ, CORN TORTILLA, CILANTRO, QUESO FRESCO, ONION	16

## CLASSIC ENTREE

SEAFOOD PAELLA DIVER SCALLOPS, JUMBO SHRIMP, MUSSELS, ONION, GARLIC SOFFRITTO, SAFFRON RICE	32
PETIT FILET OSCAR GRILLED FILET MIGNON, CRAB MEAT, ASPARAGUS, AND BEARNAISE SAUCE	29
48 HOUR SOUS VIDE PORK SHANK MUSHROOM RISOTTO, ROOT VEGETABLE DEMI GLACE, GREMOLATA	29
N.Y. STRIP HOUSE FRIES, CRISPY BRUSSEL SPROUTS, CHARRED BROCCOLINI CHIMI CHURRI, COGNAC PEPPERCORN SAUCE	33
1/2 ROASTED CHICKEN PERUVIAN STYLE, RICE AND BLACK BEANS, SWEET PLANTAINS, SALSA VERDE, AMARILLO SAUCE	27
SEARED SALMON BRAISED RED CABBAGE, BROWN BUTTER SPAETZEL, APPLE DEMI'GLACE SAUCE	28

## SIDES

ASPARAGUS	8
CRISPY BRUSSEL SPROUTS	8
SPICY GARLIC BROCCOLINI	7
MAC & CHEESE	8

## DESSERTS

8.50

CHOCOLATE PEANUT BUTTER CANDY BAR	TRIPLE CHOCOLATE MOUSSE
BRIOCHE BREAD PUDDING WITH DULCE DE LECHE SAUCE	FLOURLESS CHOCOLATE CAKE GLUTEN FREE
ALMOND APPLE TART WITH VANILLA ICE CREAM	