

V DAY 2024

pick up or dine in 4:30-9:00 PM

order online @ bluehilltavern.com or call

Blue Hill Tavern

Shares

Fried Pickles and Banana Peppers \$9

Cajun cornmeal crust, soffritto remoulade sauce

Burrata Cheese \$16

roasted pumpkin, hot honey walnut sauce

Calamari Salad \$14

peanuts, kaffir lime, cilantro, Thai chili vinaigrette

P.E.I. Mussels \$14

blue cheese white wine sauce, garlic baguette

Crab Bisque \$8

touch of sherry & cream

Five Spice Tempura Cauliflower \$9

sweet and spicy hoisin sauce

Grilled Octopus \$14

Mediterranean chickpea salad,
aged balsamic salmogrillio sauce

Crab Dip for Two \$18

old bay, garlic crostinis

Goat Cheese Poppers. \$12

smoked tomato coulis, roasted jalapeno aioli

Salads

Chopped Salad \$10

mixed greens, cucumbers, sundries, olives, feta
cheese, red onion, cheese, red wine vinaigrette

Caesar Salad \$10

petite romaine lettuce, Parmesan
cheese, creamy Caesar dressing,
garlic crostini

Roasted Red Beet Salad \$10

arugula, red onion, goat cheese, toasted
walnuts, honey vinaigrette

Dessert

Chocolate Peanut Butter Candy Bar \$8.5

Brioche Bread Pudding \$8.5

Caramel Apple Tart \$8.5

Triple Chocolate Mousse \$8.5

GF Flourless Chocolate Cake \$8.5

Showstoppers

Chateaubriand for Two \$64

Sous vide 16 oz. center cut filet mignon, red skin
mashed potato, green beans, béarnaise sauce

Surf and Turf \$42

5 oz. filet mignon, 5 oz. crab cake, bearnaise sauce,
roasted corn, caper, and potato hash

Sous Vide Rack of Lamb \$36

goat cheese crust, green beans, au gratin potatoes,
roasted garlic jus

Wasabi Pe Crusted Yellowfin Tuna \$34

ginger rice, broccolini, sweet soy glaze

Petit Filet Mignon Oscar \$32

crabmeat, garlic parmesan red potato, grilled
asparagus, Bearnaise sauce

Peruvian Roasted 1/2 Chicken \$27

sweet plantains, rice & beans, salsa verde, Amarillo
cream

Seared Salmon \$28

braised red cabbage, brown butter spaetzel, apple demi
glaze sauce

Seafood Paella \$34

Shrimp, scallops, mussels, soffritto sauce, saffron rice

24 hour Sous Vide Pork Shank \$28

mushroom risotto, root vegetable demi glace, gremolata

Single Crab Cake Entree \$29

5 oz. crab cakes, corn, caper and potato hash,
remoulade sauce

N.Y. Strip \$33

House fries, crispy Brussel cognac peppercon sauce

Blue Hill Tavern

Signature Cocktails

BHT Famous Spritzer \$10

Black raspberry liqueur, lime juice, and sparkling wine

Watermelon Basil Mule \$10

ginger beer, fresh lime juice

Blue Hill Sangria \$9

white, red, & blush wine, peach schnapps

Blue Hill John Daily \$11

OCMD Hoop Tea, lemon vodka, pint glass and Ice

Blood Orange Old Fashioned \$11

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

Sweet, Smokey & Spicy Apple Cider

Mezcal Margarita \$11

Illegal joven mezcal, fresh lime & apple cider, jalapeno simple syrup served on the rocks

Chocolate Mocha Latte (Rocks or Martini) \$11

Triple shot espresso vodka, chocolat' liqueur, coffee cream, Dunkin cold brew coffee

Seltzers & Ciders

Fishers Island Lemonade \$7

High Noon Mango Seltzer \$6

High Noon Grapefruit Seltzer \$6

Austins East Blood Orange Cider \$6

all \$3

Non Alcoholic

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

Wine

House \$8/24

Premium \$11/44

Pinot Grigio

Kim Crawford Sauv Blanc

Chardonnay

Malbec

Bordeaux, CDR, France

Cabernet

Sparkling Prosecco Split 187 ml. \$10

BOTTLES

Prosecco, Gemma di Luna, Italy \$34

Pinot Grigio, Ca Montini, Italy \$34

Sauvignon Blanc, Kim Crawford, NZ \$44

White Blend, Conundrum, 19. CA \$34

Chardonnay, Sonoma Cutrer, CA, 19 \$45

Pinot Noir, Mark West, 19, CA \$32

Malbec, Archival, ARG \$45

Cote du Rhone, Belleruche, FR \$40

Cab/Merlot, Gundlach Bundschu, CA \$44

Machete Blend, Orin Swift, CA \$75

Cabernet Sauvignon, Ch St Michelle, 19, CA \$60

Cabernet, Silver Oak, Alexander Valley, 17, CA, \$99

Beer

Corona \$5

Bud Light \$4.5

Natty Boh 16 oz Cans \$5

Michelob Ultra \$4.5

Bmore Hazy IPA \$6

Lagunitas IPA \$6

Abita Purple Haze \$5.5

Manor Hill Porter \$6

Allagash White \$7

RAR I.P.A. \$6

Sweetwater 420 Pale Ale \$6

DRAFT

BHT House Lager \$5.5

Sierra Nevada

Celebration \$6

Southern Tier I.P.A. \$6

Lagunitas Pilsner \$6