



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

BLUEBERRY BASIL MULE 10
BLUEBERRY 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

SMOKEY & SPICY PASSION FRUIT
MEZCAL MARGARITA 10
JALAPENO SIMPLE SYRUP, APPLE CIDER
LIQUEUR, MEZCAL, TEQUILA, 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
STEADY EDDY 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
MANOR HILL 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 NACHOS PICKLED ONION AND JALAPEÑO, PICO DE GALLO, GUAJILLO SAUCE, AMARILLO AIOLI, COTIJA CHEESE	14
COCONUT SCALLOPS MALIBU & COCONUT BREADING, SWEET & SPICY PAPAYA BBQ	16
BURRATA CHARRED TOMATO COULIS, CHERRY TOMATO CONFIT	16
FRIED CAULIFLOWER TEMPURA BATTERED, GREEN GODDESS AIOLI	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
SPRING SALAD ARCADIAN GREENS, STRAWBERRIES, ASPARAGUS, CANDIED WALNUTS, GOAT CHEESE AND NUTELLA BALSAMIC 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
ROASTED VEGETABLE PIZZA ASPARAGUS, BROCCOLINI, ROASTED CORN, GARLIC CREAM SAUCE, VEGETABLE PESTO	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

CAJUN SEAFOOD BUCCATINI DIVER SCALLOPS, JUMBO SHRIMP, MUSSELS, ONION, GARLIC ROASTED RED PEPPER SOFFRITTO, ANDOUILLE SAUSAGE, SPINACH	32
PETIT FILET OSCAR GRILLED FILET MIGNON, CRAB MEAT, ASPARAGUS, AND BEARNAISE SAUCE	32
GRILLED SWORDFISH RATATOUILLE, COUS-COUS, ASPARAGUS, GRILLED VEGETABLE CHIMI-CHURRI	32
N.Y. STRIP BLUE CHEESE CRUSTED, SPICY BROCCOLINI, HOUSE FRIES, BERRY GASTRIQUE	33
1/2 ROASTED CHICKEN PERUVIAN STYLE, RICE AND BLACK BEANS, SWEET PLANTAINS, SALSA VERDE, AMARILLO SAUCE	27
SEARED SALMON PESTO RISOTTO, GREEN BEANS, BLACK GARLIC DEMI GLACE	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	