

Happy Hour  
Mon -Thurs 4 - 6 PM



Open Sunday  
Dinner 4 to 9 PM

SHARED SNACKS

WHITE TRUFFLE POPCORN 6¾ EDAMAME 4 ASSORTED OLIVES 6  
CLASSIC DEVILED EGGS, bacon chips, jalapeño garnish 6

SMALL PLATES

OYSTERS ON THE HALF SHELL \*GF

half-dozen of the chef's daily selection served with cocktail sauce and mignonette 16

ATLANTIC WILD TUNA TARTARE \*GF

avocado, spicy soy vinaigrette, baby greens 16¼

GRILLED SPANISH OCTOPUS \*GF

smoked paprika aioli, marcona almonds, piquillo peppers, chickpeas, chorizo 14

BEETS & LOCAL GOAT CHEESE \*GF

arugula, roasted hazelnut, goat cheese dressing 9¾

CLASSIC WEDGE SALAD \*GF

iceberg, blue cheese, Benton Farm bacon, tomato, onion 9½

BLUE PEAR SIGNATURE SALAD \*GF

sliced pear, crispy prosciutto, crumbled blue cheese, golden raisins, walnuts, white balsamic-maple dressing, mixed greens 12

BLUE PEAR FLATBREADS (SHARE)

fresh mozzarella, tomato confit, pepperoncini, roasted peppers, basil 12 - *add prosciutto 4*

OR, braised beef short ribs, caramelized onions, blue cheese crema, bordelaise 13

FRIED GREEN TOMATOES,  
CHARRED SHRIMP

roasted corn relish, romesco sauce 14

SWEET PEA & RICOTTA RAVIOLI

prosciutto, sage brown butter sauce 13

CLASSIC FRENCH ONION SOUP

cave-aged gruyere and crouton 8¾

CHICKEN DRUMETTES

soy, garlic, sesame glaze with hazelnuts & glass noodles 12

GRILLED ROMAINE SALAD

toasted piave cheese, caesar dressing, brioche croutons, cherry tomato 12

FRIED OYSTERS

rockefeller style spinach brushcetta, parmesan aioli 11½

SHISHITO PEPPER FRY BREAD

prosciutto, manchego cheese, garlic, parmesan aioli 14

GRILLED CHEESE SANDWICH

toasted brioche, extra-sharp cheddar, fresh mozzarella, green apple, parmigiano-reggiano, tomato confit, tomato basil bisque 13½

CRISPY CALAMARI

thai chili sauce, honey glaze, arugula salad, basil 11¾

CHARCUTERIE AND CHEESE BOARD (SHARE)

prosciutto san daniele, salame toscano, mortadella, dijon, deviled eggs, house-made giardiniera, selection of artisanal cheese, seasonal fruits, nuts, fig jam, and warm bread 24½ - *artisan cheese only 22¾*

SIDE DISHES (SHARE)

House-made Fries 6½

Mixed Green Salad 7½ \*GF

Grilled Asparagus 7 \*GF

Cheddar Grits 6 ½

\*Items marked GF are gluten free, but must be specified to exclude bread .

Consuming raw or undercooked animal products may increase your risk of food-borne illness, especially if you have

MEDIUM PLATES

PAN-SEARED BARNEGAT LIGHT  
SEA SCALLOPS \*GF

parsnip puree, green beans, lobster beurre blanc 25

FAROE ISLAND SALMON

(North Atlantic) \*GF

choron sauce, oyster mushrooms, black rice, snap peas, radishes 25

PAN SEARED STRIPED BASS

chive Israeli cous cous, sautéed maitake mushrooms, black garlic cream sauce 35

PRINCE EDWARD ISLAND

MUSSELS \*GF

mild curry broth, thai basil 18½

BRAISED BEEF SHORT RIBS \*GF

cheddar grits, watercress and radish salad 23½

FILET AU POIVRE 6 oz.

mashed potato & caramelized onion spring roll, grilled asparagus, black peppercorn sauce 32

STEAK & FRITES \*GF

certified hereford hanger steak, house-made fries, green peppercorn bordelaise , or *as a salad* 26

CHICKEN POT PIE "OUR WAY"

bacon wrapped braised thigh, natural juices, spring vegetables, pastry croutons 24

WILD BOAR BOLOGNESE

house-made peppardelle, arugula pesto toast, pecorino romano 24

BERKSHIRE THICK CUT PORK LOIN CHOP

prepared in sous vide method, pan seared with natural jus, wild boar and yukon gold hashbrowns 28

USDA PRIME CHEESEBURGER 8 oz.

farmhouse cheddar, house-made fries, lettuce, tomato, onion confit, soft bun 14¼

ARGENTINEAN STYLE CHEESEBURGER

chimichurri aioli, manchego cheese, red onion, house-made fries 14¼