

Happy Hr, M-T, 4-6 PM



Open Sunday 4 - 9 PM

SHARED SNACKS

- WHITE BEAN HUMMUS** - roasted carrots, pistachios, olive oil, grilled flat bread crisps 9¾
CLASSIC DEVILED EGGS - bacon chips, jalapeño garnish 6
GRILLED HALLOUMI CHEESE (CYPRUS) - charred lemon, olive oil, honey, arugula 14
WHITE TRUFFLE POPCORN 6¾ **ASSORTED OLIVES** 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 17½

SALADS

- 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 - creamy caesar dressing optional
BLUE PEAR SIGNATURE SALAD *GF
sliced pear, crispy prosciutto, crumbled blue cheese, golden raisins, walnuts, white balsamic-maple dressing, mixed greens 12
BLOOD ORANGE SALAD
arugula, candied pistachios, honey vinaigrette, pomegranate seeds 12
add to any salad: seared shrimp 7
grilled salmon 7, grilled chicken 6, steak 12

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- 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
CLASSIC FRENCH ONION SOUP
cave-aged gruyere and crouton 8¾

- PRINCE EDWARD ISLAND MUSSELS *GF**
steeped in white wine, garlic, herbs, diced tomato broth 18½

- COUNTRY FRIED OYSTERS**
local greens, crumbled bacon, buttermilk dressing 11½

- SWEET PEA & RICOTTA RAVIOLI**
prosciutto, sage brown butter sauce 13

- GRILLED CHEESE SANDWICH**
toasted brioche, extra-sharp cheddar, fresh mozzarella, green apple, parmigiano-reggiano, tomato confit, tomato basil bisque 13½ *add prosciutto* 2 ¼

- CRISPY CALAMARI**
thai chili sauce, honey glaze, arugula salad, basil 11¾

- LAMB MEATBALLS**
Moroccan-spiced, red pepper cous cous, minted pesto sauce 13

- BOURBON LACQUERED PORK BELLY *GF**
citrus soy glaze 14 *as a BLT* , add 3 ½

- CHARCUTERIE & CHEESE BOARD (SHARE)**
prosciutto san daniele, salame toscano, mortadella, dijon, deviled eggs, house-made giardiniera, selection of artisanal cheese, seasonal fruits, nuts, fig jam 24½
artisan cheese only 22¾

SIDE DISHES (SHARE)

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|-----------------------------------------------|------------------------------|
| House-made Fries 6½ | Green Beans, Almond 6 |
| Mixed Green Salad 7½ * | Potato, Mashed 5 |
| Grilled Asparagus 7 * | Cheddar Grits 6 ½ |
| Sautéed Spinach, garlic, olive oil 6 ½ | |

Bread & butter served upon request

MEDIUM PLATES

- PAN-SEARED DAY BOAT SCALLOPS *GF**
wild mushroom & spinach risotto, lobster saffron sauce 25
FAROE ISLAND SALMON (North Atlantic) *GF
black rice, English peas, radish tarragon beurre blanc sauce 25
FLORIDA RED SNAPPER
pan roasted, herb jasmine rice, julienne vegetables & nantua sauce 26
GULF SHRIMP PROVENCAL
seared, tomato, spinach, garlic herb, brandy butter over puff pastry 25
BRAISED BEEF SHORT RIBS *GF
cheddar grits, arugula and radish salad 23½
PORK CUTLETS MILANESE
pan crisped, meyer lemon, caper berries, olive oil, chopped hard cooked egg, arugula salad 25

- STEAK & FRITES *GF**
certified hereford hanger steak, house-made fries, green peppercorn bordelaise , or *as a salad* 27

- FREE BIRD FARM CHICKEN BREAST *GF**
whipped potatoes, green beans, natural jus 24

- PAPPARDELLE -BROAD CUT FRESH PASTA**
charred tomato, spinach & fennel, pesto cream 18
add shrimp 7, *add chicken* 6

- USDA PRIME CHEESEBURGER 8 oz.**
farmhouse cheddar, house-made fries, lettuce, tomato, onion confit, soft bun 14¼
add bacon, bleu 3

- ROASTED BEEF SANDWICH**
shaved Angus beef, provolone, crispy onions, beef jus, toasted bun, house-made fries 14½

- ROASTED PEKIN DUCK**
half duck, red rice, quinoa, edamame, apricot ginger glaze 29