

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 - *add chicken 6*

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

LAMB MEATBALLS (5)

Moroccan-spiced, red pepper cous cous, minted pesto sauce 13

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, 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 6½

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

USDA PRIME CHEESEBURGER 8 oz.

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

PORCHETTA BURGER

Berkshire pork blended with broccoli rabe, topped with tomato jam, melted provolone, basil aioli, applewood smoked bacon, with house-made fries 14½

*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 certain medical conditions.