

Happy Hour  
Mon-Thurs 4 - 6 PM



Open Sunday 4 - 9 PM

SHARED SNACKS

WHITE TRUFFLE POPCORN 6¾

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 17½

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 7, shrimp 9*

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

BOURBON LACQUERED

PORK BELLY \*GF

apple and fennel slaw 14

SWEET PEA & RICOTTA RAVIOLI

prosciutto, sage brown butter sauce 13

CLASSIC FRENCH ONION SOUP

cave-aged gruyere and crouton 8¾

CIDER GLAZED CHICKEN DRUMETTES

celery root purée 12

GRILLED ROMAINE SALAD

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

COUNTRY FRIED OYSTERS

local greens, crumbled bacon, buttermilk dressing 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

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

CHARCUTERIE & CHEESE BOARD (SHARE)

prosciutto san danielle, 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)

House-made Fries 6½

Mixed Green Salad 7½ \*

Grilled Asparagus 7 \*

Cheddar Grits 6 ½

Brussels Sprouts 6

Celery Root Purée 5

Potato Purée 5

Smashed Fingerling

Potatoes 6½

Bread & butter served upon request

MEDIUM PLATES

PAN-SEARED DAY BOAT SCALLOPS \*GF

pumpkin risotto, asparagus, parsley butter, lobster saffron sauce 25

FAROE ISLAND SALMON

(North Atlantic) \*GF

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

GRILLED POCONO MOUNTAIN \*GF

RAINBOW TROUT

sautéed autumn squash, smashed fingerling potatoes, lemon crème fraîche 26

PRINCE EDWARD ISLAND

MUSSELS \*GF

mild curry broth, thai basil 18½

BRAISED BEEF SHORT RIBS \*GF

cheddar grits, arugula and radish salad 23½

PORK MILANESE

local apple & arugula salad, piave cheese, grained mustard vinaigrette 25

STEAK & FRITES \*GF

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

SAUTÉED AMISH CHICKEN BREAST \*GF

roasted brussels sprouts, hazelnut scented potato purée and natural juices 24

SHRIMP PAPPARDELLE PASTA

grape tomatoes, roasted peppers, spinach, garlic, extra virgin olive oil 24

USDA PRIME CHEESEBURGER 8 oz.

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

ROASTED BEEF SANDWICH

shaved Angus beef, provolone, crispy onions, beef jus, toasted bun, 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.