

*Eve, Dick, and Executive Chef Esau Crosby welcome you to "Blue" at Grey Havens Inn. We promise a unique dining experience using the finest and freshest local ingredients. We hope your experience here will be a memorable one and we will honor special requests when possible. Enjoy!*

### **Soups**

Maine Seafood Chowder      \$7/\$9  
Soup of the Day              \$6/\$8

### **Suggested Wine Pairing**

### **Appetizers**

Braised Applewood Smoked Bacon      \$12      Fess Parker, Chardonnay  
*Apple, Pear and Current Compote*

Mezze Plate                                      \$14                                      Columna, Albarino  
*Grapeleaves, Hummus, Skordalia, Olives, Feta and Pita Bread*

\*\*Chilled Cheese Plate                      \$18                                      St. Supery, Sauv Blanc  
*House made crackers, Roasted Spiced Nuts, Fresh Fruit, Cured Meat, Mustard, and Fruit Compote*

### **Salads**

Baby Arugula                                      \$12                                      Dr. Fischer, Riesling  
*Macerated Strawberries, Red Onion, and Cucumber, with Balsamic Vinaigrette*

Marinated Beet and Pears                      \$12                                      Figuiere, Rose  
*Frisee, Toasted Sunflower Seeds and Sweet Onion*

*\*\*Contains Gluten  
Otherwise Entire Menu is Gluten Free*

## Entrees

*Served with Chef's Daily Starch and Vegetable*

**\*\*Oven Roasted Local White Fish** **\$22** **St. Supery, Sauvignon Blanc**  
*Lemon Herb Crumb with Parmesan*

**Sesame Crusted Farm Raised Salmon Filet** **\$24** **Figuiere, Rose**  
*Sweet Chili Glaze*

**Pan Seared Tornadoes of Beef** **\$40** **Tortoise Creek, Merlot**  
*Rosemary Garlic Sauce and Blue Cheese Butter*

**\*\*Cassoulet** **\$30** **Underwood, Pinot Noir**  
*Duck Leg Confit, Game Sausage and Flageolet Beans*

**\*\*Pappardelle Pasta** **\$22** **Columna, Albarino**  
*Roasted Squash, Tomato, Cremini Mushrooms, Cream and Pesto*

**\*\*All Natural Beef Burger** **\$18** **Founder's Porter**  
*Cheddar, Bacon and Pickled Onions  
Served on Potato Bun*

*Jeanne Johnson, Juniper Edge Farms, Bowdoin  
Cantrell Seafood, Topsham, Maine  
Sid Wainer and Son, New Bedford, MA  
Native Maine Produce Company, Westbrook, ME  
Kinnealey Meats, Boston, MA*

*Consumption of food that is served raw or undercooked may increase the risk of  
food borne illness.*

**\*\*Contains Gluten**  
*Otherwise, entire menu is gluten free*