

# BLUE

## To Start

**Crispy Pork Belly** maple-miso gastrique, five spice aioli, pickled red onion, micro cilantro 16

**Warm Lobster Salad** bacon leek butter, brioche toast, corn crema 22

**Maine Mussels** pernod butter, leeks, garlic, shallot, baguette 21

**Herbed Creamy Polenta** chorizo butter, grilled shrimp (gf) 19

**Fried Brussels Sprouts** hot honey, scallions, kimchi (v) 12

**Beets & Burrata** burnt orange honey, pine nuts, Maldon salt, crostini (v) 17

**Chips & Roe** smoked salmon, hand-cut potato chips, fried kale, crispy root vegetables, chive crème fraîche 21

## Soup & Salad

**Seafood Chowder** (gf) 10 / 13 | **Pumpkin Sage Bisque** smoked crema, pepitas, crispy sage (v, gf) 10

**Little Leaf Salad** mulled wine poached pears, miso cider vinaigrette, candied pistachio (gf) 14

**Hail Caesar!** baby romaine, English peas, confit garlic, parmesan, cured egg yolk, white anchovy, house croutons\* 16

**Roasted Cod** carrot & parsnip puree, black Beluga lentils, brussels sprouts, herbed citrus butter (gf) 28  
*Fume Blanc, Ferrari Carrano*

**Pan-Seared Salmon** fingerling potato hash, roasted garlic cream\* (gf) 28

*Pinot Grigio, Livon Collio*

**Juniper-Brined Duck Confit** butternut squash risotto, baby carrots, red pepper relish (gf) 40

*Pinot Noir, Underwood*

**Root Vegetable & Black Bean Stew** house biscuit, honey thyme butter (v) 26

*Chardonnay, Fess Parker*

**Grilled Hanger Steak** rosemary potatoes, sautéed spinach, forest mushroom cream\* (gf) 38

*Red Blend, The Arborist*

**Cider-Brined Pork Chop** rustic sweet potato mash, broccolini, bourbon & brown sugar butter apples (gf) 42

*Cab Sauv, Vina Robles*

**The Burger**, 8 ounce patty, pepperjack cheese, bourbon mushrooms, truffle aioli, brioche, hand-cut fries, smoked ketchup\* 22

*The Substance, Bissell Bros.*

*Gluten-free items may include trace gluten. Ask your server for more information.*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

***Finest Kind Ingredients – Thoughtfully Prepared***  
Meg Fairman, Executive Chef

