

# BLEU BAR

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## SOUP, SALADS, BREADS

### **Bread Basket 6**

freshly baked breads with cultured butter [veg](#)

### **Bread Basket Sampler 13**

basket of bread & house made spreads

garlic confit, arugula pesto, kalamata tapenade & cultured butter

### **Soup Cup 6**

with freshly baked bread

### **One Pass Salad Bar 12**

**add carved meats 6**

## SMALL PLATES

### **Moules Frites 16**

PEI mussels in a white wine broth with roasted tomatoes and served with russet potato fries [gf](#)

### **Shrimp Bignets 13**

savory fried dough with shrimp parmesan, green onion with a spicy remoulade

### **Truffle Mac and Cheese 9**

artisan pasta with a trio of cheese- tallegio, raclette and gruyere finished with black and white truffle [veg](#)

### **Roasted Chevre 11**

goat cheese arugula pesto, roasted tomatoes and walnuts served with toast points [veg](#)

### **Cheese Trio Tasting 16**

euro, east and west coast

### **Das Sausage Sampler Plate 15**

3 german sausages paired with a pretzel roll pickled fennel, hopped pickled cucumber and mustards

### **Meat and Cheese Duo Tasting 16**

2 cured meats & 2 artisan cheeses

## ENTREES

### **Burgundy Beef Tri Tip Sandwich 16**

house marinated tri tip sliced on a soft roll with swiss cheese, kale, aioli and crispy shallots and russet fries

### **Lemon Rosemary Chicken 20**

free range half rotisserie chicken with warm potato salad [gf](#)

### **Duck Confit Cassoulet 29**

house cured and confit muscovy duck leg and thigh in a rich white bean stew with pancetta and garlic sausage [gf](#)

### **Scottish Salmon 28**

over pan roasted winter squash with sage brown butter

### **Bone In Rib Eye 31**

grilled & served with russet fries & chimmi churri [gf](#)

### **Shrimp Etouffee 27**

six shrimp simmered in a dark etouffee served with long grain rice and chervil

## SOMETHING SWEET FOR LATER

### **Beignets 7**

dusted with sugar and served with wild strawberry jam & champagne raspberry jam

### **Our Daily Bleu Creation 9**

Inquire with your server

## BEVERAGES

boylan handcrafted sodas 2.50

hubert's lemonade 3.65

argo iced tea 3.89

cold brew coffee on tap 5

organic loose leaf tea pots 3

french press coffee-full pot 7.50 or half pot 5

kombucha on tap 3

### **See Bar Menu for beer, wine and craft cocktails**

**Full Market also available for beverages, beer and wine**

[veg](#)=vegetarian [gf](#)=gluten free