



blu

## APPETIZER

### Grilled Flatbread

caramelized butternut squash, bacon and ricotta 10 .

### Arugula Salad

pears, endive and blue cheese 13.

### Mesclun Salad

apple cider vinaigrette and walnuts 10.

### Grilled Octopus

garlic-almond broth, green olives and paprika oil 14.

### Lobster Bisque

fennel confit, and orange 14.

### Marinated Tuna \*

cucumbers, radishes, ginger, and basil 17.

### Roasted Beet Salad

green beans, citrus, dill and garlic yogurt 12.

### Seared Scallops\*

grits, braised greens and bacon-brown butter vinaigrette 16.

### Whole Wheat Ricotta Cavatelli

chanterelles, mustard greens and squash puree 16 .

*For your convenience, 18% gratuity will be added to parties of 6 or more*



blu

## ENTRÉE

### **Bacon-Wrapped Haddock**

creamy leeks, corn, potato-smoked haddock cake and Wellfleet Clam vinaigrette 30

### **Potato Gnocchi**

savoy cabbage, chestnuts and poached pears 24

### **Pan Roasted Trout**

celery root remoulade, fried green tomatoes and spicy red pepper vinaigrette 25

### **Grilled Bluefish**

roasted beets, spiced cauliflower puree and almond vinaigrette 26.

### **Roast Duck**

swiss chard, Anson Mills farro and currants 32.

### **Roasted Cider-brined Chicken**

confit thigh, braised red cabbage , apple cider-glazed turnips and foie gras butter 28.

### **Grilled Hanger Steak \***

arugula, chanterelle vinaigrette, celery root puree and red wine-marrow butter 30.

### **Grilled Niman Ranch Pork Tenderloin \***

Tuscan kale, Anson Mills polenta and salsa verde 28.

\*These items are either served undercooked or cooked to customer's preference. When making your decision you should keep in mind that consuming raw or undercooked meats, poultry, seafood or eggs increases your risk of food borne illness.

*Chef Tom Fosnot -- Executive Sous Chef Michael Kraus—Sous Chef Joseph Carli*  
*Tasting menu available upon request*