

# THE BLUE STAR

## STARTERS

Foie gras éclair, strawberry salsa, rhubarb jam -12-

Composed cheese plate, house pickle, fresh fruit, crackers -12-

Feta-orzo stuffed grape leaves, fresh cucumber relish, red pepper yogurt -8-

Artisanal house cured meats, garlic confit, country olives, crostini, house mustards -13-

Grilled marinated sweetbreads, almond couscous, grape salad, balsamic -10-

Alligator spring roll, Vietnamese spice, herb salad, nuoc cham -8-

Casino style shrimp filled chile pepper, cucumber coulis -9-

Summer squash grilled cheese, tomato marmalade -7-

## SOUPS

Soup of the Day -6-

Bacon-corn chowder -6-

Tomato bisque -6-

## SALADS

Mixed field greens w/ pear vinaigrette, chèvre, candied walnuts & sliced pear -7-

Spring salad: watermelon radish, cucumber, melon vinaigrette, marinated feta, pea shoots, arugula -8-

Seafood chop salad- poached rock shrimp, tomato, old bay potato, fresh corn, creamy crab vin -12-

Baby spinach w/ blueberry vinaigrette, blue cheese, lemon & almond -8-

## ENTREES

BBQ catfish, okra & tomato fricassee, cheesy quinoa “grits” -26-

Angus beef shortrib, natural jus, warm broccoli salad, cashew pilaf -32-

Sesame seitan w/ crispy tofu salad, peanut miso dressing, orange, spinach -19-

Tomato braised chicken croquettes, pancetta, tomatoes, peas, penne, cream -23-

6oz beef tenderloin, mushroom butter, blue cheese creamed leeks, savory roasted potatoes -34-

Spring pea & green onion frittata, arugula & carrot salad, feta, oven roasted tomato -19-

Pesto baked egg, grilled summer squash, tomato dumplings, wilted spinach -18-

Pan roasted Corvina seabass, herbed polenta, Chinese broccoli, lemon -24-

Wild boar sausage, barley risotto cake, morel mushroom sauté -25-

### STICKY BUNS

AVAILABLE FOR PICK UP EVERY FRIDAY UNTIL THEY ARE GONE  
HALF DOZEN FOR \$7

### UPCOMING DINNERS

MAY 16<sup>TH</sup> AND 17<sup>TH</sup> – DOGFISH HEAD BEERS

MAY 22<sup>ND</sup> – CHATEAU MONTELENA

JULY 11<sup>TH</sup> – BRISTOL BELGIAN BEER DINNER