

THE BLUE HEN

BY DAVID BURKE

DINNER MENU

APPETIZERS & SALADS

OYSTERS ON THE HALF • MP
classic mignonette

SPROUTED LENTIL CROQUETTES • 8
charred garlic yogurt | watercress | pickled onion

LOBSTER DUMPLINGS • 18
sesame | nori | scallion-ginger sauce

BUCKWHEAT GNOCCHO FRITTO • 10
speck | parmesan | buckwheat honey

PRETZEL CRUSTED CRAB CAKE • 14
old bay mayo | friséé | peppadew

GEM LETTUCE • 10
roasted niçoise olives | strawberry | marcona almond

CLOTHESLINE BACON • 18
thick-cut | maple glazed

SEASONAL VEGETABLE CRUDITÉ • 10
tonnato sauce

ROASTED BEETS • 12
endive | buttermilk dressing | hazelnuts

MAIN COURSE

ROASTED DUCK BREAST • 30
*baby turnips | green apple-foie sauce | swiss chard
add a crispy duck leg +8*

DIVER SCALLOPS • 32
bacon gastric | celeriac purée | enoki mushrooms

SQUID INK SPAGHETTI CHIATARRA • 28
shrimp | calabrian chili | tomato | basil

FETTUCCHINE CACIO E PEPE • 24
asparagus | pecorino | black pepper

ROASTED HALF HEN • 28
peas | spring onions | farro | chicken jus

SOURDOUGH CRUSTED HALIBUT • 34
artichoke barigoule | cippolini onion | lemon butter

SURF & TURF • 58
butter poached lobster | 7oz wagyu sirloin | potato rosti | herb salad

LAMB CHOPS • 38
crispy potatoes | friséé | peppadew | vincotto