

# Blue Rock

## PUB MENU

### SNACKS & BAR BITES

<b>Tomato &amp; Strawberry Relish</b> <i>Sorghum Whipped Ricotta, Grilled Bread</i>	\$17	<b>Hummus</b> <i>Amchar Masala Hummus, House-made Sada Roti</i>	\$15
<b>Antipasti</b> <i>Marinated Olives, Boursin Stuffed Peppers, Artichokes</i>	\$14	<b>Cheese Board</b> <i>Curated Selection, House-made Buttermilk Crackers</i>	\$22

### SMALL PLATES

<b>Roasted Carrot Salad</b> <i>Carrot Purée, Parsley Pesto, Pine Nuts</i>	\$18	<b>Hamachi Crudo</b> <i>Leche de Tigre, Pistachio, Radish</i>	\$22
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### MAIN PLATES

<b>Blue Rock Fried Chicken</b> <i>Pickled Cucumbers and Marinated Melon, BR Hot Sauce</i>			\$24
<b>Pan Seared Salmon</b> <i>Mustard Green &amp; Tomato Risotto, Paloma Yogurt Sauce</i>			\$32
<b>The Blue Rock Burger</b> <i>SRF Wagyu Beef, Aji Amarillo Mayo, Baby Gem Lettuce, Red Onion, Candied Jalapenos, White Cheddar</i>			\$24
<b>Grilled Berkshire Pork Chop</b> <i>Roasted Cauliflower Purée, Grilled Peach, Aji Panca Sauce</i>			\$36
<b>Grilled Japanese Eggplant</b> <i>Herbed Feta, Virginia Peanut Romesco, Sultanas</i>			\$20

### SIDES

<b>French Fries</b> <i>Hand Cut French Fries</i>	\$7	<b>Garden Salad</b> <i>Sunnyside Farm Greens, Sherry Vinaigrette</i>	\$7
<b>Grilled Broccolini</b> <i>Anchovy Vinaigrette</i>	\$8	<b>Oven Roasted Squash</b> <i>Parmesan Cheese</i>	\$7

### DESSERTS

<b>Blue Rock Chocolate Cake</b> <i>Chocolate Crumble, Creme Fraiche Ice Cream</i>	\$13	<b>Rhubarb Creme Brulee</b> <i>Sumac Churro</i>	\$13
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**Executive Chef** Aaron Bachoon | **Sous Chef** Diego Combe | **General Manager** Ebony Haywood

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.  
A 22% service charge is added to all checks. This goes towards equitable wages for the staff and benefits such as PTO and healthcare.*