

# PUB MENU

## • SNACKS •

### **Charcuterie Board - \$25**

Salami, Copa, Mortadella

### **Cheese Board - \$22**

Curated Selection

### **Antipasti - \$14**

Marinated Olives, Boursin Stuffed Peppers, Artichokes

### **Cuvée + Caviar - \$125**

Blue Rock Private Batch, Half Bottle Jean-Charles Boisset

## • SMALL PLATES •

### **Hamachi Crudo\* - \$22**

Roasted Poblano Pepper, Pistachio, Breakfast Raddish,  
Gochujang Flakes

### **Grilled Eggplant - \$18**

Herbed Feta, Virginia Peanut Romesco, Sultanas

## • MAINS •

### **Blue Rock Fried Chicken - \$21**

Pickled Cucumbers and Marinated Melon, BR Hot Sauce

### **Pan Seared Halibut - \$32**

Carolina Gold Rice, Sunnyside Vegetables, Roasted Kombu Dashi

### **The Blue Rock Burger\* - \$24**

Snake River Farms Beef, Aji Amarillo Mayo, Baby Gem Lettuce, Red Onion,  
Candied Jalapenos, White Cheddar

### **Roasted Half Chicken - \$34**

White Barbecue Sauce, Saffron Rice, Charred Bok Choy

### **Autumn Olive Pork Belly - \$32**

Apple Parsnip Purée, Ginger Tamarind Demi-Glace, Pickled Mustard Seed

## • SWEETS •

### **Chocolate Cake - \$13**

Chocolate Ganache, Brown Butter Ice Cream

### **Lemon Posset - \$12**

Thyme Shortbread



*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne 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.*