

Blue Rock

PUB MENU

SNACKS & BAR BITES

Whipped Ricotta <i>Bacon Apple Jam, Grilled Bread</i>	\$17	Hummus <i>Amchar Masala Hummus, House-made Sada Roti</i>	\$15
Antipasti <i>Marinated Olives, Boursin Stuffed Peppers, Artichokes</i>	\$14	Cheese Board <i>Curated Selection, House-made Buttermilk Crackers</i>	\$22

SMALL PLATES

Beets & Burrata <i>Braised Beets, Carrots, Parsley Pesto, Gingered Walnuts</i>	\$18	Togarashi Crusted Tuna Crudo <i>Tamari Yuzu Dressing, Cucumber, Radish</i>	\$22
--	-------------	--	-------------

MAIN PLATES

Blue Rock Fried Chicken <i>Pickled Cucumbers and Marinated Melon, BR Hot Sauce</i>	\$24
Pan Seared Black Seabass <i>Leek & Fennel Risotto, Piri Piri Sauce</i>	\$34
The Blue Rock Burger <i>SRF Wagyu Beef, Aji Amarillo Mayo, Baby Gem Lettuce, Red Onion, Candied Jalapenos, White Cheddar</i>	\$25
Grilled Berkshire Pork Chop <i>White Cheddar Polenta, Brussel Sprouts, Aji Panca Sauce</i>	\$36
Grilled Japanese Eggplant <i>Herbed Feta, Virginia Peanut Romesco, Sultanas</i>	\$20

SIDES

French Fries <i>Hand Cut French Fries</i>	\$7	Garden Salad <i>Sunnyside Farm Greens, Sherry Vinaigrette</i>	\$7
Grilled Broccolini <i>Anchovy Vinaigrette</i>	\$8	Fried Brussel Sprouts <i>Tamarind Dressing, Toasted Virginia Peanuts</i>	\$8

DESSERTS

Blue Rock Chocolate Cake <i>Chocolate Crumble, Creme Fraiche Ice Creamy</i>	\$13	Apple Panna Cotta <i>Oatmeal Crumble, Rum Chantilly Cream</i>	\$13
---	-------------	---	-------------

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.*