



PUB MENU

• SNACKS •

Tomato & Strawberry Relish - \$17

Sorghum Whipped Ricotta, Grilled Bread

Hummas - \$15

Amchar Masala Hummas, Housemade Sada Roti

Antipasti - \$14

Marinated Olives, Boursin Stuffed Peppers, Artichokes

Cheese Board - \$22

Curated Selection, Housemade Buttermilk Crackers

• SMALL PLATES •

Roasted Carrot Salad - \$18

Carrot Pureé, Parsley Pesto, Pine Nuts

Hamachi Crudo - \$22

Leche de Tigre, Pistacio, Radish

• MAINS •

Blue Rock Fried Chicken - \$24

Pickled Cucumbers and Marinated Melon, BR Hot Sauce

Pan Seared Salmon - \$32

Swiss Chard & Tomato Risotto, Paloma Yogurt Sauce

The Blue Rock Burger* - \$24

SRF Wagyu Beef, Aji Amarillo Mayo, Baby Gem Lettuce, Red Onion, Candied Jalapenos, White Cheddar

Grilled Berkshire Pork Chop - \$36

Sweet Potato Purée, Apple Cider Demi-Glace, Grilled Broccolini

Grilled Eggplant - \$20

Herbed Feta, Virginia Peanut Romesco, Sultanas

• SIDES •

French Fries - \$6

Hand Cut French Fries

Garden Salad- \$7

Sunnyside Farm Greens,
Sherry Vinegarette

• SWEETS •

Chocolate Cake - \$13

Chocolate Ganache, Ice Cream

Rhubarb Crème Brûlée - \$13

Sumac Churro



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 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.*