

A P P E T I Z E R S

CRISPY FRIED ARTICHOKEs, \$8.50

Thinly sliced, with lemon quarters & aioli dipping sauce.

CELERY ROOT FRITTERS, \$8

With sweet chili sauce.

EGGPLANT ROLLATINI, \$8

In tomato sauce.

STEAMED PEI MUSSELS, \$9

In white wine, tomatoes & garlic.

MARYLAND CRAB CAKES, \$9

Served with spicy Chipotle chili rémoulade.

2 SOUPS of the EVENING, 1 *always* vegetarian, \$4.75

S A L A D S

FRESH PEAR & ARUGULA, \$6

With toasted pecans & our house dressing.

BLUE PLATE GREEN, \$5

Young mixed greens with our house dressing.

SPINACH with GOAT CHEESE, \$6.50

New baby greens with our house dressing.

ROMAINE & BLUE CHEESE, \$6.50

With garlic croutons & champagne vinaigrette.

BLUE PLATE HOUSE DRESSING

Extra-virgin olive oil, balsamic & wine vinegars, garlic. Nothing else.

We use cheese from The Old Chatham Shepherding Company & Coach Farm.

We've been using organic produce from Little Seed Gardens, Chatham, & other area farms for all of our 12 years.