

# A P P E T I Z E R S

## VEGETABLE FRITTERS, \$8

With wasabi aioli &/or other special sauce.

## MARYLAND CRAB CAKES, \$9

Served with spicy Chipotle chili rémoulade.

## STEAMED PEI MUSSELS, \$10

In white wine, tomatoes & garlic.

2 SOUPS of the EVENING, 1 *always* vegetarian, \$5

# 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.

## ROMAINE & BLUE CHEESE, \$6.50

With garlic croutons & champagne vinaigrette.

## BLUE PLATE HOUSE DRESSING

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

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We use cheese from The Old Chatham Shepherding Company.

We've been using organic produce from Little Seed Gardens, Chatham, & other area farms for all of our 14 years.