

A P P E T I Z E R S

CRISPY FRIED ARTICHOKEs, \$8.50

Thinly sliced, with lemon quarters & aioli dipping sauce.

CORN FRITTERS, \$8

With guacamole.

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 13 years.

P A S T A

PASTA PUTTANESCA, \$16

With olives & fresh tomatoes over garganelli.

RAVIOLI with SHRIMP & SCALLOPS, \$19

Sautéed shrimp, scallops, mushrooms & tomatoes
in lobster sauce over cheese ravioli.

PAPARDELLE BOLOGNESE, \$16

Classic Italian meat sauce over wide pasta.

M A I N D I S H E S

GRILLED SUMMER VEGETABLE PLATTER, \$16

Served with bulghur.

BLUE PLATE HAMBURGER, \$10

With lettuce, tomato, onion, cabbage
slaw & fries, on a special bun.

ROAST HALF CHICKEN, \$21

Free range, with white wine/lemon/caper sauce.
With short grain organic brown rice.

BOUILLABAISSE, \$22

With grilled toast & garlic aioli.

GRILLED BEEF RIBEYE, \$23

With blue cheese potatoes gratin.

OUR OWN BLACK BEAN VEGGIEBURGER, \$10

On WW pita bread with spicy chili aioli, lettuce, tomato, onion, cabbage slaw & fries.

The LEGENDARY BLUE PLATE MEAT LOAF, \$13

Bacon-topped, with garlic mashed potatoes & gravy.

We promise never to change a thing!

Most dishes served with the chef's choice of local, seasonal vegetables.

One check per table please!

20% gratuity will be added to tables of 6 & over.

A corkage fee of \$12/bottle will be charged for wine you bring in.

L E O C A S T E L L A N O S , C H E F

D E S S E R T S

FRUIT CRISP, \$6

Local fruit &/or berries in season.

CRÈME BRÛLÉE, \$6

CHOCOLATE TRUFFLE TORTE, \$6

Rich & Flourless.

With freshly-whipped cream.

HOT FUDGE SUPER SUNDAE, \$6

Ice cream with Judy's chewy fudge topping.

Your choice of pecan halves
&/or whipped cream.

ICE CREAM CONE, \$3.50

Vanilla or chocolate.

Additional special flavors.

SCOOP OF ICE CREAM

with any dessert, add'l \$1.50

FRUIT SORBETS, \$4

Mango or raspberry.

BISCOTTO, \$1.75

from Our Daily Bread.



MILK, FRUIT JUICE & SODA, \$2

SARATOGA SPARKLING WATER, \$2.50; LARGE, \$4.50

TEA & HERBAL TEA, \$2

COFFEE, \$2 ESPRESSO, \$3.25 CAPPUCINO, \$4.25

We serve organic Fair Trade freshly-ground coffee.

Ice cream from Ronnybrook Farm.

Sorbet from Berkshire Ice Cream.

W I N E S & B E E R S

HOUSE WINES

René Junot Red or White / France	R.H.Phillips Chardonnay / California
1/4 carafe 5.00	1/4 carafe 6.75
1/2 carafe 9.50	1/2 carafe 12.00
full carafe 16.00	full carafe 20.00

Gabbiano Pinot Grigio / full carafe 20. / 1/2 carafe 12. / glass 6.75

ASK ABOUT TODAY'S WINES BY THE GLASS

SPARKLING WINES & CHAMPAGNES

Chandon Brut Classic / California / 34.
Veuve Clicquot Ponsardin / France / 69.
Gruet Brut / New Mexico / half bottle 14.
Hudson-Chatham Winery Blanc de Blanc / Fingerlakes / 26.
Freixenet Cordon Negro / Spain / glass 6.50
Il Prosecco by Mionetto / Italy / \$24
Enrico Prosecco / Italy / glass 6.75

WHITE WINES

King Estate Pinot Gris / Oregon / 28.
Montgras Reserva Chardonnay / Chile / 27.
Alois Lageder Pinot Grigio / Alto Adige, Italy / 28.
Barton & Guestier Pouilly-Fuissé / Macon, France / 36.
Villa Maria "Private Bin" Sauvignon Blanc / New Zealand / 28.
Hudson-Chatham Winery Ghent Blush / Fingerlakes / 22.
Josephsofer Riesling Kabinett / Germany / 40.
Patz & Hall Chardonnay / Napa Valley / 52.
Caymus Conundrum / Napa Valley / 45.

RED WINES

Casa LaPostolle Merlot / Chile / 26.
Casa LaPostolle Cabernet / Chile / 35.
Guardian Peak Frontier Red / South Africa / 24.
Ramsay "North Coast" Pinot Noir / California / 30.
Jaboulet Parallèle "45" Côtes du Rhône / France / 25.
Badia a Coltibuono Chianti Classico Riserva (organic) / Italy / 48.
Blackstone Napa Valley Merlot / California / 33.
Marqués de Riscal Rioja Reserva / Spain / 39.
Ravenswood Zinfandel / Napa Valley / 37.
Silver Ridge Cabernet / California / 25.
Rosemount Shiraz / Australia / 28.
Altos Malbec / Argentina / 26.

BEERS & ALES

Heineken 4.00	Bass Ale 4.00
Amstel Light 4.00	Stella Artois 4.50
Heinekin Light 4.00	Corona Extra 4.00
Clausthaler NA 4.00	Sam Adams Lager 4.00
Sierra Nevada Pale Ale 4.00	Ottercreek Copper Ale 4.00
Sam Smith's Taddy Porter 5.00	Guinness Pub Draft, can 4.75
Wolaver's Organic India Pale Ale 4.00	ON TAP! Chatham Brew 2.75 / 4.50

