

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.*

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.

PASTA & POLENTA

PASTA with BROCCOLI RABE, \$16

With sundried tomatoes, garlic, pepper flakes, pignolis & olives.

PAPARDELLE BOLOGNESE, \$16

Classic Italian meat sauce over wide pasta.

POLENTA with local SHIITAKI MUSHROOMS, \$16

With caramelized onions & blue cheese.

MAIN DISHES

OUR OWN BLACK BEAN VEGGIEBURGER, \$10

On WW pita bread with spicy chili aöli, 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!

GRILLED BEEF RIBEYE, \$24

with roasted potatoes & herb sauce.

EGGPLANT "IMAM BAYILDI," \$16

Literally, "*the Imam fainted.*"

The classic Turkish dish that made the Sultan swoon.

With tomatoes, garlic, currants & spices. Served with bulghur.

BLUE PLATE HAMBURGER, \$10

With lettuce, tomato, onion slices, 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.

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

Additional sides: mashed potatoes, fries, vegetable, brown rice, ea \$4.

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.

LEO CASTELLANOS, CHEF

D E S S E R T S

FRUIT CRISP, TART or CAKE, \$MP

Local fruit &/or berries in season.

STICKY TOFFEE PUDDING, \$6.50

With freshly-whipped cream.

Traditional English dessert of moist date cake in toffee sauce.

FLOURLESS CHOCOLATE TORTE, \$6

HOT FUDGE SUPER SUNDAE, \$6.50

Ice cream with Judy's chewy fudge topping.

Your choice of pecan halves

&/or whipped cream.

ICE CREAM: CONE, \$3.50 / DISH, \$4.50

Vanilla or chocolate.

Additional special flavors. All from local sources.

SCOOP OF ICE CREAM

with any dessert, add'l \$1.50

FRUIT SORBETS, \$4

Lemon or raspberry.

BISCOTTO, \$2

from Our Daily Bread.



MILK, FRUIT JUICE, SODA, \$2.50

SARATOGA SPARKLING WATER, \$2.75; LARGE, \$4.75

TEA & HERBAL TEA, \$2

COFFEE, \$2 ESPRESSO, \$3.50 CAPPUCCINO, \$4.50

We serve organic Fair Trade freshly-ground coffee.

W I N E S & B E E R S

H O U S E W I N E S

René Junot Red or White / France	R.H.Phillips Chardonnay / California
1/4 carafe 5.50	1/4 carafe 7.00
1/2 carafe 10.00	1/2 carafe 13.00
full carafe 18.00	full carafe 22.00

Gabbiano Pinot Grigio / full carafe 22. / 1/2 carafe 13. / glass 7.

ASK ABOUT TODAY'S WINES BY THE GLASS

S P A R K L I N G W I N E S & C H A M P A G N E S

Chandon Brut Classic / California / 36.
Veuve Clicquot Ponsardin / France / 72.
Gruet Brut / New Mexico / half bottle 15.
Hudson-Chatham Winery Blanc de Blanc / Fingerlakes / 28.
Freixenet Cordon Negro / Spain / glass 7.50
Il Prosecco by Mionetto / Italy / 26.
Enrico Prosecco / Italy / glass 7.25

W H I T E W I N E S

King Estate Pinot Gris / Oregon / 31.
Montgras Reserva Chardonnay / Chile / 30.
Alois Lageder Pinot Grigio / Alto Adige, Italy / 31.
Barton & Guestier Pouilly-Fuissé / Macon, France / 38.
Villa Maria "Private Bin" Sauvignon Blanc / New Zealand / 32.
Hudson-Chatham Winery Ghent Blush / Fingerlakes / 24.
Josephsofer Riesling Kabinett / Germany / 42.
Caymus Conundrum / Napa Valley / 48.

R E D W I N E S

Casa LaPostolle Merlot / Chile / 28.
Casa LaPostolle Cabernet / Chile / 37.
Rosemount Shiraz Grenache/ Australia / 31.
Guardian Peak Frontier Red / South Africa / 28.
Ramsay "North Coast" Pinot Noir / California / 33.
Jaboulet Parallèle "45" Côtes du Rhône / France / 27.
Badia a Coltibuono Cultus Boni Chianti Classico (organic) / Italy / 48.
Hudson-Chatham Winery Baco Noir / NY State / 34.
Blackstone Napa Valley Merlot / California / 35.
Marqués de Riscal Rioja Reserva/ Spain / 42.
Ravenswood Zinfandel / Napa Valley / 38.
Silver Ridge Cabernet / California / 28.
Diseño Malbec / Argentina / 28.

B E E R S & A L E S

Amstel Light 4.25	Bass Ale 4.25
Clausthaler NA 4.25	Stella Artois 4.75
Sierra Nevada Pale Ale 4.25	Sam Adams Lager 4.25
Heinekin or Heinekin Light 4.25	Guinness Pub Draft, can 5.00
Corona Extra or Corona Light 4.25	ON TAP! Chatham Brew 3./4.75

AFTER DINNER DRINKS

SINGLE MALT SCOTCH

Oban 14 year old, 10.50
Laphroaig 15 year old, 9.50
Glenlivet 12 year old, 8.
Glenlivet French Oak 12 year old, 8.50
Macallan 12 year old, 8.
Glenmorangie 18 year old, 14.50
Lagavulin 16 year old, 12.

GRAPPA

Antinori Tignanello, 8.
Candolini Grappa Ruta, 8.
Grappa di Michelle Chiarlo, 9.
Lungarotti Grappa di Rubesco, 9.

SHERRY

Dry Sack, 7.50
Osborne Amontillado, 7.
Harvey's Bristol Cream, 7.50
Harvey's Fino, 8.

TEQUILA

Patron Silver, 11.
Cuervo Gold, 7.50
Corralejo Añejo, 11.
Don Julio Añejo, 9.50
Herradura Reposado, 8.25
Corzo Reposado, 12.

CORDIALS

Amaretto di Saronno, 7.50
Drambuie, 7.50
Grand Marnier, 8.50
Sambuca Romana, 7.50
Frangelico, 7.50
B & B, 7.50

PORT

Ramos Pinto Tawny, 7.
Sandeman Tawny, 6.
Sandeman Ruby, 6.

COGNAC

Remy Martin VSOP, 10.
Courvoisier VS, 8.50
Hennessy VSOP, 9.

DESSERT WINE

Bonnydoon Muscat "Vin de Glacière"
bottle, 28. / glass, 8.

ARMAGNAC

Saint Vivant, 9.
Larressingle VSOP, 9.50

CALVADOS

Busnell Vieille Réserve VSOP, 10.

COFFEE DRINKS, 7.50

SPECIAL SUPPERS FOR KIDS



BEEF BURGER ON BUN
WITH FRENCH FRIES 7.50

PASTA WITH BUTTER & CHEESE
OR RED SAUCE 6.50

RAVIOLI WITH BUTTER & CHEESE
OR RED SAUCE 7.50

SPECIAL SUNDAE
VANILLA OR CHOCOLATE ICE CREAM
WITH HOT FUDGE SAUCE
& WHIPPED CREAM

 3.50

