



Mixed Media Collage by Fiel Patricio



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## LITE FAIRE - APPETIZERS

### *Chef's Soups of the Day*

Andouille Braised Mid-Neck Clams; EVOO, Shallots, Garlic, White Wine, Butter and Crushed Red Chiles. 15

PEI Mussels - Bathed in Blue Moon Lager Broth, Garlic, Leeks, Lemongrass, Ginger and Chili Sambal. 12

Bang Bang Shrimp - Crispy Romaine, Red Bell Peppers and Scallions. 12

Crab and Brie Quesadilla - Granny Smith, Grainy Mustard & Onion Relish. 17

Macaroni and Blue Cheese - Blackened Beef Tips, French Bread, Tomolives, Crostini and Frizzled Leeks. 18 \*

Bacon Wrapped Scallops - Pumpkin and Cracklings Risotto w/ Toasted Almonds, and Frizzled Country Ham 19 \*

Cabbage and Orecchiette - With Onion, Toasted Caraway Seeds, Spinach, Apples and Frizzled Ham in Vegetable Broth. 12

Truffle Garlic Fries - w/ Grated Reggiano. 8

Coconut Chicken w/ Sweet and Tangy Dipping Sauce. 7

Lamb Tenderloins. Charred Moroccan Spiced & Sliced on a Pool of Pistachio Mint Sauce 18

## SALADS

Blackened Beef Filet Tips - over Crispy Romaine Hearts and Blue Moon Salad Mélange tossed in Balsamic /Dijon and Fresh Basil Dressing with Croutons and Grape Tomatoes. 22.50

Apple and Spinach Salad - Grated Cheddar, English Walnuts, Nueske's Bacon, White Balsamic Vinaigrette. 10

Bibb Lettuce Salad - Bacon Jam, Maytag Blue Cheese, Cucumbers, Grape Tomatoes, EVOO, Balsamic Syrup. 13

## SALADS - continued

Blue Moon Salad - Lettuce Mélange, Carrots, Seedless Cucumber, Bleached Celery, Homegrown Tomato Wedges and Red Onion. 7

Roasted Vegetable Salad - On a bed of Mixed Greens with Shaved Parmesan Cheese and Spicy Pumpkin Seeds. 10

Caesar Salad - Crispy Romaine Hearts tossed in House made Caesar Dressing with Crispy Garlic Flatbread & Homegrown Tomato Wedges. 9

Add a Petite Filet Mignon with Red Wine Sauce or Crab Cake to any appetizer, entrée or salad \$16

Split Salad Charge \$2

## ENTREES

Gorgonzola and Crispy Onion Crusted Filet Mignon - Red Wine Sauce, Roasted Garlic Gratin Potatoes, and Local Vegetables. 41

Jumbo Lump Crab Cakes - Roasted Garlic Gratin Potatoes, Local Vegetables, Fresh Basil Jalapeno Aioli. Twin 37 Single 23

Rack of Lamb - Rubbed with Fresh Lemon, Garlic and Rosemary; Ginger Pear Demi-Glace; Sweet Potato Hash, Braised Red Cabbage and Fresh Garlic and EVOO Spinach. 41\*

Macaroni and Lobster Bake - Butter Poached 4 oz. Maine Lobster Tail over Smoked Gouda Laced Macaroni, Chili Oil Drizzle, Crispy Nueske's Bacon, and Fresh Pea Shoot Salad with House Made Creole Vinaigrette. 30

Pan Roasted Salmon - Porcini Dusted, on a Puddle of Fresh Herb Emulsion, Beet Risotto, Grilled Pineapple, Grape Tomato and Fresh Basil Salad. 34 \*

ENTREES - continued on next page

## ENTREES - continued

Pan Seared Rockfish - Brown Meuniere Sauce, Sweet Potato Hash with Red Onion, Leaf Spinach and Bacon. 34 \*

Pork Chop - With Apple Cider Pan Sauce, Beet Risotto, EVOO & Garlic Spinach. 29.75 \*

Pan Seared Diver Scallops - Savannah Red Rice, Chimichurri and Fresh Broccoli Florets. 38 \*

Pan Roasted Chicken Breast - Orecchiette, Broccoli Florets, Sun-dried Tomatoes, Andouille, Herbs and Shiitake Jus. 24.75

Roasted Duckling - Apple Chutney; Butternut Squash Cracklings Risotto, and Braised Red Cabbage. 34

Vegetarian - Eggplant Parmigiana, Beet Risotto, Roasted Garlic Gratin Potatoes, Fresh Broccoli Florets; and Apple & Spinach Fall Salad. 27

Seafood Muddle - Lobster, Jumbo Shrimp, Rockfish, Scallops, Clams, and PEI Mussels, Nueske's Bacon and Smoked Andouille in a South Carolina Lo' Country Red Sauce with Savannah Red Rice, and Cornbread Croutons. 39\*

*Dessert, Wine, and Beverage Menus  
Available Upon Request*

Split Entree Charge \$8

*If possible, we request one check for parties of 6 or more*

*\*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.\**