

Blue Moon BISTRO

Hors D'oeuvres

Heirloom Tomato Tart

Micro black oil sunflower-pickled shallot salad, white balsamic sweet-tea reduction 10

Courgette Frites

House-cut zucchini fries, malt aioli 7

Tasso Shrimp and Grits

Tasso ham, wild caught shrimp, 14 spice blend, heirloom tomatoes, fried white grit cake. 10

Steak Tartare*

Brasstowne beef, lusty monk, quail egg and house-made purple sweet potato chips 12

Croquettes

Confit yellow tomato, chèvre, comte cheese, chef's blend of herbs 8

Foie Gras

Accoutrements of house-pickled vegetables, grilled French baguette 12

Soups & Salads

French Onion Soup

Baguette, Marsala wine, Gruyère cheese 8

Lobster Bisque

Lobster meat panned in sweet Normandy butter, grilled French baguette 10

Blue Moon Caesar*

Hearts of romaine, shaved Parmesan, pork belly, fried deviled egg, croutons, house-made Caesar dressing 10

Bistro Salad

Baby Kale, cucumber, heirloom tomatoes, shallots, chèvre, and pumpkin seeds; Fig-Tarragon vinaigrette 9

An Additional \$6.00 will be added for split plates

Entrées

Flat-Iron Steak*

Char-grilled with fingerling potatoes, haricot verts, "Jamie's Mushroom Farm" fresh blue oyster mushrooms, veal demi-glace 35

Poisson Du Jour*

Please ask your server about our locally caught fish MKT

Coquille St. Jacques

Scallops, cognac mushroom cream, roasted vegetables, French Comté cheese, toasted gluten free panko 32

Bangs Island Mussels

Unoaked Chardonnay smoked saffron cream, grilled French baguette 25 (availability)

Oven-Roasted Poussin

Cornish hen with an orange velouté and vegetables roasted in duck fat with Herbs de Provence 28

Café de Paris Prawn Salad

Harlowe custom micro green pea tendril salad, red wine pickled shallots, segmented orange, and lemon Champagne vinaigrette 30

Salmon Cakes

Citrus red cabbage slaw with an heirloom tomato red pepper remoulade 25

Vegetable Risotto

Local blue oyster mushrooms, oven roasted artichoke hearts, Peruvian peppers and baby kale with a cashew tarragon cream 25

Pork Porterhouse*

Cauliflower cream sauce, grilled peaches, red wine pickled shallots, purple sweet potatoes 35

**Items are served raw, or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.*