

# Blue Moon BISTRO

## Hors D'oeuvres

### Heirloom Tomato Tart

Tomato chutney, sharp white cheddar, arugula pesto, Harlowe sunflower microgreens & pickled red onion salad 10

### Carbonisé Brussels Sprouts

Citrus, cashews, garlic, Manchego, dried cranberries, balsamic glaze 9

### Shrimp & Polenta

Wild-Caught shrimp, Cajun tasso sauce, creamy polenta, scallions 12

### Truffle Frites

Roasted garlic aioli 10

### Seared Scallops

Butternut-squash purée, garlic-arugula oil, radicchio, citrus salad, toasted macadamia nuts 15

### Duck Rillettes

House-pickled vegetables, grilled French baguette, cherry compote 12

## Soups & Salads

### Soup Du Jour

Please ask your server about our daily soup MKT

### Lobster Bisque

Lobster tails soft poached in sweet Normandy butter, grilled French baguette 10

### Blue Moon Caesar\*

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

### Arugula Salad

Arugula, apple, pickled red onion, toasted pecans, Manchego, pear-balsamic vinaigrette 10

An Additional \$6.00 will be added for split Entrées

## Entrées

### Poisson Du Jour\*

Please ask your server about our locally caught fish MKT

### Moules-frites

White-wine broth, crispy bacon, caramelized leeks, French Fries (availability) 30

### Shrimp & Scallop Fettuccine

House-made fettuccine, cipollini onions, roasted asparagus, mushrooms, red pepper basil cream sauce 34

### Filet Mignon\*

Foie Gras butter, Yukon gold roasted-garlic whipped potatoes, marinated artichoke heart, haricot verts, roasted red peppers 39

### Charred Octopus

Creamy polenta, chorizo sausage, fried Brussels sprouts, tomato-saffron sauce 35

### Duck Ragout

Pulled duck confit, vegetable ragout, Carolina gold rice, fried leeks 36

### Beef Short Ribs

Slow-braised beef, Yukon gold garlic-roasted whipped potatoes, mushrooms, oven-roasted baby carrots, haricot verts 38

### Pork Tenderloin\*

Grilled Cheshire pork medallions, Carolina gold rice, grilled asparagus, arugula-pumpkin seed pesto, cherry compote 36

### Protein add-on for any Salad or Entrée

Fresh Catch*	20	Pork Tenderloin*	16
Filet Mignon*	20	Shrimp*	12
Scallops*	20		

\*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.