

# BLEU

## STARTERS

**Smoked Bleu Fish Cakes 12**

whole grain mustard hollandaise, arugula

**Fresh Shucked Oysters 14**

today's half dozen chilled fresh oysters, mignonette, hot sauce  
add American caviar 8

**Mount Desert Island Mussels 11**

tomato saffron broth, roasted fennel, absinthe, rouille, croutons

**Duck Foie Gras Pate 12**

grilled Red Hen bread, house made pickles, jam, maple sea salt nuts

**Fried Whole Belly Clams 15**

pickled red onion, celery, raw apple cider vinaigrette, capers

**Wild Salmon Chowder 8**

bacon, celeriac, chervil

**Salt Cod Potato Fritters 9**

black olive puree, parsley pistou

**Mushroom Tartine 13**

mushroom ragout, Blythedale Farm gruyere, sunny quail eggs, brioche toast

## SALADS

**Bleu And Greens 11**

baby greens, VT bleu cheese, candied bacon, tomatoes, buttermilk herb dressing

**Garden 8**

leaf lettuce, cucumbers, radish, carrots, pea sprouts, red wine shallot vinaigrette

**Caesar 10**

romaine, Vermont pecorino, Red Hen croutons, white anchovies, garlic  
add house cured Atlantic salmon 4

## SANDWICHES

all served with fries or salad

**Salmon Club 14**

house cured Atlantic salmon, brioche, pickled red onion, lettuce, VT cream cheese

**Burger 13**

choose grass fed beef or Misty Knoll turkey, tomato, greens, pickle, cheddar  
add bacon 2

**Lobster Roll 16**

Maine lobster meat, roll, choose to have it served cold Maine-style with mayo or hot toasted with butter

**Smoked Turkey BLT 12**

Red Hen bread, bacon, lettuce, tomato, aioli

**Roasted Veggie Wrap 11**

roasted vegetables, greens, hummus, red wine shallot vinaigrette, local wrap

## MAIN COURSES

**Pan Roasted Redfish 21**

ramp risotto, warm spinach salad, caper brown butter

**Seafood Lasagna 26**

flounder, lobster, fresh crab, sea urchin béchamel, squid ink pasta, burrata

**VT Steak Frites 29**

ask your server about available cuts, Belgian style fries, aioli, grilled asparagus, red wine jus  
add bleu cheese 3

**Spring Pea Paperdelle 18**

handmade egg noodles, fresh peas, VT pecorino, green garlic, black truffle, pea sprouts  
add steamed flounder 10

**Cedar Roasted Whole Trout 22**

malt vinegar cabbage slaw, flint corn polenta

**Frenched Chicken Breast Au Vin 19**

crispy skin chicken, smoked cheddar mashed potatoes, grilled leeks, red wine jus

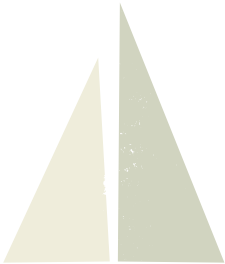
**Lobster Boil for Two market price**

2 # Maine lobster, fingerling potatoes, vegetables, clams, drawn butter

**Cast Iron Seared Scallops 28**

lentils, frisee, smoked almonds, cherry vinaigrette

Celebrate the connection of Burlington and Lake Champlain to the sea with the finest quality regional seafood. Drawing influence from the St. Lawrence region as well as the New England coast and the Canadian Maritimes, we work with small purveyors and fishermen to ensure the fish are caught or raised with the most sustainable practices possible.



Please note eating raw or under-cooked food may increase your risk of foodborne illness.

Gratuity of 20% will be added to parties of six or more.