

LUNCH

Starters

JUMBO LUMP CRAB CAKE

fresh tomato salsa \$12

BLUE PIG ALE STEAMED CLAMS

garlic bread \$9

SHRIMP COCKTAIL \$15

FRESH TOMATO & MOZZARELLA PLATTER

sliced jersey tomato, house made mozzarella cheese, farm fresh basil, balsamic glaze, extra virgin olive oil \$12

FRIED CALAMARI \$10

House-Made Soups

SOUP OF THE DAY

crock \$5 bowl \$7

FRENCH ONION SOUP

herb crouton, Gruyère cheese \$7

CLAM CHOWDER

smoked bacon, thyme - crock \$6 bowl \$8

Salads

CONGRESSIONAL CAESAR SALAD \$8

add grilled chicken, shrimp or salmon \$13

TAVERN HOUSE SALAD

tossed baby greens, English cucumber, grape tomatoes, pea shoots, julienne carrot \$7

CLASSIC 'WEDGE' SALAD

iceberg lettuce, tomato, crumbled bacon, bleu cheese dressing \$9

CHARDONNAY WINE PEAR SALAD

mixed greens, chardonnay poached pear, dried apricots, candied pecans, soft goat cheese, white balsamic vinaigrette \$10

JUMBO LUMP CRAB & ASPARAGUS SALAD

mixed greens, tomato, balsamic vinaigrette, toasted pita points \$16

CONGRESS HALL COBB SALAD

swiss cheese, oven roasted turkey, cucumber, bacon bits, tomato, avocado, crumbled bleu cheese, crisp romaine lettuce, creamy citrus chive dressing \$13

TRIO SALAD PLATTER

shrimp, chicken, and tuna salad, toast points \$13

Sandwiches & Wraps

SMOKED CHICKEN & BRIE

roasted pepper, garlic mayonnaise \$10

BPT CHEESESTEAK

onions, American cheese, soft white roll \$10

CRAB CAKE SANDWICH

pan-seared jumbo lump crab cake, cocktail sauce or lemon rémoulade \$12

SIRLOIN STEAK SANDWICH

grilled NY sirloin, garlic butter baquette, optional crumbled bleu cheese, fries \$13

GRILLED VEGETABLE WRAP

red peppers, eggplant, artichoke hearts, zucchini, squash, mushrooms, shredded romaine, balsamic vinaigrette \$9

ROAST TURKEY CLUB

classic "triple-decker", lettuce, tomato, bacon \$10

PULLED PORK

Jack Daniel's barbecue sauce, brioche roll, home made slaw \$9.5

all sandwiches are served with potato chips and dill pickle

SIGNATURE GRILLED CHEESE

melted Vermont cheddar, Provolone, and American cheese on thick sliced brioche \$8

Blue Pig Burgers

BLUE PIG TAVERN BURGER

seared mushroom, applewood smoked bacon, Vermont cheddar, beer battered onion rings \$15

CHARBROILED SIRLOIN BURGER \$11

BLACK & BLEU BURGER

bleu cheese, seared mushrooms \$12

VEGI-MUSHROOM BURGER

grilled vegetable patty, seared mushrooms, caramelized onions \$10

MOZZARELLA & BASIL BURGER

New Jersey fresh tomato and farm basil \$12

all burgers are served on a specialty roll with crisp fries, lettuce, tomato, onion and pickle



Main Courses

BLUE PIG TAVERN FISH & CHIPS

Blue Pig Ale battered local fish, lemon rémoulade \$13

GRILLED VEGETABLE & RISOTTO CAKE

broken balsamic vinaigrette \$12

MACARONI & CHEESE \$10

add side of stewed tomatoes \$3

GRILLED SALMON

chef choice fresh vegetables, rice \$18

On the Side

Homemade Slaw \$3

Seasoned French Fries \$4

Home Made Macaroni & Cheese \$6