

# LUNCH

## Snacks & Starters

### NEW JERSEY STEAMED LITTLE NECKS

white wine garlic clam broth \$13

**SHRIMP COCKTAIL** lemon and cocktail sauce \$15

**CRISPY FRIED CALAMARI** truffle aioli and marinara sauce \$11

**PEI MUSSELS** spicy coconut curry sauce, mango, and cilantro salsa \$10

### TUNA TARTAR

ahi tuna, tomato, cucumber, avocado, soy vinaigrette, snow pea sprout salad, crispy croutons \$18

## House-made Soups

### FRENCH ONION SOUP

herb crouton, Gruyère cheese \$7

### CLAM CHOWDER

smoked bacon, thyme \$8

### BPT CHILI

spicy sausage, braised short ribs, sour cream, cheddar cheese and green onions \$8

### SOUP OF THE DAY

crock \$5      bowl \$7

## Salads

### CONGRESSIONAL CAESAR SALAD

hearts of romaine, croutons, parmesan cheese, shaved radish \$8  
add grilled chicken, shrimp or salmon \$13

### FARM SALAD

Beach Plum Farm seasonal lettuce, shaved vegetables and fruits, simple vinaigrette \$9

### ROASTED BEET SALAD

baby arugula, corn, cherry tomato, shaved parmesano, balsamic and oil \$9

### CLASSIC 'WEDGE' SALAD

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

### CONGRESS HALL COBB SALAD

swiss cheese, oven roasted turkey, cucumber, bacon bits, tomato, avocado, crumbled bleu cheese, crisp romaine lettuce, creamy citrus chive dressing \$14

### AHI TUNA SALAD

pan seared and sliced tuna, salad of green beans, calamata olives, tomato confit, radish, and cucumber, dressed with a light vinaigrette, and hard boiled egg \$16

### CHICKEN SALAD & FRIED OYSTERS

slow roasted pulled chicken seasoned with tarragon mayonaise, topped with fresh fried oysters \$14

## Sandwiches

### GRILLED CHICKEN SANDWICH

tomato, goat cheese and basil pesto served on a whole grain baguette \$12

### CHEESESTEAK

American cheese, sauteed onions \$11

### CRAB CAKE SANDWICH

jumbo lump crab cake, arugula salad, rémoulade \$14

### LOBSTER ROLL

Maine lobster, lemon zest, celery, red onion on Brioche \$17

### PULLED PORK

Jack Daniel's barbecue sauce, brioche roll, home made slaw \$10

### FRIED OYSTER PO BOYS

Served on a hoagie roll with spicy slaw \$12

### FRENCH GRILLED CHEESE

honey baked ham & american cheese, topped with cheddar cheese sauce \$14

## Blue Pig Burgers

### CHEESEBURGER

choice of provolone, cheddar, american, or swiss cheese \$15

### BPT "BUFFALO STYLE" BURGER

caramelized onion, bleu cheese crumble, grilled portobella mushrooms, topped with buffalo sauce on a brioche bun \$15

### TEXAS BURGER

bacon, caramelized onion, cheddar cheese, barbecue sauce, sunny-side up egg \$15

### TUNA BURGER

seared rare, with a wasabi mayo, pickled ginger, seaweed salad \$15

*all burgers are served with house-cut fries and cole slaw*

## Main Courses

### BLUE PIG TAVERN FISH & CHIPS

Brit-style beer batter, deep fried pollock, hand cut fries, pea aioli \$13

### SPANISH PAELLA

saffron and roasted tomato rice stew, mussels, shrimp, clams, calamari and peas \$15

### PAN CON BISTEK

grilled skirt steak, avocado, lettuce, tomato, garlic aioli on an herb baguette, french fries \$16

### MACARONI & CHEESE

sauteed spinach, seasoned bread crumbs \$12