

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

HOUSE-MADE GUACAMOLE

ripe avocados, pico de gallo, fresh fried tortillas \$8

PEI MUSSELS

spicy tomato chorizo sauce \$10

TUNA TARTAR

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

CRAB CAKE APPETIZER

house-made cole slaw, remoulade, grain mustard sauce \$13

SHORE FRIES

hand-cut fries delicately seasoned with crab spice and served with our home made beef gravy \$8

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, green onions \$8

SOUP OF THE DAY

crock \$5 bowl \$7



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

PULLED PORK

famous BPT blueberry barbecue sauce, brioche roll, home-made slaw \$10

PAN CON BISTEK

grilled flat iron, avocado, lettuce, tomato, garlic aioli, on a ciabatta roll, french fries \$16

GRILLED REUBEN

Swiss cheese, sauerkraut, corned beef, Thousand Island dressing, Jewish rye bread \$12

CURRIED CHICKEN SALAD

lettuce, tomato, golden raisins, spinach wrap \$10

Salads

CONGRESSIONAL CAESAR SALAD

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

FARM SALAD

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

ROASTED BEET SALAD

baby arugula, corn, cherry tomato, shaved parmesan, 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, chopped bacon, tomato, avocado, crumbled bleu cheese, crisp romaine lettuce, ranch 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

CHOPPED SALAD

iceberg lettuce, shaved radish, cherry tomato, carrots, jicama, cucumbers, red onion, ranch dressing \$10

Main Courses

BLUE PIG TAVERN FISH & CHIPS

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

MACARONI & CHEESE

seasoned bread crumbs \$12

TUNA STEAK

seared rare, served atop seaweed salad with wasabi aioli and pickled ginger \$15

ST. LOUIS BBQ PORK RIBS 1/2 RACK

served with red cabbage slaw, potato salad, and baked beans \$14

CREOLE JAMBALAYA

smoked chicken and mussels, made with chorizo sausage, shrimp and okra, simmered in a spicy tomato-pepper sauce and served over rice pilaf \$18

Blue Pig Burgers

all burgers are served with hand-cut fries and cole slaw

CHEESEBURGER

choice of provolone, cheddar, American, or Swiss cheese \$14

BPT "BUFFALO STYLE" BURGER

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

TEXAS BURGER

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

VEGETARIAN BURGER

carrots, celery, onion, shitake mushroom, spinach, brown rice \$14