

THE
BLUE PIG
TAVERN

SEASIDE AMERICAN CLASSIC

BREAKFAST
AND LUNCH

HOSPITALITY SINCE 1816

CONGRESS HALL

251 BEACH AVENUE, CAPE MAY, N.J.

609-884-8422

BREAKFAST

SERVED from 7:30 AM-NOON, MONDAY to FRIDAY,
7:30 AM-3 PM, SATURDAY & SUNDAY

EGGS & OMELETS

Served with home-fried potatoes

Two Eggs Any Style	5
poached, scrambled, over easy or sunny-side up	
Breakfast Americana	7
two eggs any style, choice of meat	
Bird in the Nest	6
grilled bread, two poached eggs; <i>add crab 4, add hollandaise 2</i>	
Cape May Seaside Omelet	14
jumbo lump crabmeat, leeks, hollandaise sauce	
Western Omelet	8
cheddar cheese, peppers, ham, onions	
Greek Omelet	10
tomatoes, baby spinach, feta cheese	
Egg White & Vegetables Omelet	10
tomatoes, baby spinach, mushrooms	
Sunrise Sandwich	10
scrambled eggs, crispy bacon, swiss cheese, buttery croissant	
Eggs Florentine	12
ham, sauteed spinach, poached egg, on an english muffin	

TAVERN SPECIALTIES

CH Benedict	<i>with canadian bacon 14/ with crab 16</i>
cheddar scallion biscuit, poached eggs, home-fried potatoes	
The Congressional	8
two eggs any style, choice of meat, two pancakes, home-fried potatoes	
The Presidential	10
two eggs any style, two strips of bacon, two pork sausage links, choice of two pancakes or malted waffle, home-fried potatoes	
Sausage & Biscuits	14
cheddar scallion biscuit, poached egg, sausage gravy, home-fried potatoes	
Pork Roll & Cheese	<i>10/ with egg 12</i>
crispy pork roll, american cheese, grilled kaiser, home-fried potatoes	
Croque Monsieur	<i>10/ with egg 12</i>
grilled ham and cheese sandwich, mornay sauce, home-fried potatoes	
French Toast	10
rustic country bread, choice of blueberry, strawberry or bananas foster sauce	
Fresh Berry & Yogurt Parfait	8
low-fat vanilla yogurt, jam, berries, crunchy granola	
Oatmeal	8
raisins, brown sugar	
Tex-Mex Skillet	9
two scrambled eggs, onions, peppers, salsa, refried beans, tortilla chips, monterey jack cheese	

Waffles

Old-Fashioned 7
maple syrup

**Fresh Berries
& Whipped Cream** 9

Malted Chocolate 9
fresh strawberries, chocolate sauce

BUTTERMILK PANCAKES

Classic 8
just like mom used to make

**Blueberry, Strawberry
or Chocolate Chip** 9
powdered sugar

Three Blue Pigs in a Blanket 10
three pork sausage links wrapped in
blueberry buttermilk pancakes,
powdered sugar, butter, maple syrup

SIDES

Toast 2
white, wheat or rye

English Muffin 3

Home-Fried Potatoes 3

Hickory Smoked Bacon 4

Turkey Sausage 4

Pork Roll 4

Fresh Pork Sausage 4

Cold Cereal 5

with sliced banana

Plain Bagel 4

cream cheese

Fresh Seasonal Fruit Cup 6

LUNCH

SERVED from 11 AM-3 PM, DAILY

FOR THE TABLE

House-Made Guacamole 8
ripe avocados, pico de gallo
and crispy flour tortillas

Steamed Mussels 10
prince edward island mussels,
steamed in Blue Pig Tavern ale,
with tomatoes, garlic and shallots

Crispy Fried Calamari 9
truffle aioli and marinara sauce

Traditional Baked Mac & Cheese 6
cheddar, gouda and fontina cheeses
add jumbo lump crab 5

SOUPS

Soup of the Day 6
ask your server about
our daily special

French Onion Soup 7
herbed crouton, gruyère cheese

New England Clam Chowder
crock 6
little neck clams, smoked bacon,
oyster crackers

SALADS

Congressional Caesar Salad 9
hearts of romaine, croutons,
parmesan cheese, shaved radish,
tomato, cucumber
*add: chicken 6, steak 7,
shrimp 8, salmon 9*

Farm Salad 6
Beach Plum Farm seasonal lettuce,
shaved vegetables and fruit,
simple vinaigrette

Classic Wedge Salad 8
iceberg lettuce, crumbled blue cheese,
tomato confit, crumbled bacon, radish,
celery, bleu cheese dressing

Roasted Beet Salad 8
arugula, corn, parmesan,
balsamic vinaigrette

Cobb Salad 12
romaine lettuce, turkey, swiss cheese,
tomato, bacon, avocado, cucumber,
blue cheese crumbles

» SANDWICHES «

Chicken BLT 12
grilled chicken, hickory smoked bacon, lettuce, tomato, black pepper
mayonnaise on a kaiser roll, french fries

Pork Roll & Cheese 10/ with egg 12
crispy pork roll, american cheese on a grilled kaiser roll, french fries

Cheesesteak 12
american cheese, sautéed onions, french fries

Grilled Reuben 11
grilled rye bread, corned beef, homemade sauerkraut, swiss cheese,
thousand island dressing, french fries

Crab Cake Sandwich 13
jumbo lump crab cake, french fries, cole slaw

ENTRÉES

Blue Pig Tavern Fish & Chips 14
crispy beer batter, french fries

Steak Frites 19
grilled flatiron steak, sautéed mushrooms, french fries

Crab Cakes 22
mashed potatoes, cole slaw, tartar sauce

Grilled Fillet of Salmon 17
herbed roasted potatoes, shaved fennel, arugula, port wine reduction

BBQ Ribs 16
slow cooked and grilled pork ribs, potato salad, corn on the cob

BURGERS

Ground in house and hand pressed, served with french fries and cole slaw

BPT Burger 11
half-pound ground sirloin
add cheese: provolone, cheddar,
blue or american 13

BPT Buffalo Style Burger 16
caramelized onion, blue cheese
crumbles, grilled portobello
mushroom, buffalo sauce

Texas Burger 16
bacon, caramelized onion, cheddar
cheese, barbecue sauce

Turkey Burger 14
house ground and pressed turkey
patty, pepper jack cheese and
house-made Beach Plum Farm
bread & butter pickles

LIBATIONS

A rustic, wholesome approach to drinks.

COFFEES & TEAS

Coffee 3.5

Tea 3.5

Espresso 3.5

Cappuccino 5

Iced Tea 3.5

Iced Coffee 3.5

OUR COFFEE IS AVAILABLE FOR SALE
AT THE HOST STAND & TOMMY'S FOLLY
PLEASE ASK YOUR SERVER

LIGHT & REFRESHING

Non-Alcoholic

Moroccan Palmer 6

Blue Pig lemonade, Peychaud bitters
with iced tea and fresh mint

Blue Pig Cream 5

Fox's U-Bet chocolate syrup,
fresh milk and club soda

Matcha Green Tea "Mojito" 7

Matcha green tea, fresh lime juice,
fresh mint and soda

Blueberry Ginger Punch 6

fresh muddled blueberries, ginger syrup
and organic unfiltered apple juice

Blue Pig Lemonade 5

our own house made recipe
with fresh Beach Plum Farm ingredients.

JUICES & SMOOTHIES

Strawberry 7

Chocolate Banana 7

Mixed Berry 7

Tropical 7

**Fresh Squeezed
Orange Juice**

small 3 / large 5

Tomato Juice

small 3 / large 5

Apple Juice

small 3 / large 5

BLOODY MARY'S

Classic Mary 8

Beach Plum Farm mix
with Crop organic vodka

Southern Mary 9

Tito's handmade vodka, hickory smoke
and a southern spice salt rim

Bloody Caesar 9

organic vodka, Beach Plum Farm mix,
fresh clam juice, special seasoning,
topped with an oyster 3

Spicy Maria 10

jalapeno infused tequila, cilantro, chipotle
sauce and our Beach Plum Farm Mary mix.

All Bloody Marys feature our
Beach Plum Farm Bloody Mary Mix

LITTLE PIGGIES

Blue Piglet 7

fresh muddled blueberries,
organic unfiltered apple juice,
fresh lime juice and honey syrup

Wilbur 6

Blue Pig lemonade, iced tea,
honey syrup

Miss Piggy 6

strawberries, lemon juice,
simple syrup and ginger ale

Babe 7

bananas, fresh yogurt, honey

COCKTAILS

Blind Pig 9

Blue Pig Lemonade, white peaches
& Crop organic vodka

Rum Crusta 10

aged rum, orange curacao,
Angostura bitters

Virginia Jack 10

Lairds Applejack, Makers Mark bourbon,
maple syrup with fresh lime juice
and a splash of grenadine

Cherry Bourbon Sour 11

Bulleit bourbon, cherry vanilla bitters,
muddled Amarena cherries
and fresh lemon juice

Blueberry Caipirinha 11

Leblon Cachaca,
muddled blueberries
and lime, sirop de rhumm

WINES

RED

Pinot Noir 8

Trinity Oaks, California

Pinot Noir 14

Van Duzer,
Willamette Valley, Oregon

Merlot 8

14 Hands, Washington

Malbec 8

Colores Del Sol, Argentina

Bodega Norton "Privada" 14

Cabernet, Merlot,
and Malbec Blend, Argentina

Zinfandel 9

Cline Cellars, California

Cabernet Sauvignon 8

Kenwood "Yulupa", California

Cabernet Sauvignon 12

Silver Palms, Napa Valley

WHITE

Pinot Grigio 7

Vicolo, Italy

Pinot Gris 9

Primarius, Oregon

Sauvignon Blanc 8

Omaka Springs,
Marlborough, New Zealand

Viognier 9

Cline Cellars, California

Riesling "Spatlese" 8

Shmitte Sohne, Germany

Chardonnay 8

Kenwood "Yulupa", California

Chardonnay 13

Davis Bynum,
Russian River, California

CHAMPAGNE

Segura Viudas 7

Cava, Spain

Pascual Toso 8

Sparkling, Argentina

Moletto 9

Prosecco, Italy

Moletto Rose 9

Prosecco, Italy

Gloria Ferrer 10

Sparkling, California

BEER

DOMESTICS 4

BUDWEISER
MICHELOB ULTRA
COORS LITE
MILLER LITE
YUENGLING LAGER

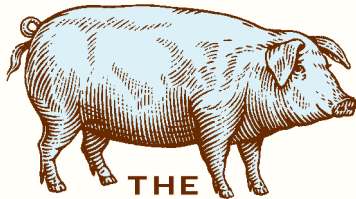
IMPORTS 5

GUINNESS
STELLA ARTOIS
BASS ALE
HEINEKEN
AMSTEL LIGHT
CORONA

CRAFT BREWS 6

BLUE PIG TAVERN ALE
BLUE MOON WHEAT BEER
FLYING FISH "HOPFISH" IPA
YARDS PHILADELPHIA PALE ALE
YARDS JEFFERSON TAVERN ALE

Try our Blue Pig Tavern Ale
on draft, 6/pint



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DINNER

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BILL OF FARE



SUMMER TWO THOUSAND AND ELEVEN

BLUE PLATE SPECIALS

Served with house salad or daily soup, and dessert

\$22.99

SUNDAY

POT ROAST

served with mashed potatoes and vegetable of the day

MONDAY

PRIME RIB OF BEEF AU JUS

slow roasted 14 oz cut, mashed potatoes and vegetable of the day

TUESDAY

PASTA NIGHT

chef's choice of the night

WEDNESDAY

MOTHER'S MEATLOAF

vegetable of the day, mashed potatoes and roast beef gravy

THURSDAY

ROASTED 1/2 CHICKEN

red bliss potatoes, green beans, bell peppers and roasted chicken jus

FRIDAY

BBQ PIG ROAST NIGHT

Beach Plum Farm all natural pig roast, chef's special preparation

SATURDAY

BPT FISH & CHIPS

crispy beer batter, french fries

× CULINARY SPECIALS ×

In season, three mornings a week, fruit and vegetables are picked at Beach Plum Farm and head 1.8 miles to The Blue Pig Tavern where our chefs develop these weekly menu specials around them.

Appetizer

BEACH PLUM FARM BABY LETTUCE 11

candied cashew, grapes, goat cheese, fresh strawberry vinaigrette

BEACH PLUM FARM HEIRLOOM TOMATO SALAD 9

fresh basil, shaved fennel, bacon, balsamic vinaigrette

WATERMELON & BLUEBERRY GAZPACHO 6

sweet melon salsa, fresh mint, dark rum syrup

PRAWN SKEWERS 12

herb marinated and lightly grilled

Beach Plum Farm Seasonal Vegetable

BEACH PLUM FARM ZUCCHINI & SQUASH 7

marinated in extra virgin olive oil and lightly grilled

Burger

SALMON BURGER 15

house ground and hand pressed, topped with guacamole, mango salsa and candied jalapenos

Main Course

PAN ROASTED HAWAIIAN BUTTERFISH 31

squash blossom and basil risotto, toasted pine nuts, beach plum farm greens, tomato caper relish

WHOLE GRILLED BLACK BASS 32

beach plum farm bok choy, cherry tomato and herb salad, coconut jasmine rice, ginger-soy broth

SAMPLE - APPETIZERS CHANGE WEEKLY

RAW BAR

Shrimp Cocktail 12

poached shrimp, horseradish, sweet tomato relish, fresh lemon

Jumbo Lump Crab Salad 13

avocado, sweet peppers, toasted hazelnuts, mango vinaigrette

Ahi Tuna Tartare 13

pickled radishes, cucumber salad, ginger vinaigrette

Oysters on the Half Shell M.P.

half dozen oysters, mignonette, cocktail sauce, fresh lemon

SNACKS AND STARTERS

House-Made Guacamole 8
ripe avocados, pico de gallo
and crispy flour tortillas

Crab Cake 13
cole slaw

P.E.I. Mussels 10
spicy tomato, ginger, garlic and cilantro

Crispy Fried Calamari 9
beer batter, truffle aioli, marinara sauce

Snow Crab Claws 15
garlic-white wine broth, drawn butter,
sweet pepper aioli

Steamed Little Neck Clams 12
Blue Pig Tavern ale, bacon,
Beach Plum Farm pesto

Baked Macaroni and Cheese 6
cheddar, gouda and fontina cheeses
add jumbo lump crab 5

SOUPS

Soup of the Day 7
ask your server about our daily special

French Onion Soup 7
herbed crouton, gruyère cheese

New England Clam Chowder
crock 6
little neck clams, smoked bacon,
oyster crackers

SALADS

Congressional Caesar Salad 8
hearts of romaine, croutons,
parmesan cheese, shaved radish,
tomato, cucumber

Farm Salad 7
Beach Plum Farm seasonal lettuce,
shaved vegetables and fruit,
simple vinaigrette

Classic Wedge Salad 8
iceberg lettuce, crumbled blue cheese,
tomato confit, crumbled bacon, radish,
celery, blue cheese dressing

Roasted Beet Salad 8
arugula, grilled corn,
parmesan cheese, balsamic vinaigrette

MAINS

Steak Frites 26
grilled N.Y. strip, french fries, pickled red onion, blue cheese butter

Mother's Meatloaf 17
vegetable of the day, mashed potatoes, roast beef gravy

Crab Cakes 28
mashed potatoes, red cabbage slaw, tartar sauce

Grilled Filet of Salmon 21
herbed roasted potatoes, shaved fennel, arugula, port wine reduction

Blue Pig Tavern Fish and Chips 18
crispy beer batter, french fries

Steak and Cake 32
grilled filet mignon and crab cake, bearnaise sauce, mashed potatoes,
vegetable of the day

Herb Roasted Half Chicken 21
au jus, roasted red bliss potatoes, caramelized onions, green beans

Fresh Pappardelle Bolognese 20
fresh pappardelle pasta and hearty meat sauce, fresh basil, shaved
parmesan cheese

Vegetable Lasagne 19
thin sliced seasonal vegetables, ricotta cheese, fresh pomodoro sauce,
Beach Plum Farm pesto

Fettucini with Steamed P.E.I Mussels 19
fettucini pasta, mussels, fresh tomato, basil, garlic,
white wine, parmesan cheese

BBQ Ribs 21
slow cooked and grilled pork ribs, potato salad, corn on the cob

Fisherman's Skillet 27
medley of seafood, caramelized onions and peppers, saffron rice pilaf

Ahi Tuna Steak 31
fresh tomatos, kalamata olives, capers, extra virgin olive oil, green beans

Double Cut Pork Chop 29
gingered sweet potatoes, wilted greens, caramelized fruit chutney

BPT Linguine and Clams 21
little neck clams, Blue Pig Tavern ale, bacon, Beach Plum Farm pesto,
grilled crostini, linguine al dente

BURGERS

All burgers are served on a specialty brioche roll with
handcut fries, lettuce, tomato, onion, pickle and ketchup

BPT Burger 11
half-pound ground sirloin
add cheese: provolone, cheddar,
blue or american 13

BPT Buffalo Style Burger 16
caramelized onion, blue cheese
crumbles, grilled portobello
mushroom, buffalo sauce

Texas Burger 16
bacon, caramelized onion,
cheddar cheese, barbecue sauce

Turkey Burger 15
house ground and pressed turkey
patty, pepper jack cheese and
house-made Beach Plum Farm
bread & butter pickles

LIBATIONS

WINE BY THE GLASS

RED

Pinot Noir 8

Trinity Oaks, California

Pinot Noir 14

Van Duzer,
Willamette Valley, Oregon

Merlot 8

14 Hands, Washington

Malbec 8

Colores Del Sol, Argentina

Bodega Norton "Privada" 14

Cabernet, Merlot,
and Malbec Blend, Argentina

Zinfandel 9

Cline Cellars, California

Cabernet Sauvignon 8

Kenwood "Yulupa", California

Cabernet Sauvignon 12

Silver Palms, Napa Valley

WHITE

Pinot Grigio 7

Vicolo, Italy

Pinot Gris 9

Primarius, Oregon

Sauvignon Blanc 8

Omaka Springs,
Marlborough, New Zealand

Viognier 9

Cline Cellars, California

Riesling "Spatlese" 8

Shmitte Sohne, Germany

Chardonnay 8

Kenwood "Yulupa", California

Chardonnay 13

Davis Bynum,
Russian River, California

CHAMPAGNE

Segura Viudas 7

Cava, Spain

Pascual Toso 8

Sparkling, Argentina

Moletto 9

Prosecco, Italy

Moletto Rose 9

Prosecco, Italy

Gloria Ferrer 10

Sparkling, California

WINE BY THE BOTTLE

RED WINE

DRY & MEDIUM BODY

Malbec, Bodega Norton, Argentina	32
Petite Syrah, Geunoc, California	34
Carmenere, Casa Lapostolle, Chile	38
Chianti Classico, Castello Di Querceto, Italy	44
Merlot, Ferrari-Carano, Sonoma	48
Chateaufeuf Du Pape, Domaine du Grande Tinel	56
Brunello di Montalcino, Poggio Il Castellare, Italy	95
Montepulciano d'Abruzzo, Vasari, Italy	30
Double Decker, Red Blend of Cabernet, Petite Syrah & Barbera, Tamas Estates, California	32
Merlot, 14 Hands, Washington	34
Merlot, Benzinger, Sonoma	44

LIGHT, FRUITY & SOFT

Pinot Noir, Trinity Oaks, California	32
Pinot Noir, Gloria Ferrer, Carneros	40
Pinot Noir, Deloach, Russian River	42
Pinot Noir, Van Duzer, Willamette Valley, Oregon	46

FULL BODIED, RICH & JAMMY

Cabernet Sauvignon, Kenwood "Yulupa", California	32
Zinfandel, Cline Cellars, California	36
Cabernet Sauvignon, Josh Cellars, California	36
Cabernet Sauvignon, Rodney Strong, Sonoma	40
Cabernet Sauvignon, Silver Palms, Napa Valley	42
Cabernet Sauvignon, Summer's Estate, Napa	42
"Privada" Red Blend of Malbec, Cabernet & Merlot, Bodega Norton, Argentina	48
Zinfandel "50 Yr Old Vines", XYZin, Alexander Valley	60
Cabernet Sauvignon, Jordan, Alexander Valley	98

WHITE WINE

DRY MEDIUM BODY

Pinot Gris, Primarius, Oregon	34
Viognier, Cline Cellars, California	36
Semillon Blend, Peter Lehmann "Layers", Australia	40
Fume Blanc, Ferrari-Carano, Sonoma	42
Pouilly Fuisse, Louis Jadot, France	56

FULL BODIED, LUSH & CREAMY

Chardonnay, Santa Barbera, California	35
Chardonnay, Rodney Strong "Chalk Hill", Sonoma	42
Chardonnay, Deloach, Russian River	44
Chardonnay, Davis Bynum, Russian River, California	56
Chardonnay, Cakebread, Napa Valley	75

CRISP, LIGHT, CITRUSY & DRY

Pinot Grigio, Vicolo, Italy	32
Sauvignon Blanc, Omaka Springs, Marlborough	32
Sauvignon Blanc, Pedroncelli, Dry Creek, California	32
Sauvignon Blanc, Napa Cellars, California	34
Torrontes, Alta Vista, Argentina	38
Pinot Grigio, Santa Margherita, Italy	50

OFF-DRY & ROSE

Riesling "Spatlese", Shmitte Sohne, Germany	32
Riesling Blend, Autumness, Washington	38
White Zinfandel, Montevina, California	30
Mouvedre Rose, Cline Cellars, California	30
Rose of Cabernet, Mulderbosch, South Africa	32
Cape May Victorian Blush, Cape May, New Jersey	34
Domaine Ott, France	70

CHAMPAGNES & SPARKLINGS

Sparkling Brut, Toso, Argentina	28
Cava, Segura Viudas, Spain	30
Prosecco, Moletto, Italy	36
Sonoma Brut, Gloria Ferrer Sonoma	44
Champagne, Moet & Chandon Imperial	84
Champagne, Veuve Clicquot	90
Champagne, Dom Perignon	240

BEER

DOMESTICS 4

BUDWEISER
MICHELOB ULTRA
COORS LITE
MILLER LITE
YUENGLING LAGER

IMPORTS 5

GUINNESS
STELLA ARTOIS
BASS ALE
HEINEKEN
AMSTEL LIGHT
CORONA

CRAFT BREWS 6

BLUE PIG TAVERN ALE
BLUE MOON WHEAT BEER
FLYING FISH "HOPFISH" IPA
YARDS PHILADELPHIA PALE ALE
YARDS JEFFERSON TAVERN ALE

Try our Blue Pig Tavern Ale
on draft, 6/pint

COCKTAILS

SPECIALTY

Blind Pig 9

Blue Pig lemonade, white peaches
& Crop organic vodka

Rum Crusta 10

aged rum, orange curacao,
Angostura bitters

Virginia Jack 10

Lairs Applejack, Makers
Mark bourbon, maple syrup
with fresh lime juice
and a splash of grenadine

Cherry Bourbon Sour 11

Bulleit bourbon, cherry vanilla
bitters, muddled Amarena cherries
and fresh lemon juice

Blueberry Caipirinha 11

Leblon Cachaca,
muddled blueberries
and lime, sirop de rhumm

Admiral's Fizz 10

Prairie organic vodka,
fresh muddled strawberries,
fresh basil, lemon juice,
with a splash of club soda

BLOODY MARYS

Classic Mary 8

Beach Plum Farm mix
with Crop organic vodka.

Southern Mary 9

Tito's handmade vodka,
hickory smoke
and a southern spice salt rim.

Bloody Caesar 9

organic vodka, Beach Plum
Farm mix, fresh clam juice,
special seasoning
topped with an oyster 3

Spicy Maria 10

jalapeno infused tequila,
cilantro, chipotle sauce and our
Beach Plum Farm Mary mix