



PUB MENU

• SNACKS •

Cuvée + Caviar - \$125

Blue Rock Private Batch, Half Bottle Jean-Charles Boisset

Antipasti - \$14

Marinated Olives, Boursin Stuffed Peppers, Preserved Artichokes

Cheese Board - \$22

Toma Truffle, Humbolt Fog, LaTur

Charcuterie Board - \$25

Salami, Copa, Mortadella

• SMALL PLATES •

Hamachi Crudo - \$22

Roasted Poblano Pepper, Pistachio, Breakfast Raddish, Gochujang Flakes

Grilled Eggplant - \$18

Herbed Feta, Virginia Peanut Romesco, Sultanas

• MAINS •

Blue Rock Fried Chicken - \$21

Pickled Cucumbers and Marinated Melon, BR Hot Sauce

Seared Halibut - \$32

Carolina Gold Rice, Sunnyside Vegetables, Roasted Kombu Dashi

The Blue Rock Burger* - \$24

Snake River Farms Beef, Aji Amarillo Mayo, Baby Gem Lettuce,
Candied Jalapenos, White Cheddar

• SWEETS •

Lemon Posset - \$12

Thyme Shortbread



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
A 22% service charge is added to all checks. This goes towards equitable wages for the staff and benefits such as PTO and healthcare.