

STARTERS

SIGNATURE TENDERS (**) Freshly battered & fried chicken tenderloins	15	SWEET CHILI CAULIFLOWER Crispy fried cauliflower, sweet chili, scallion, sesame seed	10
CHICKEN WINGS	17		
Marinated, slow roasted & lightly fried. Tossed in choice of sauce		Buttered & salted, brewpub mustard	10
SAUCES & DRY RUBS			
SELECT UP TO 2 SAUCES: BBQ Buffalo Gochujang Garlic Parmesa: DRY RUBS:	n	BLUE HILL QUESADILLA Flour tortilla, monterey jack, roasted red pepper aioli BBQ / BUFFALO CHICKEN +6 SHRIMP +12	10
Old bay Lemon Pepper Black Magic		POTATO SKINS	15
		Monterey jack, bacon, crema, scallion	
TRUFFLE TOTS	9		
Seasoned tater tots, truffle oil, pecorino romano, chipotle ketchup		FRIED PICKLES Battered & fried dill pickle chips, chipotle ranch	9
RHODE ISLAND CALAMARI	17	empotic ranen	
Lightly fried Point Judith squid & hot cherr peppers tossed in garlic butter served with	у	POUTINE	13

BURGERS

ADD A SIDE HOUSE OR CAESAR SALAD TO YOUR BURGER FOR JUST \$4

BLUE HILL BURGER 17

2 beef patties, american cheese, lettuce, tomato, onion, garlic aioli, grilled brioche roll

BACON +2

lemon & herb aioli

TURKEY BURGER

Woodfire seasoned patty, fontina, lettuce, tomato, onion, roasted red pepper aioli, avocado, grilled brioche

BACON ONION JAM BURGER

Steak fries, herbed gravy, cheese curds

2 beef patties, bacon, onion, jam, fontina, tomato, lettuce, grilled brioche

19

SIDES			
French Fries	3	Tater Tots	5
Cole Slaw	3	Side House Salad	6
Sweet Potato Fries	5	Side Caesar Salad	6
Onion Rings	5		



15



SOUPS & SALADS

SALAD DRESSINGS

Italian | Lemon Vinaigrette | Zinfandel Vinaigrette | Red Wine Vinaigrette | Balsamic Vinaigrette Greek | Caesar | Buttermilk Ranch | Blue Cheese | Honey Mustard | Apple Cider Vinaigrette

CAESAR SALAD Romaine hearts, shaved parmesan, garlic & herb croutons	11	FRENCH ONION SOUP Caramelized onions, au jus, swiss	6
		TOMATO BISQUE	6
HOUSE SALAD	10	Stewed crushed tomatoes with basil, cream, garlic	
Baby lettuce, tomato, cucumber, red onion, carrot, garlic & herb croutons		TURKEY CHILI	8
RECOMMENDED: BALSAMIC VINAIGRETTE		Monterey jack, sour cream, chive	
FALL SALAD	14	COBB SALAD	14
Baby lettuce, pomegranate arils, honey crisp apple, acorn squash, pecans		Romaine, bacon, egg, tomato, cucumber, red onion, avocado, blue cheese	
RECOMMENDED: APPLE CIDER VINAIGRETT	ΓE	RECOMMENDED: RED WINE VINAIGRETTE	

SALAD ADDITIONS					
Grilled Pita	2	Grilled Salmon	10	Steak Tips	12
Grilled Chicken	6	Grilled Shrimp	12	Lobster Salad	22

PIZZAS			
5 CHEESE Mozzarella, provolone, parmesan, asiago & romano cheese	12	LOADED BAKED POTATO Sliced Idaho potato, bacon, scallion, sour cream	14
PEPPERONI Five cheese blend & italian style pepperoni	14	STEAK & GORGONZOLA Shaved steak, caramelized onions, garlic herb spread, gorgonzola	16
BBQ CHICKEN Pulled chicken, BBQ, red onion, cherry per	16 opers		



The commonwealth of massachusetts suggests that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborn illnesses especially if you have certain medical conditions. In addition, please notify your server about any food allergies before ordering.



ENTREES

PASTA IS MADE FRESH IN HOUSE DAILY

House made campanelle, blush vodka sauce, mozzarella, parmesan & romano, breadcrum		House made campanelle, pecorino romano, monterey jack, breadcrumbs	18
CHICKEN +6 SHRIMP +12 CHILI CRISP TAGLIATELLE	19	BROWN BUTTER SAGE GNOCCHI	+22
Caramelized onion, tagliatelle, chili crisp, paprika, cream CHICKEN +6 SHRIMP +12		Sage brown butter pan sauce, sweet potato gnocchi, crispy pancetta, roasted acorn squash	
TAGLIATELLE BOLOGNESE Fresh pasta, classic beef, pork, & veal ragu, splash of cream, ricotta	24	CHICKEN PARMESAN Lightly fried chicken breast, pomodoro, mozzarella & provolone, campanelle pasta	24
COD PICATA Lemon & caper, seared cod filet, mashed potato, vegetable du jour	24	FISH & CHIPS Lightly fried fish, french fries, vegetable slaw, tartar sauce, lemon	24
CIDER GLAZED SALMON Grilled fillet, herbed apple cider glaze, jasmine rice, vegetable du jour	28	MEATLOAF Homestyle beef & veal meatloaf, herb gravy, mashed potato, vegetable du jour	22
MARINATED SIRLOIN TIPS House special marinade, mashed potato & vegetable du jour	29	RIBEYE 14 oz. prime ribeye, baked potato & vegetable du jour	42

DINNER SIDES

MASHED POTATOES	5	MAC & CHEESE	5
BAKED POTATO	5	SIDE HOUSE SALAD	6
JASMINE RICE	5	SIDE CAESAR SALAD	6
VEGETABLE DU JOUR	5		



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DESSERTS

BROWN BAG BEIGNETS (**)

Served with chocolate sauce

TIRAMISU

Coffee soaked lady fingers, pastry cream, sponge cake, cocoa

CARROT CAKE

Served with chocolate sauce

Vanilla bean ice cream, hot fudge, whipped cream, cherry, chocolate brownie

BREAD PUDDING BITES

Cinnamon sugar coated bread pudding, caramel, vanilla icing



Layers of moist carrot cake, butter cream frosting

UPCOMING EVENTS AT THE CLUB!

Be sure to check out our upcoming events happening at the club! Register on the app, or scan the QR code to register on the website! 8

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