

— SMALL PLATES —

tonight's housemade soup 8⁵⁰

ROSEBAY oyster stew

smoked bacon | sofrito | fresh herbs | old bay
warm sweet potato biscuit 14⁵⁰

hoisin glazed baby back ribs

quick vegetable kimchee | toasted cashews 13⁷⁵

Dave's pork terrine & grilled baguette

heritage pork | golden raisin mustard | pickled pears 10⁵⁰

creamy burrata & crisp surryano ham

arugula pesto | rosemary focaccia | aleppo salt 13⁵⁰

cornmeal crusted fried VIRGINIA catfish

napa cabbage slaw | miso dressing | spicy mayo 13⁰⁰/26⁰⁰

taste of southern goodness (*to share, perhaps*)

sweet potato biscuits | EDWARD'S ham | house pork terrine
smoked fish salad | pepper jelly | house pickles 13⁵⁰

— GREENS —

seasonal lettuce salad

seasonal grapes | toasted pumpkin seeds
shaved radish | muscadine vinaigrette 8⁰⁰

whipped HOLLY GROVE goat's cheese & bosc pears

yellow beets | clementines | toasted walnuts
sherry-walnut oil vinaigrette 14⁰⁰

baby kale tossed with caesar dressing

reggiano parmesan | toasted pullman croutons 9⁷⁵

baby iceberg wedge

grape tomatoes | ALLAN BENTON'S bacon | toasted pecans
buttermilk blue cheese | buttermilk dressing 14⁰⁰

— SIDE DISHES —

fingerling potatoes | smoked cipollinis | shiitakes | greens 6⁵⁰

seasonal vegetable couscous 5⁰⁰

crispy fried brussel sprouts | maple syrup | sherry vinegar 7⁰⁰

chef's choice of vegetable 5⁰⁰

BIG PLATES

Our culinary team works hard to create personal dishes unique to the Blue Point. We respectfully request no substitutions.

braised lamb & housemade cornmeal gnocchi
chanterelle mushrooms | yellow beets | broccoli | baby carrots
pecorino romano | fresh tarragon 28⁰⁰

Sunburst Farm Carolina mountain trout
roasted cauliflower | fennel puree | salmon caviar
meyer lemon beurre blanc 28⁵⁰

PAMLICO SOUND green tail shrimp ramen bowl
lo mein noodles | roasted shiitakes | fresh belly bacon
pickled carrots | sweet herbs | soy pork broth 28⁵⁰

pan fried local jumbo lump crabcakes
seasonal vegetable couscous | marinated cucumbers
watercress sauce 33⁰⁰

grilled bone in pork chop*
bbq grilled winter cabbage | cheddar mac & 4 cheese
apple-bourbon butter 36⁰⁰

seared MAPLE LEAF farm duck breast*
confit salad of arugula, wild rice & cara cara oranges
glace de canard 29⁵⁰

seared OUTER BANKS sea scallops*
spiced sweet potato puree | bacon-apple-onion jam
toasted hazelnuts 34⁰⁰

grilled angus beef tenderloin*
warm salad of fingerling potatoes | smoked cipollini onions | shiitakes
truffle-horseradish crème fraîche | crushed peppercorns 39⁰⁰

tonight's seasonal fish selection market price

THE BLUE POINT DUCK

Owners—Sam McGann *and* John Power
Chef de Cuisine—Dave McClary | Sous Chefs—Matt Estrada, Stuart Harvey & Donny Grebner
Pastry/Bread Jack Baumer | Joe Santoro

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness especially if you have a medical condition

* please be aware, we process nuts and tree nuts in our kitchen