

APPETIZERS

Poutine.....8.5

Fresh cut fries, cheese curd, Applewood bacon and demi-glaze.

Deviled Eggs*.....11.0

Caviar, balsamic reduction, EVOO and aged cheddar tuile.

House Hummus Plate.....8.5

Organic chickpea and lemon hummus, fire roasted eggplant tomato and mint on flat bread with vegetable sticks.

Red Eye Country Biscuits.....9.5

Locally sourced country pit ham, buttermilk biscuits, aged cheddar and red eye gravy.

Artisanal and Domestic Cheese Board.....13.0

Selection of fine cheeses, bacon shallot jam, black mission figs, grilled sourdough.

Pork Barbecue Empanadas.....11.0

Fire roasted tomato salsa, apple butter, fried leeks, and red chili aioli.

Soups & Chili By The Crock!

Battlefield Chili.....5.5

Need a description here.....

Award Winning Maryland Crab Soup.....6.5

(Annapolis Seafood Festival Cook-Off Champion)

Chef Suser's Soup of The Day.....Market

Blue Side Salads

Farmhouse Salad.....7.5

Crisp lettuce, fresh vegetables with your choice of dressing – Creamy Balsamic, Creamy Italian, Ranch, Caesar, Bleu Cheese, and Honey-Poppy seed.

Traditional Caesar Salad.....7.5

Crisp romaine, house-made Caesar dressing and croutons, Reggiano cheese.

- **Add Blackened Chicken.....7.5**

- **Add Grilled Bourbon Shrimp.....8.5**

Taco Salad.....8.5

House-made tortilla chips, Battlefield chili, crisp greens, cheddar cheese, Pico de Gallo, homemade salsa, and red chili aioli.

"No, they never did turn me into a toad"

Entrees Lunch or Dinner

Country Spare Ribs.....11.0/16.0

Tender country spareribs, tangy sweet bourbon barbecue, served with house cut fries and house-made coleslaw.

Buttermilk Fried Chicken Tenders.....15.0

House cut fries, coleslaw, buttermilk biscuit, honey-poppy seed dipping sauce.

Vegetarian Plate.....11.0

A sampling of our roasted eggplant salad, hummus, falafel, Tzatziki and flatbread.

Drunken Chicken Pizza.....11.0

Free range all natural chicken breast cutlet crust, drunken tomatoes, Italian cheeses, bruschetta.

Crab Bite Basket.....13.0

Gourmet crab bites fried golden brown, fresh cut fries, coleslaw and remoulade sauce.

Entrees Dinner Only (after 4:00pm)

Blue Side Jambalaya.....20.0

Deconstructed – Cajun chicken breast, Andouille sausage, gulf shrimp, Louisiana red beans and rice.

Louisville Fried Hen.....19.0

All natural local sourced hen, fried in southern tradition with 18 herbs and spices. Served with cranberry-orange relish and sweet pecan yams.

Appalachia Burgoo Chimichanga.....16.0

Tender chunks of beef tenderloin, lamb, Cabernet infused demi-glaze, red chili aioli, and Loisin-striped glaze, served with salsa, red beans and rice.

Chicken Jaeger-Schnitzel.....16.0

Free range all natural chicken breast cutlets, panko breading, wild mushroom ragout, sauerkraut, and rosemary potatoes.

Salt and Pepper Pork.....16.0

Local sourced tenderloin of pork, marinated and flash fried with chili infused local honey, collard greens, and rosemary potatoes.

Baseball Cut Sirloin*.....25.5

Black Angus beef, grilled to your liking with house made steak sauce, cheddar onion pie, and rosemary potatoes.

Ten Spiced Chicken Breast.....17.0

Free range and all natural, with our special blend of 10 unique spices, finished with country corn relish and chili-infused honey.

"Gofer Evert?" "No thank you Delmar, 1/3 of a gofer would only arouse my appetite without beddin' er backing down."

Seafood Entrees

(After 4:00pm)

Maryland Crab Cake.....21.0

Chef Suser's Annapolis-famous all lump no filler crab cake is a must! Served with remoulade, house cut fries and coleslaw.

Rainbow Trout.....23.5

Fresh from the mountain streams! Lump crab, country ham, shallots, petite green beans, fried capers, and sherry cream reduction with sweet pecan yams.

Shrimp n' Grits.....19.0

Gulf shrimp, olive oil, peppers, garlic and spicy Andouille sausage, set atop a bed of horseradish-cheddar grits, fried leeks, Appalachia aioli and a buttermilk biscuit.

Blackened Catfish.....17.0

Uniquely spiced with a mélange of peppers and Andouille sausage with Creole butter and red beans and rice.

Gourmet Flatbreads

All Flatbreads are served with your choice of side Farmhouse or Caesar salad.

Garden Fresh.....8.5

Organic baby spinach, tomato, basil, roasted eggplant, and provolone.

The Frankfurt.....8.5

Béchamel, apple wood bacon, caramelized onions, and gruyere.

The Chesapeake.....13.0

Crab Imperial, country ham, Gruyere, tomato, and chives.

The Country Delight.....9.5

Fried chicken, Hoffman sausage, aged cheddar, finished with infused baby greens, Appalachia aioli and red chili aioli.

For The Young Pickers

All meals include a beverage and a choice of veggie sticks, potato chips or house cut fries.

\$6.5

**Grilled Cheese, Cheese Pizza Flatbread, Pulled Pork Sandwich,
Chicken Tenders, Cheeseburger or Fried Fish.**

" Well, it didn't look like a two-horse town, but try finding a decent hair jelly. "

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

Sandwiches

MOJO Burger* **11.0**

Pretzel roll, choice of cheese, and bacon shallot jam.

Your choice of: Blackened Chicken Breast, Twin Angus Beef Patties or
Cornmeal Fried Catfish.

Falafel..... **9.5**

Delicious! This traditional "sandwich" is a favorite of both vegetarians and non, set on flatbread, topped with lettuce, tomato, hummus, a hint of lemon, and a side of classic Tzatziki and roasted eggplant.

Memphis Pulled Pork..... **9.5**

House smoked, hand pulled pork shoulder, southern tangy, bourbon barbecue sauce, caramelized onions, fried leeks, on a pretzel roll, with coleslaw.

Bavarian Country Sausage..... **11.0**

Local sourced Hoffman sausage, apples, sauerkraut, aged cheddar, baked in its own sourdough pretzel. Country mustard and house cut fries.

Country Blues Club..... **9.5**

Fried buttermilk chicken tenders, Swiss, bacon, Hoffman's country ham, red chili aioli, on sour dough.

Late Night (n' anytime) Munchies

Chips n' Salsa – Home-made warm chips n' salsa..... **4.5**

Basket of Fries – Malt vinegar Aioli dipping sauce..... **6.5**

Pork Barbecue Empanadas – Apple butter, fried leeks, red chili aioli..... **11.0**

FCF Wings – Footballer favorites served your way (naked, Old Bay, BBQ, Buffalo)..... **8.5**

Nachos Grande – Chili, cheese, home-made salsa, red chili aioli, Pico de Gallo.... **8.5**

Fried Crab Bites – Blue crab, authentic seasonings, remoulade sauce..... **13.0**

Chesapeake Flatbread – Crab Imperial, country ham, Swiss, diced tomatoes... **13.0**

Buttermilk Fried Chicken Tenders – House fries, honey poppy seed sauce. **11.0**

Albondigas – House-made meatballs, local sourced beef n' pork, roasted tomato n' garlic sauce, Reggiano cheese..... **8.5**

**Need beer for the after party? The Blue Side can sell all of our
canned beers to go, just ask your bartender for pricing!**

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BLUE SIDE BEER!

Drafts by the Pint

1. Left Hand Milk Stout Nitro (Longmont, CO), 6%.....7
2. Firestone Walker Easy Jack IPA (Paso Robles, CA), 4.5%.....6
3. Allagash White (Portland, MA), 5%.....7
4. Lagunitas IPA (Petaluma, CA), 6.2%.....6
5. Otter Creek Fresh Slice White IPA (Middlebury, VT), 5.5%.....6
6. Pabst Blue Ribbon (Los Angeles, CA), 4.5%.....3
7. Schlafly ESB (St. Louis, MO), 5.8%.....5
8. Troegs Sunshine Pils (Hershey, PA), 4.5%.....6
9. Oskar Blues Dale's Pale Ale (Longmont, CO), 6.5%.....5
10. Breckenridge Nitro Vanilla Porter (Breckenridge, CO), 4.7%.....6

Cans

- LAGERS – Budweiser (St. Louis, MO), 5% 16oz.....4
Bud Light (St. Louis, MO) 4.2% 16oz.....4
Carlsberg (Denmark), 5% 16oz.....6
Coors Light (Golden, CO), 4.2% 16oz.....4
Corona Extra (Grupo Modelo S.A. de C.V.), 4.6% 12oz.....5
Devils Backbone Gold Leaf Helles Lager (Lexington, VA), 4.5% 12oz.....6
Michelob Ultra (St. Louis, MO), 4.1% 16oz.....5
Miller Lite (Milwaukee, WI), 4.2% 16oz.....4
Oskar Blues Mama's Little Yella Pils (Longmont, CO), 6.9% 12oz.....8
Troegs Troegenator Doublebock (Hershey, PA), 8.2% 16oz.....7
Yuengling (Pottsville, PA), 4.4% 16oz.....4

ALES (misc) –

- 21st Amendment Hell or High Watermelon Wheat (CA), 4.9% 12oz.....6
Boddington's Pub Ale (MANCHESTER, UK), 4.6% 16oz.....8
Oskar Blues Nitro Old Chub Scotch Ale (Longmont, CO), 6.9% 12oz.....8
Guinness Draught (Dublin), 4.3% 16oz.....7
Union Anthem Golden Ale (Baltimore, MD), 5% 12oz.....6
Union Balt Alt Altbier (Baltimore, MD), 5.7% 12oz.....6
Union Old Pro Gose (Baltimore, MD), 4.2% 12oz.....6
Victory Summer Love Golden Ale (Downingtown, PA), 5.2% 12oz.....6

Ales (Pale)

Union Duckpin Pale Ale (Baltimore, MD), 5.5% 12oz.....6
Sierra Nevada Pale (Chico, CA), 5.6% 12oz.....6
SweetWater 420 Extra Pale Ale (Atlanta, GA), 5.7% 12oz.....6

Ales (IPA)

21st Amendment Back in Black IPA (San Francisco, CA), 6.8% 12oz.....6
21st Amendment Brew Free or Die IPA (San Francisco, CA), 7% 12oz.....6
Ballast Point Grapefruit Sculpin IPA (San Diego, CA), 7% 12oz.....8
Flying Dog Easy IPA (Frederick, MD), 4.7% 12oz.....6
Flying Dog Snake Dog IPA (Frederick, MD), 7.1% 12oz.....6
****Firestone Walker Union Jack IPA (Paso Robles, CA), 7.5%.....8**
Oskar Blues Pinner Throwback IPA (Longmont, CA), 4.9%.....6
SweetWater IPA (Atlanta, GA), 6.3% 12oz.....6
Troegs Perpetual IPA (Hershey, PA), 7.5% 12oz.....6

Hard Cider

Crispin Original Cider (Colfax, CA), 5% 16oz.....8
****Crispin Browns Lane Cider (Colfax, CA), 5.8% 16oz.....8**

Non-Alcoholic

Busch NA (St. Louis, MO), 0.4% 12oz.....3

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canned beers to go, just ask your bartender for pricing!**

George Washington on buying American:

As a President should, he set the tone for a "Buy American" policy; in a letter from Mount Vernon, on 29 January 1789, he wrote to the Marquis de Lafayette:

"We have already been too long subject to British prejudices. I use no porter or cheese in my family, but such as is made in America; both these articles may now be purchased of an excellent quality."

BLUE SIDE SPECIAL COCKTAILS

GIRLS NEXT DOOR \$7

ON ONI POND (Featured Shandy) – Tito's Vodka, Cranberry-Grapefruit-Pineapple Juices, Symples and Champagne.

CREAMSICLE-DREAMSICLE – Smirnoff-Orange, Triple Sec, Orange Juice and Orange Crush with fresh whipped cream.

IN WATERMELON SUGAR – Peligroso Silver Tequila, Lime-Watermelon Juice, Symples and Jalapeno with Chef-Salt Rim.

KATIE LEE DURHAM (The official BST cocktail) – Irish Mist, Gran Marnier, Fresh Grapefruit juice, Cinnamon Bitters, and Beet Syrup.

THE GUN CLUB

(Two Six-ers and an Eight)

DICKEL DON'T – Dickle No. 8 and Mnt. Dew

DEER TICK (A Tennessee Mule) – Dickel Rye, Lime Juice, Pineapple Juice, Orange Bitters, Gosling's Ginger Beer.

A-10-I-C (A Tennessee Iced Tea) – Dickle White, Lemonade and Sweet Tea in a Big Boy Glass.

BLUE SIDE WHISKEYS

BOURBON WHISKEY

BAKER'S.....	9
BASIL HAYDEN.....	10
BUFFALO TRACE.....	6
BULLEIT.....	6
CALUMET FARM.....	7
E.H. TAYLOR BARREL PROOF.....	10
E.H. TAYLOR SMALL BATCH.....	10
EAGLE RARE 10YR.	7
GEORGE T. STAGG.....	9
JIM BEAM.....	6
KENTUCKY GENTLEMAN.....	6
KNOB CREEK....	8
MAKER'S MARK.....	7
MICHTER'S.....	8
OLD CROW....	5
REBEL YELL.....	5
TOWN BRANCH.....	7
WILD TURKEY.....	6
WOODFORD RESERVE.....	9

OTHER AMERICAN WHISKEYS

AMERICAN HONEY.....	6
BULLEIT RYE.....	6
DEVIL JOHN MOONSHINE.....	6
DICKEL NO. 8 – DICKEL NO. 12 – DICKEL RYE – DICKLE WHITE.....	5
DICKLE BARREL SELECT.....	10
JACK DANIELS.....	6
***MICHTER'S AMERICAN.....	8
MICHTER'S STRAIGHT RYE.....	8
OLD OVERHOLT RYE.....	5
CLIMAX MOONSHINE.....	7
TEMPLETON RYE.....	7
SEMPER-FI CORN WHISKEY.....	4

**ASK YOUR SERVER FOR OUR SCOTCH WHISKEY
SELECTIONS.**

Welcome to The Blue Side Tavern n' Honky Tonk

Thank you for choosing The Blue Side, we appreciate the opportunity to show you a really good time! The concept or theme behind The Blue Side is quite simple; celebrate what we love about America and it's culture. Our menu is full of items that are heavily influenced by age-old Southeastern-American recipes brought back to life with the creative workings of Executive Chef Colin Suser. Partnering with our unique dining menu is our particularly puzzled list of beers. Long-time Cicerone certified and craft brew junkie Caleb Coble has brought his expertise of the American brewing industry to The Blue Side and our selection should please the craft-beer snob as well as the casual sampler.

Let's face it, music is a medium that can pull us together and make us feel as good or as bad as we want to feel. The music we listen to can tell a lot about who we were, who we are and who we want to be. The best therapy is great music and The Blue Side will be featuring some of the greatest music being written and performed in America. I have been asked how to describe our music and consequently the feel of the music that can be thought of as "Blue Side" music. Bluegrass, Newgrass, Country Blues, R&B, Folk Rock, Jam, and Southern Rock/Rockabilly are all "labels" of musical genres that have been used in describing our musical feel. I say it is a combination of the way all of these styles move you. There is serious rhythm and soul in all of these styles and the feeling you get when you experience these characteristics, performed by truly gifted musicians, is what The Blue Side should feel like.

The dream of opening a bluesy honky tonk type joint has been in the works for a few years and when we found that the old Bentz Street Raw Bar was available we knew we had found the spot where we could bring all of our plans to fruition. Our name, The Blue Side, was inspired by a song from one of our favorite bands; "The Blue Side of The Mountain" by the SteelDrivers. We knew what we wanted to be and with the help of local designers and craftsmen Brian Slagle (Lucy and Amellia, LLC), Rhonda McLaughlin (Design/Project Management), Jim Corkum (Corkum Craftsman & Construction, Inc), Eric French (Goodflower Painting) and the talents of City Glass, Frederick Ceiling, and Affordable Signs and Neon, we were able to pull it all together and give The Blue Side the style necessary to present our celebration of American Exceptionalism to all of Frederick; all good-food loving, good beer/whiskey-loving, good music-loving and good-time loving folks from all over.

**I hope you enjoy your visit, thanks for coming in,
Mike**

HAPPY HOUR

Every Tuesday – Friday 4pm – 7pm

\$1 PBRs, ½ Priced Drafts, \$2 Off all cans, \$1 off house liquor and house whiskeys, and \$1 off wine

BARTENDER'S BRUNCH

Every Monday is restaurant appreciation day, 50% off of all food and drink, all day and night!

TUESDAYS

"THE GUN SHOW"

All Whiskeys sold at ½ price chased down with a \$7 burger!

WEDNESDAYS

"THE GIRLS NEXT DOOR"

½ price wine and light fare; salads, hummus plate, vegetarian plate, falafel, and enticing Wednesday specials.

THURSDAYS

"A BUCKET 'N A BASKET"

A bucket of four canned beers (\$2 off per can) and a basket of our Poutine, chips n salsa, fries, wings, crab bites or Algodigas, all at ½ price!

SUNDAYS

"FUZZY FOREIGNER AND FOOTBALLER'S BRUNCH"

½ price Imported Beers and breakfast all day, perfect for morning BPL matches or afternoon NFL games.

WHAT WE DO!

WE DO LIVE MUSIC – Every Friday and Saturday night we strive to bring you some of the best local, regional and yes, national entertainment. Check out our web site and our social media outlets for updated band schedules and events.

WE DO LIVE FOOTBALL – The Blue Side is Frederick's soccer bar, we open early on Saturday and Sunday mornings to feature the fastest, strongest and most attractive football being played on the planet. We feature the Barclays English Premiere League and we host our own fantasy league as well. In celebration of what is great about America, we are also the spot to watch the US National teams as we take on the world!

WE DO FUNDRAISING/PRIVATE EVENTS – In an effort to be truly great partners with our community, TBST are eager to work with groups in helping to raise funds. We offer dining kickbacks, establishment appreciation weeks and in-house catering of special events. Want to host a meeting, rehearsal dinner or silent auction fund raising event? Just ask one of TBST's managers for details or check out our web site at

www.thebluesidetavern.com



Welcome to The Blue Side Tavern!

A celebration of everything we love about America.

From our world changing traditions of soulful Americana music, to classic Southeast-American cuisine that has been given a creative spicing-up, and our rich heritage of ground breaking American brewing and distilling techniques, we hope you experience some of what we feel makes America great!