



Spats

AT THE BLENNERHASSETT

SOUPS

Soup du Jour cup / 4.5 bowl / 6
Your server will describe today's specialty soup

Classic French Onion Soup / 8
with Gruyère, Herb Croutons, Parmesan Cheese

SIDE SALADS

Mediterranean / 6
Mixed Greens with Artichokes,
Roasted Red Peppers, Kalamata Olives,
Onion, Feta, Tomato, Sherry Vinaigrette

The Wedge / 5.5
Crisp Iceberg, Applewood Bacon, Red Onion,
Roma Tomato, 1000 Island Dressing

Mixed Green Salad / 7
Grilled Peaches, Blue Cheese, Toasted Pecans,
Red Onions, Tomato, White Balsamic Reduction

Classic Caesar Salad / 6
Crisp Romaine Lettuce, Herb Croutons,
Parmesan Crisp, Caesar Dressing

ENTREE SALADS

Spats Salad / 8
Spring Lettuce, Cherry Tomatoes, Red Onions,
Hard Boiled Egg, Avocado, Bacon, Croutons,
Herb Vinaigrette

add: Grilled Chicken Breast +4
Grilled Salmon +6
Chilled Shrimp +8
Grilled Flat Iron Steak +10

May be Blackened Cajun Style upon request.

Classic Caesar Salad / 8
Crisp Romaine Lettuce, Herb Croutons,
Parmesan Crisp, Caesar Dressing

add: Grilled Chicken Breast +4
Grilled Salmon +6
Chilled Shrimp +8
Grilled Flat Iron Steak +10

May be Blackened Cajun Style upon request.

SMALL & SHARED PLATES

Jumbo Shrimp Cocktail / 14
Brandy Cocktail Sauce, Lemon

Fried Burrata / 7
Cherry Tomato Relish, Baguette Chips

Hummus / 8.5
Crumbled Feta, Cherry Tomatoes,
Kalamata Olives, Olive Oil, Paprika,
Baked Pita Chips

Fried Calamari / 12
Lemon Sriracha Aioli, Grilled Lemon

House Made Potato Chips / 8
Served with Bleu Cheese Sauce

Cheese Plate / 14
White Cheddar, Smoked Gouda, Genoa Salami,
Cornichons, Whole Grain Mustard

Chinese Steam Buns / 12
Seared Pork Belly, Hoison Sauce,
Cucumbers, Pickled Carrots

Citrus Shrimp and Potato / 8
Lemon Marinated Shrimp, Fried Idaho Potato
tossed in Housemade Chili Sauce, Sour Cream

ENTREES

Seared Diver Scallops / 28
Medley Fingerling Potatoes,
Green Beans, Tomato Gastrique

Grilled Airline Chicken Breast / 23
Wild Rice, Grilled Bok Choy,
Yuzu and Sriracha Beurre Blanc

Maryland Style Crab Cakes / 26
Green Beans, Roasted Red Skin Potatoes,
Horseradish Cream

Seared Duck Breast / 30
Mash Potatoes, Grilled Bok Choy,
Blackberry and Pinot Noir Reduction

Honey & Soy Glazed Berkshire Pork Chop / 28
Roasted Red Skin Potatoes, Green Beans

Grilled 6oz Beef Tenderloin / 32
Truffle Mash Potatoes, Roasted Cauliflower,
Slow Roasted Shallots, Bordelaise Sauce

Grilled Faroe Island Salmon / 26
Medley Fingerling Potatoes, Sautéed Spinach,
Fennel, Orange and Olive Relish

Stuffed Peppers / 18
Roasted Peppers stuffed with Garbanzo Beans,
Medley of Vegetables, Oaxaca Cheese, Tomato Sauce



PASTA

Fettuccini / 21
Herb Grilled Chicken, English Peas,
Wild Forest Mushrooms,
Truffle Parmesan Cream

Spaghetti Bolognese / 18
Longdale Farm Ohio Beef Bolognese,
Mirepoix Vegetables

Linguini / 16
Summer Vegetables, Basil Pesto

BETWEEN THE BREADS

All Burgers come with Bibb Lettuce, Tomato, Red Onions & Dill Pickle

Spats Burger / 13
Havarti Cheese, Applewood Smoked Bacon,
BBQ Mayo, Tomato Jam, Brioche Bun

Classic Burger / 11
Sharp Cheddar Cheese, Brioche Bun

Vegetarian Mushroom Burger / 10
Blend of Portobello, Button, Broccoli, Red Onion, Black Beans,
Swiss, topped with Smoked Gouda, Smoked Mayonnaise,
Tempura Shiitake Mushrooms on Brioche Bun

Smoked Salmon Sliders / 11
Herb Cream Cheese, Smoked Salmon, Cucumbers,
Tomato, Bibb Lettuce, Pumpernickel Roll

ALERT YOUR SERVER TO ANY FOOD ALLERGIES
There is increased danger of food-borne illness when consuming raw
OR ANY undercooked meats or seafood. 19% gratuity will be added
to parties of eight or more.

SIDES

*All burgers and sliders served with choice of Natural Cut French
Fries, Sweet Potato Fries, Pickled Vegetables: (Tomato, Cucumber
& Onion) or Farro Salad: (Heirloom Tomatoes, Witten Farm
Corn, Sweet Onions, Fresh Herbs.) Fresh Fruit +\$1.00*