

breakfast

Biscuits & Gravy

House-made buttermilk biscuits, sausage gravy Two biscuits 6 One biscuit 4

Quiche

Daily quiche, mixed green salad, choice of dressing 9

Steak & Egg

Grilled 6 oz. flatiron, poached egg, hollandaise, seasoned home fries 20

Build Your Own Omelet

Three egg omelet with up to four ingredients, seasoned home fries, buttermilk biscuit 10

Meats- Slab bacon, smoked ham, house-made breakfast sausage, house-smoked salmon

Vegetables- Grape tomatoes, arugula, artichoke hearts, confit mushrooms, caramelized onions, roasted red peppers, spinach

Cheeses- Fresh goat cheese, sharp cheddar, gorgonzola, provolone, muenster, Swiss

Farmhouse Eggs Benedict

Toasted buttermilk biscuit, smoked ham, two poached eggs, hollandaise, seasoned home fries 9

Smoked Salmon Benedict

Toasted rye, house-smoked salmon, two poached eggs, hollandaise, seasoned home fries 11

Bruschetta

Creamed kale, slab bacon, tomato relish, two poached eggs, grilled sourdough baguette, seasoned home fries 10

Breakfast Tacos

Three fresh hand pressed tortillas, scrambled eggs, steak, red peppers, onion, tomato, cheddar cheese, seasoned home fries, chimichurri sauce, tomato salsa 11

Duck Hash

Duck confit, seasoned potatoes, roasted red peppers, caramelized onions, two poached eggs, harissa 12

Brioche French Toast

Thick cut bread in vanilla custard, orange bourbon butter, maple syrup, seasoned home fries, choice of smoked ham, breakfast sausage or applewood smoked bacon 10

Buttermilk Pancakes

Limoncello chantilly cream, blueberry compote, maple syrup Short stack 5 Full stack 7



soups & salads

Curry & Red Lentil Vegetable Soup

Signature vegan soup, crispy wontons & cilantro oil 4

Soup du Jour

bleu's creation of the day 4

Sweet Butter Leaf Salad

Bibb lettuce, toasted hazelnuts, fresh avocado, feta cheese, strawberry honey vinaigrette \$

bleu Shrimp Cobb Salad

Shredded bibb lettuce, cucumber buttermilk dressing, smoked shrimp, gorgonzola cheese, pickled red onion, grape tomatoes, applewood smoked bacon, English peas, egg salad, sourdough crostini 7

Caesar Salad

Romaine, shaved parmesan cheese, garlic chips, sourdough crostini & Caesar dressing 7

Mixed Green Salad

Assorted field greens, grape tomatoes, shredded carrots, pickled red onion, edamame, cucumber, parmesan cheese, garlic croutons 6

Salad Additions: Roast Turkey 4, Smoked Shrimp 7, Anchovies 2, Grilled Chicken 5, Grilled Salmon 6, Seared Tuna 7, Gorgonzola Cheese 2

House-made Dressings: Balsamic Vinaigrette, Creamy Blue Cheese Dressing, Cucumber Buttermilk, Roasted Shallot Vinaigrette, Dijon Maple Vinaigrette, Strawberry Honey Vinaigrette

 = Dish can be Prepared Gluten Free Upon Request, Please Alert Your Server

sandwiches

Sandwiches are accompanied by pickle spear & seasoned home fries
(loaded home fries add \$2)

Egg Salad

Hard boiled eggs, remoulade, bibb lettuce, toasted rye 8

Brunch bleu Burger

7 oz. Missouri Farmed, hormone-free burger, house-made brioche bun, confit mushrooms, arugula, sun-dried tomato aioli 10

Choice of: muenster, sharp cheddar, Swiss, gorgonzola or provol cheese

Fried Egg Sandwich

Fried egg, bacon, arugula, sun-dried aioli, on brioche bun or biscuit

Choice of: muenster, sharp cheddar, provol, Swiss or gorgonzola cheese 9

Summer "BLT"

Applewood smoked bacon, grilled watermelon, fresh basil, citrus aioli, toasted wheat 9

Grilled Cheese

Smoked Gouda, Granny Smith apple, caramelized red onion, green chili mustard, toasted sourdough 9

Club bleu

House-brined roasted turkey breast, smoked ham, bibb lettuce, pickled red onion, applewood smoked bacon, gorgonzola chive creme friache, rosemary aioli, toasted sourdough 10

signatures

Roast Turkey Pot Pie

Confit mushroom, pearl onion, sweet peas, roasted turkey breast, tarragon white wine cream sauce, puff pastry, truffle oil, fresh chives 10

Shrimp & Grits

Smoked citrus cilantro shrimp, creamy cheddar grits & crispy shallots 12

Chicken Fried Rabbit

Sweet potato pancake, spicy maple syrup, chives 14

Swordfish Tacos

Citrus aioli, honey sriracha, cabbage slaw, fresh avocado, cilantro 12

Mac & Cheese

Baked orecchiette pasta, garlic thyme cheese sauce, thick cut slab bacon, crispy parmesan panko gratin 9

beverages

Iced Tea 2 Blueberry Iced Tea 2.5

Coke, Diet Coke, Barq's Rootbeer, Mr. Pibb
Sprite, Tonic, Club Soda 2.5

Coffee: Douwe Egberts Columbian or Decaf 3

Complimentary Refills on the Above Listed Beverages

Lemonade 2.5 Blueberry Lemonade 3

Juices: Orange, Grapefruit,
Cranberry, Tomato, Pineapple 3

brunch cocktails

Mimosa 7
Orange juice & champagne

Fancy Pants 7
Blueberry Simple Syrup & champagne

BloodyMary
House-made bloodymary mix with
choice of vodka & garnish,
ask your server for today's variety



sides

Smoked Ham, Applewood Smoked Bacon,
or Breakfast Sausage 3

Home Fries 4

Loaded Home Fries 6

Cheddar Grits 5

Two Eggs Any Style 3

Buttermilk Biscuit 2

Sourdough, Rye, or Wheat Toast 2

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[20 percent gratuity will be added to all parties of 10 or more]