

nosh

Chips [g] [hh]

House-made chips served with gorgonzola chive creme fraiche dip 5

Sauteed Brussels Sprouts [g]

With slab bacon 6

Rosemary Fries [g] [hh]

House fries, roasted garlic & rosemary butter 5

Roasted Red Pepper Hummus [g] [hh]

Grilled naan, fresh vegetables, arugula walnut pesto, roasted garlic 7

Marinated Olives [g]

Spanish olives, kalamata olives, capers 8

appetizers

[g] [hh] **Blue Cheese Creme Brulee**

Red onion fig jam, balsamic reduction & crostini 10

[g] **Antipasto Board**

Prosciutto, salami, capicola, Maytag blue cheese, brie, manchego, marinated mozzarella, roasted garlic, olives, pickled vegetables, green chili mustard, arugula walnut pesto, grilled baguette, crostini 15

[hh] **Fried Green Tomatoes**

Cornmeal breading & creamy cucumber buttermilk dressing 7

[hh] **Beer Battered Cauliflower**

Arugula, coconut curried aioli & cranberry gastrique 8

Crab Cakes

Sriracha lime aioli, pickled carrots, green onions 10

[g] **Chipotle Pork Wings**

Crispy pork shanks, bleu's Signature chipotle wing sauce 11

[g] **Shrimp & Grits**

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

[g] **Tuna Crudo**

Crispy wontons strips, fresh avocado, creme fraiche, cumin oil, pickled red onion, lime salt 11

naan flatbreads

Mushroom & Goat Cheese [hh]

Mushroom confit, garlic oil, fresh goat cheese, thyme 8

Sun-dried Tomato & Mozzarella [hh]

Sun-dried tomato, marinated mozzarella, basil balsamic reduction 8

Merguez & Feta [hh]

Merguez sausage, feta cheese, fresh mint, harissa 8

Fig & Gorgonzola [hh]

Figs, gorgonzola, red wine syrup, toasted pine nuts 8

[hh] = Happy Hour, 1/2 off select items Monday- Friday 3- 6 p.m.


[g] = Dish **can be** Prepared Gluten Free Upon Request, Please Alert Your Server




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 10

 **Cobb Salad**
Shredded bibb lettuce, cucumber buttermilk dressing, smoked shrimp, gorgonzola cheese, pickled red onion, grape tomatoes, applewood smoked bacon, English peas, sourdough crostini 9

 **Grilled Peach Salad**
Endive, arugula, roasted shallot vinaigrette, candied walnuts, red wine syrup 10

 **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, Grilled Chicken 5, Anchovies 2,
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

sandwiches

Sandwiches are accompanied by pickle spear & choice of chips, fries,
soup, small Caesar or mixed green salad

Cuban

Citrus pulled pork, smoked ham, pickles, Swiss, yellow mustard, hoagie roll 11

Club bleu

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

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



signatures

Roast Turkey Pot Pie
Confit mushroom, pearl onion, sweet pea, roasted turkey breast, tarragon white wine cream sauce, puff pastry, truffle oil, fresh chives 10

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

  **Smoked Mussels**
Andouille sausage, corn, chipotle tomato broth, green onions, grilled baguette 12

Chicken Fried Rabbit
Sweet potato pancake, spicy maple syrup, chives 14

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

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