

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

Charcuterie & Cheese

Chef's choice cured meats, assorted cheeses & accoutrement, ask your server for today's variety \$14

Duck Potstickers

Duck confit, napa & red cabbage, carrot, cilantro & miso with marinated shiitake mushrooms & wasabi mustard \$12

Mac & Cheese

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

Additions: \$1 each- Sweet Peas, Confit Mushrooms, Red Peppers, Gorgonzola, Feta
\$2 each- Smoked Salmon, Duck Confit, Smoked Shrimp, Grilled Broccolini

Smoked Shrimp & Grits

Smoked citrus cilantro shrimp, creamy cheddar grits & spicy onion straws \$12

Spinach Gnocchi

Caramelized onion, English peas, white wine butter, walnuts, parmesan & fried sage \$12

Beer Battered Cauliflower

Arugula, coconut curried aioli & cranberry gastrique \$8

Tacos

Served with grilled tortillas, sliced avocado, crème fraiche & fresh cilantro

Please choose one of the following: \$12

Seared Cod with Asian slaw, honey sriracha

or

Steak with grilled corn & jalapeño salsa, chimichurri

or

Pork Tenderloin with salsa verde, sautéed peppers & onions

sandwiches

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

Club bleu

House-brined roasted turkey breast, smoked ham, bibb lettuce, pickled red onion, applewood smoked bacon, gorgonzola chive crème 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

Egg Salad

Hard boiled eggs, remoulade, bibb lettuce & toasted rye \$8

Grilled Broccolini & Fontina

Toasted sourdough, sweet tomato jam \$10 Add Bacon or Turkey \$2

Beer Marinated Steak Sandwich

Spicy onion straws, roasted red peppers, lemon thyme spinach, blue cheese sauce, brioche bun \$12

Duck Confit Sliders

House made duck confit, peanut sauce, cherry jelly & toasted peanuts \$12

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

Salad Additions: Roasted Turkey \$4, Smoked Shrimp \$7, Anchovies \$2, Duck Confit \$5, Grilled Salmon \$6, Gorgonzola Cheese \$2

Grilled Endive & Radicchio

Maytag blue cheese dressing, slab bacon, pears, crispy shallots & walnuts \$10

Caesar Salad

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

Mixed Green Salad

Assorted field greens, grape tomatoes, shredded carrots, roasted butternut squash, dried cranberries, parmesan cheese & garlic croutons \$6

Tuna Nicoise

Sesame & fennel Ahi tuna seared rare, mixed field greens, English peas, kalamata olives, oven roasted tomatoes, poached egg, dijon maple vinaigrette & crispy shoestring potatoes \$14

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 \$10

House-made dressings: Balsamic Vinaigrette, Creamy Garlic Parmesan, Cucumber Buttermilk, Roasted Shallot Vinaigrette, Maytag Bleu Cheese Dressing, Dijon Maple Vinaigrette

nosh

Chips & Gorgonzola Chive Crème Fraiche Dip \$5 

Sautéed Brussels Sprouts with Slab Bacon \$6 

Roasted Garlic & Rosemary Fries \$5 

Roasted Red Pepper Hummus & Grilled Pita \$7 

Marinated Spanish & Kalamata Olives \$6 

Herb Mascarpone Dip & Warm Roasted Vegetables \$8 



beverages

Coffee: Douwe Egberts European Dark Roast or Decaf \$3

Tonic, Club Soda \$2.50

Coke, Diet Coke, Sprite, Mr. Pibb \$2.50

Iced Tea \$2

Complimentary Refills on the Above Listed Beverages

Lemonade \$2.50

Blueberry Lemonade \$3

Juice: Orange, Grapefruit, Cranberry, Tomato,

Pineapple \$3

Join us for

Brunch

Saturday & Sunday

10 a.m. - 2 p.m.

29 South 8th Street, Columbia
573.442.8220 • bleucolumbia.com

 = Dish **Can Be** Prepared Gluten Free Upon Request, Please Alert Your Server

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