

breakfast

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, provol, 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 bread & seasoned home fries \$10

Quiche

Daily quiche, mixed green salad & choice of dressing \$9

Steak & Egg

6 oz grilled tenderloin, poached egg, hollandaise & seasoned home fries \$20

Breakfast Tacos

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

Biscuits & Gravy

House-made buttermilk biscuits & sausage gravy Two biscuits \$6 One \$4

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 \$6 Full stack \$8

signatures

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 Broccollini

Fish Tacos

Seared cod, grilled tortillas, Asian slaw, sliced avocado, crème fraiche, fresh cilantro & honey sriracha \$12

Smoked Shrimp & Grits

Smoked citrus cilantro shrimp, creamy cheddar grits & spicy onion straws \$10

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

bleu

sandwiches

Sandwiches served with pickle & seasoned home fries (loaded home fries add \$2)

Brunch bleu Burger

7 oz Missouri farmed, hormone-free burger, fried egg, house-made brioche bun, confit mushrooms, arugula & sun-dried tomato aioli
Choice of: muenster, sharp cheddar, provol, Swiss or gorgonzola cheese \$10

Fried Egg Sandwich

Fried egg, bacon, arugula, sriracha aioli & brioche bun or biscuit
Choice of: muenster, sharp cheddar, provol, Swiss or gorgonzola cheese \$9

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

Egg Salad

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

Grilled Broccollini & Fontina

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

Duck Confit Sliders

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

soup & 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, Poached Shrimp \$7, Anchovies \$2, Duck Confit \$5, Grilled Salmon \$6, Gorgonzola Cheese \$2

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, 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

beverages

Coffee: Douwe Egberts Columbian 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

Orange, Grapefruit, Cranberry, Tomato,

Pineapple \$3

sides

Smoked Ham, Applewood Smoked Bacon, or Breakfast Sausage \$3

Home Fries \$4


Loaded Home Fries \$6

Two Eggs Any Style \$3

Buttermilk Biscuit & Orange

Bourbon Butter \$2

Sausage Gravy \$2

 = 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]

brunch

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