



blu

Blu uses ALL organic produce and herbs, and all proteins are naturally produced or wild caught.

Additionally we recycle, and use all biodegradable to-go materials

VEGETARIAN (V)

GLUTEN FREE (GF)

Share

Mediterranean Plate - 11 (V)

pita, tzatziki, olive tapenade, seasonal hummus

Cheese & Charcuterie Board - 16

prosciutto-wrapped mozzarella, honey drizzled gorgonzola, irish cheddar, salami, pickled red onion, strawberries

Sweet Potato Fries - 8 (V)

remoulade

Blu Chips - 10 (V)

potato chips, gorgonzola dressing, cilantro

Mac'N'Cheese - 7

mac, bacon, panko, cheese blend, cilantro

Calamari - 13

thai chili sauce

Black Bean & Corn Guacamole - 12 (V) (GF)

roasted cherry tomatoes, blu corn chips, salsa

Ceviche - 13 (GF)

walu, scallops, shrimp, peppers, citrus, cilantro, chips

Crab Cakes - 14

maryland style, remoulade

Bowl

Roasted Red Pepper Soup - 7 (V)

gouda, five cheese blend, ciabatta

Black Bean Soup - 7 (V) (GF)

tortilla strips, sour cream

Leaf

Blu House Salad - 9 (V) (GF)

spring mix, romaine, spicy walnuts, bleu cheese crumbles, balsamic vinaigrette

Chicory Caesar - 12

arugula, spring mix, romaine, radish, fennel bulb, croutons, shaved parmesan, caesar-vinaigrette

The Everything Salad - 12 (GF)

kale, brussels sprouts, apples, cherry tomatoes, golden raisins, sliced almonds, bacon, bleu cheese crumbles, apple vinaigrette

Peach Pecan Salad - 10 (V) (GF)

baby spinach, peaches, toasted pecans, bleu cheese crumbles, poppy seed vinaigrette

Grilled Romaine Heart Salad - 9 (V) (GF)

chargrilled romaine, thyme oil, wilted romaine cream dressing

Plates*

Creole Shrimp & Grits - 24 (GF)

creole bbq, jalapeno and gorgonzola grits, cilantro

Ratatouille Rotini - 16 (V)

rotini, eggplant, zucchini, bell pepper, mushroom, white onion, tomato, basil, mascarpone whip

Korean Salmon - 25 (GF)

korean bbq, quinoa, brussels sprouts, green beans

Blackened Scallops - 25

sweet creamed corn, crisp shaved asparagus

Porterhouse Pork Chop - 24 (GF)

pineapple-glazed duroc pork, coconut rice, gingered green beans

Chicken Fry - 20

buttermilk mashed potatoes, gorgonzola cream sauce

Hawaiian Walu - 26 (GF)

polenta cake, curried corn sauce, asparagus

Butcher's Tenderloin - 28 (GF)

medallioned black angus beef, chimichurri, roasted asparagus, and bacon & bleu cheese potato salad

*for logistical reasons the 'plates' section is unavailable during saturday and sunday brunch service.

Pizza

The Garden - 12 (V)

mushroom, onion, squash, zucchini, tomato, bell pepper

The Basic Bro - 12

salami...fancy for pepperoni

Daisy If You Do - 12 (V)

tomato, basil, garlic

The Georgia Sow - 12

peach infused olive oil, mozzarella, bleu cheese, peaches, ham, balsamic reduction, basil

- consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have medical conditions
- please notify your server of any allergies before ordering, as not all ingredients are listed. due to the nature of restaurants and cross-contamination concerns, we are unable to guarantee a 100% allergy free zone. however, we will do our best to accommodate your specific dietary needs.
- an automatic gratuity of 18% will be applied to all parties of 8 or more.



blu

LUNCH

served mon-fri
11:00 a.m.-3:00 p.m.

Pick Any 2 for 10

IN A BUN

Hot Ham
Beef N Blu
Asian Turkey
Caprese

GARDEN

Blu Salad
Peach Salad
The Everything
Chicory Caesar
Grilled Romaine

IN A BOWL

Red Pepper Soup
Black Bean Soup
Mac N Chz

Also Lunch

Chicken Quesadilla - 12

mushrooms, pico de gallo, sour cream, salsa

Blu Cheese Burger - 12

bleu, arugula, bacon, sweet potato fries

Pork Tacos - 12 ^{GF}

pico de gallo, sour cream, salsa

BRUNCH

served sat & sun
10:00 a.m.-3:00 p.m.

Brunch Board - 16

prosciutto, cheddar, cream cheese, hard boiled egg, avocado, english muffin, housemade jam, fruit

Granola & Cream - 8 ^V

brown sugar & cinnamon granola, half & half, fruit

Grand Marnier French Toast - 11 ^V

croissants, maple syrup, fruit

All American - 14

two eggs your way, breakfast ham, bacon, potato hash, toast, housemade jam

Salmon Blu Plate Special - 13 ^{GF}

three eggs scrambled with salmon, capers, cream cheese, red onion, dijon-cream sauce, potato hash

Veggie Blu Plate Special - 12 ^V ^{GF}

three eggs scrambled with bell pepper, onion, squash, zucchini, mushroom, tomato, roasted red pepper, salsa, potato hash, fruit

Pancake of the Day - 11

a stack of three, bacon

Huevos Rancheros - 13 ^{GF}

two eggs sunny side up over black bean corn smash with blu corn tortillas, ranchero sauce, potato hash

Steak & Eggs - 16 ^{GF}

black angus butcher's tenderloin, two eggs your way, hollandaise, potato hash, fruit

The Old School Benny - 12

grilled ham, poached eggs, hollandaise, potato hash, fruit

Avocado Toast - 9 ^V

toast, avocado salsa, two eggs looking at you, pico de gallo, arugula

Crab Cake Benedict - 15

one crab cake, poached egg, hollandaise, potato hash, fruit

Vegetarian Benedict - 12

spinach, tomato, sauteed mushrooms, poached eggs, hollandaise, potato hash, fruit

Migas - 13

three eggs scrambled with roasted red pepper, bell pepper, onion, & chorizo. served with grilled blu corn tortillas, black bean corn smash, potato hash

The Conundrum - 18

fried chicken breast, poached eggs, gorgonzola & jalapeno grits & jalapeno gorgonzola cream

Chilaquiles de Blu - 15 ^{GF}

housemade blu tortilla chips, pulled pork, queso fresco, potato hash, jalapeno gorgonzola cream sauce, pico de gallo, & two eggs looking at you

Bayou Brunch - 18 ^{GF}

blackened shrimp, gorgonzola & jalapeno grits, two eggs looking at you, pico de gallo & guest's choice of sauce (jalapeno gorgonzola cream, or bbq creole)

Tamales con Huevos - 16

two pork tamales, poached eggs, quinoa, hollandaise, black bean corn smash, pico de gallo, cilantro

The Cure - 14 ^W ^T ^F

potato hash, bacon, mushrooms, melted cheddar, two eggs looking at you, & a miller high life in a bag

**Add Ons - egg-2, pancake-4, bacon-3, toast-1
breakfast ham-3, english muffin-1, french toast-5,
avocado-2, potato hash-2, jam-0.75, fruit bowl-mkt**

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