blu

At Blu we recycle, & use biodegradable straws & to-go materials!

Vegetarian 🛛

Mediterranean Plate - 11(V) pita, tzatziki, olive tapenade, seasonal hummus Cheese & Charcuterie Board - 15

irish cheddar, gorgonzola, mozarella, prosciutto, salami 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

Chips & Salsa - 5 🕖 spinach tortilla chips

Crab Cakes - 14 maryland style, remoulade

Roasted Red Pepper Soup - 7 (V) gouda, five cheese blend, ciabatta Black Bean Soup - 7 (V)GF tortilla strips, sour cream

Blu House Salad - 8 (V)GF) spring mix, romaine, spicy walnuts, gorgonzola, balsamic vinaigrette Chicory Caesar - 10

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

The Spinach Salad - 9 VGP baby spinach, strawberries, gorgonzola, spicy walnuts, balsamic vinaigrette The Smoked Salmon Salad*- 15

spring mix, radish, capers, croutons, six minute egg, lemon vinaigrette

available on hand tossed, flatbread, or gluten free crust

The Garden - 12 (V) mushroom, onion, squash, zucchini, tomato, bell pepper The Basic Bro - 12 salami...fancy for pepperoni Daisy If You Do - 12 🕖 romas, garlic, basil

GLUTEN FREE

Not Chucky's Cheese - $12 \heartsuit$ burrata & buffalo mozzarella

This Little Figgy - 12 figs, bacon, caramelized onion, olive oil, gorgonzola, balsamic reduction

Backyard BBQ - 12 chicken, sweet corn, red onions, bacon, bbq sauce

Pizza a Portuguesa - 12 mozzarella, ham, heart of palm, peas, onion, boiled egg The Truffle Shuffle - 12%

wild mushrooms & truffle drizzle Two Pigs & A Fun Guy - 11

sausage, pepperoni, mushroom Aww, Kale Yes - 12 🕅 kale pesto, crispy kale, brussels sprouts

The Taco Truck - 12 pulled pork, evoo, yellow onion, jalapeno, cotija, cilantro,

spicy green drizzle, lime juice Club Med(iterranean) - 12V olive pesto, rosemary, pepperoncinis, goat cheese, balsamic drizzle

Pretty Fly for a White Pie - 12 alfredo sauce, chicken, spinach, wild mushroom mix The Hack - 12

bratwurst, pistacchios, chile oil La Maria - 12 pepperoni, maria's mole sauce

Blu Burger - 12

burgers available with the impossible vegetarian patty +3

bleu, arugula, bacon, sweet potato fries The Cheddar Burger - 12

cheddar, romaine, romas, red onion, sweet potato fries

• 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

COS 🗱 3 served street style on corn, with pico, cilantro, & salsa

Blackened Chicken - 9 GF pickled onion, queso fresco, sour cream, lime Grilled Shrimp - 10 GF

Pulled Pork - 9 pickled onion, queso fresco, sour cream, lime Blackened Catfish - 10

Mushroom - 10 GF red & green bell pepper, pickled onion, queso fresco

Dilas

Chicken Quesadilla - 10 black bean & corn relish, sour cream, salsa Veggie Quesadilla - 10 (V)

squash, zuchinni, green bell pepper, yellow bell pepper, mushroom, romas, sour cream, salsa

Pork Quesadilla - 10 black bean & corn relish, sour cream, salsa

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

Brunch Board - 14 prosciutto, cheddar, cream cheese, hard boiled egg,

avocado, english muffin, housemade jam, fruit **Granola & Cream - 8** \heartsuit

brown sugar & cinnamon granola, half & half, fruit Grand Marnier French Toast - 10 V croissants, maple syrup, fruit

All American*-12 two eggs your way, breakfast ham, bacon, potato hash, toast, housemade jam

Salmon Blu Plate Special * - 11 GF three eggs scrambled with salmon, capers, cream cheese, red onion, dijon-cream sauce, potato hash

Veggie Blu Plate Special*- 10 VGF

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

Pancake of the Day - 9 a stack of three, bacon

Huevos Rancheros *- 11 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*- 8 (V)

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

Crab Cake Benedict* - 12 one crab cake, poached egg, hollandaise, potato hash, fruit Vegetarian Benedict*-10 V spinach, tomato, wild mushroom mix, poached eggs,

spinach, tomato, wild mushroom mix, poached eggs, hollandaise, potato hash, fruit

Migas * - 11 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 * - 15 fried chicken breast, poached eggs, gorgonzola & jalapeno grits & jalapeno gorgonzola cream

Chilaquiles de Blu*-14 (F) 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 egg looking at you, pico de gallo & guest's choice of sauce (jalapeno gorgonzola cream, or bbq creole)

Tamales con Huevos*-13 two pork tamales, poached eggs, quinoa, hollandaise, black bean corn smash, pico de gallo, cilantro

The Cure*- 12 (D) (T) (F) potato hash, bacon, mushrooms, melted cheddar, two eggs looking at you, & a miller high life in a bag

The Holy Mole*- 10 potato hash, bacon, mushrooms, melted cheddar, two eggs looking at you, & a miller high life in a bag

Add Ons - egg-2, pancake-2, 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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