

# BLUE'S LUNCH



Deviled Eggs Classic .75 EA / 4.25 (6)

Smoked Salmon, caper relish • Shrimp, zesty cocktail sauce • Ham, dijon cream 1.50 EA / 8.50 (6)

## SALADS

SM 6.75 / LG 8.50

- Blue's Egg, greens, hard eggs, egg bread, house pickles, S&P tomato, creamy dressing
- Shaved Fennel, cucumbers, tomatoes, greens, radish, croutons, French dressing
- Spinach and Mushroom, sweet peas, crispy shallots, goat cheese, bacon dressing
- Caesar, traditional, 2 yr parmesan

Add seared chicken, crisp calamari, or curried tofu 3.95

Add poached shrimp 4.95

## SOUPS

4.25 cup / 5.75 bowl

- Navy Bean, ham, potatoes • Chicken Noodle

## OMELETTES

9.95 with toast and one side

- Aged Wisconsin Cheddar, spinach, EGG WHITE OMELETTES AVAILABLE UPON REQUEST
- Zesty Sausage, lacinato kale, aged provolone, sage
- House Chicken Chorizo, tomato sauce, goat cheese, pickled chilies
- Roast Mushroom, aged provolone, tarragon sauce
- Pulled Ham, fris e, onion, gruyere
- Ratatouille, fresh basil

## MUCH LOVED

10.95 with one side

- Creamy Polenta, lacinato kale, roast mushrooms, poached eggs, sauce fonduta
- Crispy Shrimp, Bay Scallop & Calamari Scramble, rich tomato sauce, paprika aioli and toast
- Smoked Salmon Cr pe, caper cream cheese, potato, onion, sour cream
- Crispy Blue Crab Cake, mixed greens, buttered challah toast, poached eggs, pickled peppers, remoulade (add 1.00)
- Housemade Corned Beef Hash with poached eggs and toast (add 1.00)

## MUCH LOVED TOO

12.95 with one side

- Chicken Paillards, creamy polenta, herb lemon sauce
- Chicken and Spinach Mac n' Cheese, greens salad
- Duck Livers, bacon and onions, mashed Yukon potatoes, tarragon sauce
- Steak and Eggs with herb butter and toast (add 1.00)
- Veal Meatloaf, mashed Yukon potatoes, mushroom sauce

## "BENEDICTS"

11.50 with one side

- Blue's Classic: poached eggs, pulled ham, housemade English muffin, hollandaise
- Old English: poached eggs, roast tomato, sausage, beans, housemade English muffin
- Roti: curried tofu, fried banana, almonds, mint yogurt
- Dubliner: poached eggs, corned beef, creamy leeks, rye toast, paprika aioli

## WALKING FAVORITES

8.95 with yukon fries

- Blue's Egg Salad, spinach, tomato, house pickles, egg bread
- Pulled Ham and Gruyere, caramelized onion, three mustard mayonnaise, on thick cut white
- Roasted Turkey in Naan, bacon, fried shallots, greens, cranberry sage mayonnaise
- Chicken, seeded hard roll, tomato, lettuce, aged provolone, paprika aioli
- Curry Tofu Sandwich, raisin fris e salad, mint yogurt
- Corned Beef on Toasted Rye, aged provolone, beet slaw, Russian dressing
- 1/3 # Steak Burger, fried egg, lettuce, tomato, mayonnaise w/cheese (add \$1)

## BLUE'S BROWNS

hand-cut, house-made hashbrowns

Crisp n' Brown 3.25

Browns n' Cheese 4.25

## VERY STUFFED BROWNS 5.95

Pulled ham, sharp cheddar

Aged Provolone, fresh basil, rich tomato sauce

Goat Cheese, roasted olives, paprika aioli

Chicken Chorizo, spinach, paprika aioli

Roasted Mushroom, creamy leeks, herb creme fraiche

## SKINNY BROWNS 5.95

EVOO, arugula, fris e, onion, vinegar syrup

Curry tofu, mint yogurt, toasted almonds

## SIDES 3.25

Saut ed Spinach

Fresh Vegetables

Local Brown Eggs (2)

Yukon Fries

Petite Fruit Smoothie

Greens Salad

Mashed Yukon Potatoes

Fresh Fruit

Petite Caesar

Cup of Soup (add 1.00)

Zesty Sausage Links (add 1.00)

Thick-cut Cherry Wood Bacon (add 1.00)

Housemade Chicken Chorizo (add 1.00)

Slow-Baked Pulled Ham (add 1.00)

Seasonal Berries (add 2.00)

OUR EGGS ARE LARGE, CAGE-FREE BROWN EGGS WHICH ARE LOCALLY SOURCED FROM SMALL FAMILY FARMS. ENJOY!!!

THE CONSUMPTION OF RAW OR UNDERCOOKED MEAT, EGGS AND SHELLFISH MAY BE HAZARDOUS TO YOUR HEALTH.

JOSEPH MUENCH, EXECUTIVE CHEF/OWNER • ERICK FISHER, SOUS CHEF • KIM POLLMAN, PASTRY CHEF

18% GRATUITY MAY BE ADDED TO TABLES OF 6 OR MORE • BLUE SUGGESTS MAXIE'S SOUTHERN COMFORT FOR DINNER