

BLUE DENIM

APPETIZERS

CRAB & ASPARAGUS jumbo lump crab, grilled asparagus, tomato, cream, parmesan, lemon 20

CRAWFISH BEIGNETS crawfish, peppers, onions, Comeback sauce 15

CRISPY SPROUTS Brussels sprouts, shallots, spicy sweet Vietnamese sauce 14

BOUDIN BALLS spicy cajun pork sausage, creole mustard dipping sauce, house crackers 14

DUCK NACHOS duck confit, roasted garlic aioli, buttermilk crema, chimichurri, jalapeno, house tortilla chips 20

SALAD

CARNIVAL SALAD organic romaine hearts, artisan tomatoes, red onion, carrots, croutons, feta cheese, Italian herb vinaigrette 16 + 9 to add grilled shrimp to each salad

BOWLS & PLATES

CRAB CAKE jumbo lump crab, peppers, shallots, celery, Creole potato salad, asparagus, remoulade 35

SHRIMP & GRITS shrimp, tasso-andouille cream sauce, shiitake, Old Mill of Guilford grits 29

CRAWFISH FETTUCCINE crawfish, lardon, spinach, shiitake, rosemary, Parmesan cream sauce 29

ÉTOUFFÉE onions, peppers, garlic, creole stew, jasmine rice Crawfish 21 | Shrimp 21

DUCK CONFIT red beans, jasmine rice, shiitake mushrooms, cherry gastrique 32

KING CATFISH fried NC catfish, Old Mill of Guilford grits, crispy zucchini, roasted red pepper coconut cream sauce 29

RED BEANS & RICE slow stewed kidney beans, jasmine rice 18 + 9 add grilled shrimp + 9 add grilled andouille

STEAK FRITES USDA Prime NY Strip, house cut fries, maitre d'hotel butter, Blue Denim steak sauce 42*

GUMBO YAYA shrimp, chicken, andouille, filé gumbo, jasmine rice 21

DESSERTS

WHITE CHOCOLATE PECAN BREAD PUDDING whiskey creme anglaise 13

BD BANANA PUDDING vanilla custard, salted caramel pot de creme, 'Nilla wafers, caramelized banana 13

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS | Food prepared at Blue Denim may contain milk, egg, peanut, tree nut, wheat, soy, sesame, fish, crustacean shellfish. If you have a food allergy, please notify your server.

20% service charge added to parties of 5 or more | Add-ons & modifications to menu items are not refundable | Menu subject to change | Reservations suggested www.bluedenimgso.com | Last seating 8:30pm

COCKTAILS

INDIGO MOCKTAIL blueberries, mint, lime juice, lemonade, ginger beer (NA) **10**

CAJUN MARTINI jalapeno infused vodka, dry vermouth, pickle **15**

CREOLE BOURBON SMASH Bourbon, raspberry jam, Cointreau, orange juice, club soda **16**

KING BABY MARGARITA Tequila, Cointreau, lime juice, simple syrup, blackberries, mint **16**

TERRY'S COSMOCELLO Cathead Honeysuckle Vodka, blood orangecello, lime juice, cranberry juice **16**

SAZERAC Rye Whiskey, atomized absinthe, Peychaud's & Angostura bitters, lemon twist **16**

WALNUT & MAPLE OLD FASHIONED Bourbon, maple syrup, walnut bitters **16**

FIXIN' LEMONADE Tito's Vodka or Bourbon, house made lemonade, mint **14**

JEANSBORO MULE Tito's Vodka, Blue Curaçao, blueberries, lime juice, Fever Tree ginger beer **15**

OLD FASHIONED Rye Whiskey or Bourbon, Angostura bitters, Luxardo cherries, orange peel **16**

MARDI GRAS SANGRIA red wine, brandy, mango juice, orange, apple, lime **13**

SPARKLING

Mistiquett Cava NV (Spain) **9/32**

Saint-Hilaire Blanquette de Limoux Brut NV (Languedoc - Roussillon, France) **40**

G.H. Mumm Champagne Grand Cordon NV (Champagne, France) **80**

ROSÉ

Domaine André Brunel Vincent de Pays de Méditerranée Rose '23 (France) **11/36**

WHITE

La Petite Perrière Sauvignon Blanc '22 (Loire Valley, France) **12/40**

Laroque Cité de Carcassonne Chardonnay '22 (France) **11/36**

Simi Chardonnay '19 (California) **11/36**

Chateau Vitallis Pouilly-Fuisee Chardonnay '21 (Burgundy, France) **75**

Santi Sortesele Pinot Grigio '22 (Italy) **13/46**

Journey's End Reign of Terroir White Blend Viognier, Grenache Blanc '20 (South Africa) **12/40**

RED

Chateau de Pizay Morgon Gamay '21 (Beaujolais & Burgundy, France) **45**

Inscription Pinot Noir '21 (Oregon) **12/40**

Saurus Select Malbec '20 (Argentina) **11/36**

Pierre Usseglio Grenache|Syrah|Mourvèdre|Marseian|Merlot '21 (Rhône Valley, France) **56**

Biale Black Chicken Zinfandel (Napa, CA) **78**

Backhouse Cabernet Sauvignon '20 (California) **11/36**

Passerene Shiner Cabernet Sauvignon, Petit Verdot '17 (Camanere, South Africa) **47**

BEER

Bull City Ciderworks Cherry Tart Cider North Carolina 6% ABV (16oz) **6.5**

Einbecker Brauherren Pils Germany 4.9% ABV **6**

Oden La Curva Sud Italian Pilsner Greensboro, NC 5.3% ABV **7**

Abita Beeracuda Lager Louisiana 5% ABV **6**

Modelo Especial Lager Mexico 4.4% ABV **5**

Heineken 0.0 Netherlands 0% ABV **5**

Cajun Fire Honey Ale Munich Amber New Orleans, LA 5% ABV **6**

Cajun Fire Bayou Cowboy White Ale New Orleans, LA 6.7% ABV (16oz) **7.5**

Unibroue La Fin Du Monde Tripel Quebec, CAN 9% ABV **8**

Abita Jockamo Juicy IPA Louisiana 5% ABV **6**

Elcliptic Phaser NE IPA Oregon 6.5% ABV **6**

Abita Turbo Dog Dark Ale Louisiana 5.6% ABV **6**

Round for the cooks **7**

Coke, Diet Coke, Sprite (can) **3.5** **Sweet + Unsweet Tea** **3.5** **Pellegrino** **5** **Hot Tea** **4** **Cafe du Monde Coffee** **5**