

BLUE DENIM

APPETIZERS

DELTA CHINES RIBS smoked & grilled St Louis ribs, char siu sauce, peanuts, green onions 19

CRAWFISH TAILS lightly battered crawfish tails, BD sauce 16

CRAWFISH BEIGNETS crawfish, peppers, onions, Comeback sauce 14

CRISPY SPROUTS Brussels sprouts, shallots, spicy sweet Vietnamese sauce 13

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

SALADS

BD WEDGE iceberg, bacon, blue cheese, red tomatoes, caramelized onions, blue cheese dressing 16

WINTER SALAD Gate City Harvest arugula, apples, carrots, red onion, spiced pecans, Parmesan, lemon vinaigrette 16

+ 9 to add grilled shrimp to each salad

BOWLS & PLATES

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

CRAWFISH FETTUCCHINE crawfish, lardon, spinach, shiitake, rosemary, Parmesan cream sauce 28

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

DUCK CONFIT red beans, jasmine rice, chanterelle mushrooms, cherry gastrique 29

KING CATFISH fried NC catfish, Old Mill of Guilford grits, crispy zucchini, roasted red pepper coconut cream sauce 28

RED BEANS & RICE slow stewed kidney beans, jasmine rice 18

+ 9 to add grilled shrimp + 9 to add grilled andouille

STEAK FRITES USDA Prime NY Strip, house cut fries, maitre d'hotel butter, Blue Denim steak sauce 40*

GUMBO YAYA shrimp, chicken, andouille, filé gumbo, jasmine rice 20

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, prickly pear puree, lemonade, ginger beer (NA) **10**
- CREOLE BOURBON SMASH** Four Roses Small Batch Bourbon, raspberry jam, Cointreau, orange juice, club soda **16**
- RASPBERRY MARGARITA** tequila, lime juice, Cointreau, raspberry syrup **16**
- TERRY'S COSMOCELLO** Cathead Honeysuckle Vodka, blood orangecello, lime juice, cranberry juice **16**
- CRANBERRY-THYME SPRITZ** Sutlers Gin, St. Germaine, house-made cranberry thyme syrup, grapefruit juice, Fever Tree ginger beer **16**
- SAZERAC** Rye Whiskey, atomized absinthe, Peychaud's & Angostura bitters, lemon twist **16**
- WALNUT & MAPLE OLD FASHIONED** Four Roses Small Batch Bourbon, maple syrup, walnut bitters **16**
- FIXIN' LEMONADE** Tito's Vodka or Four Roses Yellow Label Bourbon, house made lemonade, mint **14**
- JEANSBORO MULE** Tito's Vodka, Blue Curaçao, blueberries, lime juice, Fever Tree ginger beer **15**
- OLD FASHIONED** Fishers Rye Whiskey or Four Roses Small Batch Bourbon, Angostura bitters, Luxardo cherries, orange peel **16**
- COCONUT MOJITO** rum, coconut milk, lime, mint, simple syrup, club soda **16**
- MARDI GRAS SANGRIA** red wine, brandy, mango juice, orange, apple, lime **13**

SPARKLING

- Mistinquett** 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**
- 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 (16oz) **7**
- 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**
- 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**