

# BLUE DENIM

## APPETIZERS

**CRAWFISH BEIGNETS** crawfish, peppers, onions, Comeback sauce 11

**DELTA RIBS** smoked & grilled St. Louis ribs, char siu sauce, peanuts, cilantro 16

**CARNIVAL SHRIMP** grilled shrimp, salsa Roja, salsa verde, cotija, jalapeno, grilled tortillas 16

**BURRATA** GCH heirloom & artisan tomatoes, orange-balsamic reduction, basil oil, crostini, herbs 16

**CRAWFISH TAILS** crispy crawfish tails with Blue Denim sauce 12

**CRISPY OKRA** cornmeal dusted okra, spicy herbed buttermilk dipping sauce 11

**CRAB & ASPARAGUS** jumbo lump crab meat, grilled asparagus, cherry tomatoes, Parmesan, lemon, butter, heavy cream, garlic 17

## SALAD

**SUMMER SALAD** GCH baby greens, artisan tomatoes, cucumbers, carrots, red onion, radish 13  
creamy dijon dressing or roasted shallot vinaigrette +8 add shrimp

## BOWLS & PLATES

**SHRIMP & GRITS** domestic shrimp, Tasso-Andouille cream sauce, shiitake, Old Mill of Guilford grits 25

**SCALLOPS** pan seared scallops, green verde sauce, summer corn sauté, smoky lime cream, crispy chorizo 28

**RED BEANS & RICE** slow simmered red beans, holy trinity, Jasmine rice 13  
+grilled shrimp | +grilled Andouille | each +7 or pick 2 for +13

**CRAWFISH FETTUCCHINE** crawfish, lardon, spinach, shiitake, rosemary, parmesan cream sauce, fettuccine 24

**ÉTOUFFÉE** onions, peppers, garlic, Creole stew, Jasmine rice Crawfish 20 | Shrimp 19

**GUMBO YAYA** shrimp, chicken, Andouille, filé gumbo, Jasmine rice 19

**KING CATFISH** crispy NC catfish, roasted red pepper-coconut cream sauce, Old Mill of Guilford grits, charred okra 25

**STEAK FRITES** USDA Prime NY Strip, house cut fries, BD steak sauce 38\*

## DESSERTS

**WHITE CHOCOLATE PECAN BREAD PUDDING** whiskey creme anglaise 11

**BD BANANA PUDDING** vanilla pot de creme, salted caramel pot de creme, Nilla wafers, caramelized banana 11

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

20% service charge added to parties of 5 or more

**THANK YOU FOR DINING AT BLUE DENIM!**

## COCKTAILS

**MARDI GRAS SANGRIA** red wine, brandy, mango juice, orange, apple, lime 10/27

**SAZERAC** Fishers Rye Whiskey, atomized absinthe, Peychaud's & Angostura bitters 15

**JEANSBORO MULE** vodka, Blue Curaçao, blueberries, lime juice, ginger beer 13

**BASIL GIMLET** gin, lime juice, basil, simple syrup 13

**OLD FASHIONED** Fishers Rye or Four Roses Small Batch, Angostura bitters, Luxardo cherries, orange peel 14

**COCONUT MOJITO** rum, coconut milk, lime, mint, simple syrup, club soda 13

**BOURBON PEACH SMASH** bourbon, peach, mint, ginger ale 14

**TERRY'S COSMOCELLO** vodka, blood orangecello, lime juice, cranberry juice, burnt orange zest 14

**BIG SOUTH MARGARITA** watermelon purée, silver tequila, lime juice, Cointreau, agave nectar 13

**FIXIN' LEMONADE** vodka or bourbon, house made lemonade, mint 12

**BLOODY MARY** BD Bloody Mary mix, vodka, pickled okra, spicy green beans, celery 13

## WINE

### SPARKLING

**Mistiquett** Cava (Spain) **8/30**

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

**Fourny** Brut 1er Grande Reserve (Champagne, France) **85**

### ROSÉ

**Rose Rebel '21** Pinotage, Western Cape, (South Africa) **9/34**

**Tintero** Vino Rosato '19 (Italy) **34**

**Clarington** Cinsaut Rosé '20 (South Africa) **9/34**

### WHITE

**Mont Rochelle** Chardonnay '19 (South Africa) **9/34**

**20 Acres** Chardonnay '19 (California) **9/34**

**Borgo Magredo** Pinot Grigio '20 (Italy) **12/44**

**Tommasi Le Rosse** Pinot Grigio '20 (Italy) **12/44**

**Clarington** Sauvignon Blanc '21 (South Africa) **9/34**

**Road To Santiago** Semillon '20 (South Africa) **96**

**Eberle** Muscat Canelli '18 (California) **40**

### RED

**Vignerons de Buxy** Pinot Noir - Gamay '16 (Buxy, France) **37**

**Inscription** Pinot Noir '19 (Oregon) **12/40**

**Saurus Select** Malbec '18 (Argentina) **9/34**

**Cha Monix Rouge** red blend '20 (South Africa) **9/34**

**Biale** Black Chicken Zinfandel '17 (California) **90**

**Camberley Illusion** Pinotage (South Africa) **14/47**

**El Coto** Rioja Crianza (Spain) **37**

**De Kleine Wijn Koop** Ou Treffer Cinsault (South Africa) **12/40**

**Backhouse** Cabernet Sauvignon '19 (California) **9/34**

**Juggernaut** Cabernet Sauvignon '19 (California) **47**

## BEER

**Mother Earth Endless River Kolsch** Kinston, NC 5.0% ABV 6

**Paulaner Premium Pils** Germany 4.8% ABV 16 oz 6

**Brown Truck #10 American Light Lager** High Point, NC 3.6% ABV 6

**Modelo Especial Lager** Mexico 4.4% ABV 4.5

**Hi-Wire Brewing Bed of Nails Brown Ale** Asheville, NC 6.5% 6

**Unibroue La Fin Du Monde Tripel** Quebec, CAN 9% ABV 7.5

**Southern Pines Malty By Nature Scottish Ale** Southern Pines, NC 5.1% ABV 6

**Founders All Day IPA** Michigan 4.7% ABV 5

**Wicked Weed Appalachia IPA** Asheville, NC 4.7% ABV 6

**Left Hand Milk Stout Nitro** Longmont, CO 6% ABV 6

**Coke, Diet Coke, Sprite** (can) 2 **Sweet + Unsweet Tea** 2.5 **San Pellegrino** 3 **Topo Chico** 4

**Hot Tea** 3.5 **Coffee** 3.5