

BLUE DENIM

THROW ME SOMETHIN' MISTER! MARDI GRAS MENU | 20th

APPETIZERS

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

BEEF BACK RIBS smoked back ribs, finished on the grill, chimichurri 20

BBQ SHRIMP whole Gulf shrimp, NOLA style bbq, grilled French bread, burnt rosemary 20

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

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 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 42*

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

DESSERTS

WHITE CHOCOLATE PECAN BREAD PUDDING whiskey creme anglaise 13

COFFEE & BEIGNETS coffee pot de creme, chocolate sphere, white chocolate ganache, beignets, powdered sugar 14

*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**
- CAJUN MARTINI** jalapeno infused vodka, dry vermouth, pickle **15**
- CREOLE BOURBON SMASH** Four Roses Small Batch 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** 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** Rye Whiskey or Small Batch 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**