

BLUE DENIM

APPETIZERS

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

CRAWFISH BEIGNETS crawfish, peppers, onions, Comeback sauce 14

BBQ SHRIMP shrimp, NOLA style bbq sauce, French country bread, burnt rosemary 21

CRAWFISH TAILS crispy crawfish tails with Blue Denim sauce 16

CRISPY OKRA cornmeal dusted okra, spicy Comeback sauce 13

SALAD

BURRATA marinated strawberries, blistered tomatoes, strawberry balsamic jam, mint, basil, French bread 17

BD SALAD Gate City Harvest arugula, carrots, red onion, walnuts, apple, parmesan, lemon vinaigrette 14
+8 add grilled shrimp

BOWLS & PLATES

BD CIOPPINO Gulf shrimp, mussels, scallops, tomato & saffron stew, garlic butter French bread 30

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

SHRIMP & CRAB GUMBO shrimp, crab, crisped okra, jasmine rice 22

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

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

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

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

MR CHICKEN crispy airline chicken breast, Old Mill of Guilford grits, crispy okra, Salisbury bbq sauce 26

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

Menu subject to change | Reservations suggested www.bluedenimgso.com | Last seating 8:30pm

COCKTAILS

- CREOLE BOURBON SMASH** Four Roses Small Batch, raspberry jam, Cointreau, orange juice, club soda **16**
- BIG SOUTH MARGARITA** tequila, watermelon puree, lime juice, Cointreau, agave nectar **15**
- TERRY'S COSMOCELLO** Cathead Honeysuckle Vodka, blood orangecello, lime juice, cranberry juice **16**
- SAZERAC** Fishers 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 **14**
- OLD FASHIONED** Fishers Rye Whiskey or Four Roses Small Batch Bourbon, Angostura bitters, Luxardo cherries, orange peel **16**
- STRAWBERRY MOJITO** light rum, strawberries, lime, mint, simple syrup, club soda **15**
- PALOMA** Sutler's Gin, grapefruit juice, simple syrup, club soda, rosemary **15**
- MARDI GRAS SANGRIA** red wine, brandy, mango juice, orange, apple, lime **13/40**

WINE

SPARKLING

- Mistinquett** Cava (Spain) **9/32**
- Saint-Hilaire** Blanquette de Limoux Brut (Languedoc - Roussillon, France) **40**
- Champagne Devaux** Brut Grande Reserve (Champagne, France) **80**

ROSÉ

- Rose Rebel** Pinotage '22 (South Africa) **10/36**
- La Jolie Fleur** Grenache Caladoc '21 (Méditerranée, France) **10/36**
- Clarington** Cinsaut Rosé '19 (South Africa) **10/36**

WHITE

- Luli** Sauvignon Blanc '21 (California) **13/46**
- La Petite Perrière** Sauvignon Blanc '22 (Loire Valley, France) **11/40**
- Mont Rochelle** Chardonnay '19 (South Africa) **10/36**
- Twenty Acres** Chardonnay '19 (California) **10/36**
- Chateau Vitallis Pouilly-Fuisee** Chardonnay '21 (Burgundy, France) **75**
- Road To Santiago** Semillon '20 (South Africa) **96**
- Garzon Albariño** '22 (Uruguay) **14/47**
- Santi Sortesele** Pinot Grigio '22 (Italy) **13/46**

RED

- Chateau de Pizay Morgon** Gamay '21 (Beaujolais & Burgundy, France) **45**
- Inscription** Pinot Noir '21 (Oregon) **12/40**
- Chevalier de la Créée Cote de Beaune** Templar Cuvee '19 (Burgundy, France) **90**
- Saurus Select** Malbec '20 (Argentina) **10/36**
- El Coto** Crianza Tempranillo '18 (Spain) **40**
- Pierre Usseglio** Grenache | Syrah | Mourvèdre | Marseian | Merlot '21 (Rhône Valley, France) **56**
- Backhouse** Cabernet Sauvignon '20 (California) **10/36**
- Garzon Tannat** '20 (Uruguay) **14/47**

BEER

- 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**
- O'Douls non alcoholic Lager** Missouri **5**
- Southern Pines Malty By Nature Scottish Ale** Southern Pines, NC 5.1% ABV **6**
- Unibroue La Fin Du Monde Tripel** Quebec, CAN 9% ABV **8**
- Abita Jockamo Juicy IPA** Louisiana 5% ABV **6**
- Mother Earth Long Weekend IPA** Kinston, NC 6.5% ABV **6**
- Wicked Weed Appalachia IPA** Asheville, NC 4.7% 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