

BLUE DENIM

20TH ANNUAL THROW ME SOMETHIN' MISTER! MARDI GRAS MENU

APPETIZERS

CRAWFISH RANGOON DIP crawfish, cheese & herb filling, fried wontons, sweet chili sauce 18

DUCK SOPE duck confit, red beans, arugula, apples, cotija, buttermilk crema, pickled cherry, Cheerwine gastrique 20

CRISPY SPROUTS Brussels sprouts, shallots, spicy sweet Vietnamese sauce 16

BOUDIN BALLS cajun pork rice sausage, spices, Creole mustard, Calabrian Chile oil, spicy saltines 15

CRAWFISH BEIGNETS crawfish, peppers, onions, Comeback sauce 15

SALAD

CARNIVAL SALAD arugula, carrots, cucumbers, red cabbage, cherry tomatoes, radish, red peppers, shaved Parmesan, orange vinaigrette 16 + 9 to add grilled shrimp

BOWLS & PLATES

CIOPINNO shrimp, mussels, scallops, tomato-saffron stew, grilled garlic butter French bread 37

SHORT RIBS slow braised short ribs, Bordelaise sauce, roasted carrots, potato puree 35

SHRIMP & GRITS shrimp, tasso-andouille cream sauce, shiitake, Old Mill of Guilford grits 33

CRAWFISH FETTUCINE crawfish, lardon, spinach, shiitake, rosemary, Parmesan cream sauce 32

GARDEN PASTA peppers, zucchini, broccoli, shallots, sauce verde, fettuccine, Parmesan 22
+ 9 to add grilled shrimp

RED BEANS & RICE slow cooked red beans, holy trinity, crushed tomatoes, Jasmine rice 19
+ 9 grilled shrimp + 9 grilled andouille + 12 fried catfish

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

CAJUN CATFISH & CHIPS crispy fried catfish, house cut fries, remoulade, malt vinegar spritz 30

PARADE CHICKEN crispy fried Joyce Farms airline chicken breast, whipped potatoes, red beans, bbq sauce 26

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

DESSERTS

BD MOON PIE vanilla cookie, marshmallow, banana cream, white chocolate, banana-rum sauce 14

WHITE CHOCOLATE PECAN BREAD PUDDING whiskey creme anglaise 14

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

*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.

COCKTAILS

INDIGO MOCKTAIL blueberries, mint, lime juice, lemonade, ginger beer (NA) **12**

HURRICANE dark & light rum, orange juice, lime juice, passion fruit juice, Luxardo cherry **16**

CAJUN MARTINI jalapeno infused vodka, dry vermouth, pickle **17**

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

CRANBERRY-THYME SPRITZ Sutlers Gin, St. Germaine, house-made cranberry thyme syrup, grapefruit juice, Fever Tree ginger beer **16**

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

TERRY'S COSMOCELLO Cathead Honeysuckle Vodka, blood orangecello, lime juice, cranberry juice **17**

SAZERAC rye whiskey, atomized absinthe, Peychaud's & Angostura bitters, lemon twist **18**

FIXIN' LEMONADE Tito's Vodka or bourbon, house made lemonade, mint **16**

JEANSBORO MULE Tito's Vodka, Blue Curaçao, blueberries, lime juice, ginger beer **16**

OLD FASHIONED rye whiskey **18** or bourbon **17** Angostura bitters, Luxardo cherries, orange peel

MARDI GRAS SANGRIA red wine, brandy, mango juice, orange, apple, lime **14**

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**

RED

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

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

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

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

BEER

Miller High Life Lager Wisconsin 4.5% ABV **4.5**

Yeungling Flight Lager Pennsylvania 4.2% ABV **5**

Sol Mexican Lager Mexico 4.5% ABV **5**

Heineken 0.0 Netherlands 0% ABV **5**

Bell's Big Hearted Imperial IPA New England 9.5% ABV **7**

New Belgium 1554 European Dark Lager Colorado 6%ABV **7**

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**

THANK YOU FOR DINING WITH US! LAISSEZ LES BONNS TEMPS ROLLER!