

BLUE DENIM

APPETIZERS

MARDI GRAS PREVIEW | BOUDIN BALLS house made boudin panko bread crumbs, creole mustard, Calabrian pepper oil, saltines 14

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

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

CRISPY SPROUTS Brussels sprouts, shallots, spicy sweet Vietnamese sauce

DUCK NACHOS duck confit, white cheddar, chimichurri, roasted garlic aioli, buttermilk crema, jalapenos, house tortilla chips 20

CRAWFISH BEIGNETS crawfish, peppers, onions, Comeback sauce ~~16~~ 10 CHOW DOWNTOWN

SALAD

GATE CITY HARVEST GCH mixed greens, artisan tomatoes, carrots, red onions, radish, walnut, Parmesan, champagne vinaigrette 15 + 9 to add grilled shrimp

BOWLS & PLATES

MARDI GRAS PREVIEW | SHORT RIBS slow braised beef short ribs, roasted carrots, potato puree, bordelaise 32

CRAB CAKE jumbo lump crab meat, crispy potatoes, sweet corn puree, sauce Bearnaise, crispy leeks 36

SHRIMP & GRITS shrimp, tasso-andouille cream sauce, shiitake, Old Mill of Guilford grits 32

CRAWFISH FETTUCCINE crawfish, lardon, spinach, shiitake, rosemary, Parmesan cream sauce 31

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 + 11 fried catfish

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

KING CATFISH fried NC catfish, Old Mill of Guilford grits, crispy zucchini, roasted red pepper coconut cream sauce 29

STEAK FRITES USDA Prime NY Strip, house cut fries, maitre d'hotel butter, Blue Denim steak sauce 45*

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

CHICKEN & ANDOUILLE GUMBO chicken breast & thigh meat, andouille sausage, file gumbo, jasmine rice 15
CHOW DOWNTOWN TAKE HOME / TO GO QUART \$25

DESSERTS

WHITE CHOCOLATE PECAN BREAD PUDDING whiskey creme anglaise 14

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

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

HURRICANE dark & light rum, orange juice, lime juice, passion fruit juice \$12 SPECIAL

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

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**

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**

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