

Bleu Door Brunch

BEIGNETS served with house made lemon curd 9

BREAKFAST POT PIE double sausage gravy, scrambled eggs. Sweet onions, ham, bacon, cheddar, buttermilk biscuit, with a hot honey drizzle. Served with fresh fruit. 18

SHRIMP & GRITS Shrimp, bacon, leeks, tomato, garlic & cream piled on sharp white cheddar grits, served with 2 eggs. 22

AVOCADO TOAST Butter croissant toast, smashed avocado, poached eggs, crispy prosciutto & micro greens. 18

PAIN PERDU House made Brioche in honey Gran Marnier custard, double cut bacon or sausage, syrup & butter. 18

SHAKSHUKA Eggs poached in a spicy tomato broth with linguica sausage, feta & baguette. Featuring Silagy Calabrian Sauce 21.

HASHES Served with field greens & a mini butter croissant

CORN BEEF Yukon gold potatoes, seasonal vegetables, and sweet onions, topped with 2 eggs finished with a horseradish sauce 22

CHORIZO(*V) Zenners' chorizo, Yukon gold potatoes, red bell peppers & sweet onions, topped with 2 eggs, finished with jalapeno sauce 19

VEGGIE(*V) Yukon gold potatoes, seasonal vegetables, and sweet onions. Topped with 2 eggs, served with field greens & a mini butter croissant 17

BENNIES house made sourdough English muffin, house potatoes or field greens with lemony hollandaise

HAM - Thinly sliced Applewood Ham 19

BACON - Double cut thick bacon 19

BLTA Double thick bacon, tomato, lettuce, smashed avocado, mayo on toasted marble wheat white bread. Served with house potatoes or greens with toasted almonds & dried cranberries. 15. Add Turkey 4. Sub fresh fruit 3. Add eggs 4.

GRILLED REUBEN Corned beef, Swiss, sauerkraut, 1000 Island on our pumpnickel. Served with house potatoes or greens with toasted almonds & dried cranberries. 20. Sub fresh fruit 3.

BLEU LADY Our twist on the classic Croque Madame: Strata topped with ham, gruyere, dijon, bechamel and 2 eggs, served with field greens. 18

QUICHE House made seasonal quiche served with fresh fruit or field greens, white balsamic vinaigrette, toasted almonds, dried cranberries, mini butter croissant 16. GF Quiche available 16.

CLASSIC BREAKFAST 2 Eggs any style, Yukon gold potatoes, choice of double thick bacon, sausage or chicken sausage. Served with a mini butter croissant 16.50

BLEU DOOR BISCUITS & GRAVY Our famous bacon-cheddar biscuits smothered with rich double sausage gravy with 2 eggs 18

MUSHROOM GRAVY & BISCUITS (V) Crimini, button & Portobello mushrooms with sweet onions in a rich brown gravy smother our flaky vegan biscuit 14. Add 2 eggs 17.

ON THE SIDE

Fresh fruit 6 - Eggs (2) 6 - Double cut bacon (3) 6.5 - Chicken Sausage (1) 4.5 - Pork Sausage Links (2) 5
House Potatoes 4 - Tofu Scramble 5 - Vegan Sausage (2) 6 - Soyrizo 5

Substitutions respectfully declined

Consuming undercooked eggs and meat may increase your risk of foodborne illness, especially if you have certain medical conditions. (*V) Vegan options available. Parties of 6 or more 20% service charge added

Maximum of 4 split checks per party.