

BLUE’S LUNCH



Deviled Eggs Classic .75 EA / 5.00 (6)
Smoked Salmon, caper relish • Shrimp, zesty cocktail sauce • Ham, dijon cream 1.50 EA / 8.95 (6)

SALADS SM 5.95 / LG 7.95

- Blue's Egg, greens, hard eggs, egg bread, house pickles, S&P tomato, creamy dressing
- Shaved Fennel, cucumbers, tomatoes, greens, radish, croutons, French dressing
- Spinach and Mushroom, sweet peas, crispy shallots, goat cheese, bacon dressing
- Caesar, traditional, 2 yr parmesan

Add seared chicken, crisp calamari, or herb roasted tofu 2.95
Add poached shrimp 3.95

SOUPS 3.50 cup / 5.50 bowl

- Navy Bean, ham, potatoes • Chicken Noodle

OMELETTES 9.50 with toast and one side
EGG WHITE OMELETTES AVAILABLE UPON REQUEST

- Aged Wisconsin Cheddar, spinach,
- Zesty Sausage, lacinato kale, aged provolone, sage
- House Chicken Chorizo, tomato sauce, goat cheese, pickled chilies
- Roast Mushroom, aged provolone, tarragon sauce
- Pulled Ham, fris  , onion, gruyere
- Ratatouille, fresh basil

MUCH LOVED 9.95 with one side

- Creamy Polenta, lacinato kale, roast mushrooms, poached eggs, sauce fonduta
- Crispy Shrimp, Bay Scallop & Calamari Scramble, rich tomato sauce, paprika aioli and toast
- Smoked Salmon Cr  pe, caper cream cheese, potato, onion, sour cream
- Housemade Corned Beef Hash with poached eggs and toast (add 1.00)

MUCH LOVED TOO 12.95 with one side

- Chicken Paillards, creamy polenta, herb lemon sauce
- Chicken and Spinach Mac n' Cheese, greens salad
- Daily Fish Dish, mashed Yukon potatoes
- Saut  ed Lake Superior Whitefish, mashed Yukon potatoes, caper relish
- Duck Livers, bacon and onions, mashed Yukon potatoes, tarragon sauce
- Steak and Eggs with herb butter and toast
- Veal Meatloaf, mashed Yukon potatoes, mushroom sauce

“BENEDICTS” 10.95 with one side

- Blue's Classic: poached eggs, pulled ham, housemade English muffin, hollandaise
- Old English: poached eggs, roast tomato, sausage, beans, housemade English muffin
- Roti: curried tofu, fried banana, almonds, mint yogurt
- Dubliner: poached eggs, corned beef, creamy leeks, rye toast, paprika aioli

WALKING FAVORITES 8.95 with yukon fries

- Blue's Egg Salad, spinach, tomato, house pickles, egg bread
- Chicken, seeded hard roll, tomato, lettuce, aged provolone, paprika aioli
- Curry Tofu Sandwich, raisin fr   e salad, mint yogurt
- Corned Beef on Toasted Rye, aged provolone, beet slaw, Russian dressing
- 1/3 # Steak Burger, fried egg, lettuce, tomato, mayonnaise w/cheese (add \$1)

THE CONSUMPTION OF RAW OR UNDERCOOKED MEAT, EGGS AND SHELLFISH MAY BE HAZARDOUS TO YOUR HEALTH.

BLUE’S BROWNS
hand-cut, house-made hashbrowns

Crisp n' Brown 2.95
Browns n'Cheese 3.95

VERY STUFFED BROWNS 5.95

Pulled ham, sharp cheddar

Spinach, parmesan, olive yogurt

Aged Provolone, fresh basil, rich tomato sauce

Goat Cheese, roasted olives, paprika aioli

Chicken Chorizo, spinach, paprika aioli

Roasted Mushroom, creamy leeks, herb creme fraiche

SKINNY BROWNS 4.95

EVOO, arugula, fr   e, onion, vinegar syrup

Curry tofu, mint yogurt, toasted almonds

SIDES 2.75

Zesty Sausage Links

Thick-cut Cherry Wood Bacon

Saut  ed Spinach

Fresh Vegetables

Local Brown Eggs (2)

Yukon Fries

Petite Fruit Smoothie

Greens Salad

Mashed Yukon Potatoes

Housemade Chicken Chorizo

Slow-Baked Pulled Ham

Fresh Fruit

Petite Caesar

Seasonal Berries (add 1.00)

Cup of Soup (add 1.00)

OUR EGGS ARE
LARGE,CAGE-FREE BROWN
EGGS WHICH ARE LOCALLY
SOURCED FROM SMALL,
FAMILY FARMS. ENJOY!!!