

# bleu olive

MEDITERRANEAN BISTRO

## DINNER MENU

### MEZZE

#### TASTING OF SPREADS

Listed Below | Pita | Cucumber | Crostini 12  
Individual Spread | Pita | Cucumber 9

#### HUMMUS

Garbanzo | Garlic | Lemon | Cumin

#### TSATSIKI

Greek Yogurt | Cucumber | Dill | Mint

#### TIROKAFTERI

Feta | Spicy Red Pepper | Basil

#### BABAGHANOUSH

Roasted Eggplant | Parsley | Olive Oil

#### ARTISINAL CHEESES

Chef's Selection | Burgundy Fig Compote  
Spiced Walnuts | Rosemary Toast 15

#### DOLMATHES

Stuffed Grape Leaves | Rice | Dill  
Pine Nuts | Tsatsiki 9

#### SAGANAKI

Baked Feta Cheese | Tomatoes | Olives  
Shallots | Rosemary Toast 11

#### LAMB KEFTE\*

Grilled Lamb "Meatballs" | Chermoula 12

#### GRILLED OCTOPUS

Arugula | Pickled Onions | Olive Relish 12

#### CRISPY FRIED CALAMARI

Spicy Red Pepper Jam | Smoked Onion Aioli 13

#### SAUTEED CALAMARI

Fennel | Capers | Tomato Ragú | Feta 13

#### MUSSELS "KRASATA"

Fennel | Capers | Chardonnay Butter 13

#### SPICY MUSSELS

Chorizo | Leeks | Spicy Tomato Brodo 14

#### PAN SEARED CRAB CAKE

Beet Relish | Smoked Onion Aioli 14

#### GARLIC SHRIMP

Shallots | Capers | Garlic Lemon Butter 16

### SOUPA | SALATA

AVGOLEMONO Egg Lemon Broth | Chicken | Rice 5 | 7

TODAY'S SOUP CREATION 5 | 7

ARTISAN Mixed Lettuces | Grapes | Walnuts | Bleu Cheese | Champagne Honey Mustard 10

CAESAR Baby Romaine | Polenta Croutons | Creamy Garlic Anchovy Dressing | Parmigiano 10

KALE CAESAR Polenta Croutons | Garlic Anchovy Sherry Vinaigrette | Parmigiano 11

BEETS Goat Cheese | Pistachio | Baby Arugula | Pickled Fennel | Lemon Sesame Vinaigrette 11

GREEK Tomatoes | Beets | Peppers | Cucumbers | Onions | Olives | Feta | Balsamic Vinaigrette 11

CRISPY CAROLINA OYSTERS\* Baby Arugula | Pickled Fennel | Lemon Caper Remoulade 15

### MEAT | POULTRY

JOYCE FARMS CHICKEN Spinach & Feta Stuffing | Mushroom Risotto | Chicken Demi 22

STEAK FRITES\* Grilled 10 oz Flat Iron | House Cut Fries | Fresh Herb Chermoula Sauce 25

HONEY GLAZED LAMB TENDERLOIN\* Mushroom Risotto | Broccolini | Porcini Bordelaise 28

N.C. RAISED PORK CHOP\* Bleu Cheese Risotto | Brussels Sprouts | Bacon Apple Chutney 27

N.C. GRASS FED BEEF TENDERLOIN\* Roasted Potatoes | Broccolini | Porcini Bordelaise 34

MOUSSAKA Casserole | Braised Lamb | Eggplant | Yukon Potatoes | Goat Cheese Béchamel 21

LAMB BURGER\* Beet Relish | Baby Arugula | Chermoula | Goat Cheese | House Cut Fries 16

### SEAFOOD | PASTA | RISOTTO

FISH OF THE DAY "PLAKI"\* Fennel | Red Peppers | Capers | Spinach | Parmesan Orzo Market

SCOTTISH SALMON\* Roasted Potatoes | Brussels Sprouts | Beet Relish | Smoked Onion Aioli 24

PAELLA Shrimp | Chicken | Spanish Chorizo | Calamari | Mussels | Citrus Saffron Risotto 25

SHRIMP TOURKOLIMANO Tomatoes | Olives | Spinach | Garlic Lemon Cream | Feta | Orzo 24

LAMB BOLOGNESE Braised Lamb | Mushrooms | Tomato Ragú | Linguini | Parmigiano 21

BUTTERNUT SQUASH RAVIOLI Roasted Root Vegetables | Sage Brown Butter | Parmigiano 17

MUSHROOM LINGUINE Shiitake | Oyster | Cremini | Fennel | Broccolini | Gorgonzola 17

Add Chicken 5 | Add Shrimp 8 | Add Chorizo 5

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Please inform us of any food allergies. We will meet & exceed any special dietary requests.

20% gratuity will be included to parties of six or more.