

# bleu olive

MEDITERRANEAN BISTRO

## LUNCH MENU

### SOUPA

#### AVGOLEMONO

Egg Lemon Broth | Chicken | Rice 5 | 7

TODAY'S SOUP CREATION 5 | 7

### MEZZE

#### TASTING OF SPREADS

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

#### HUMMUS

Garbanzo | Garlic | Lemon | Cumin

#### TZATZIKI

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 | Tzatziki 9

#### GRILLED OCTOPUS

Arugula | Pickled Onions | Olive Relish 12

#### CRISPY FRIED CALAMARI

Spicy Red Pepper Jam | Smoked Onion Aioli 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

#### CRISPY CAROLINA OYSTERS\*

Baby Arugula | Pickled Fennel  
Lemon Caper Remoulade 15

#### GARLIC SHRIMP

Shallots | Capers | Garlic Lemon Butter 16

### SALATA

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

CAESAR Baby Romaine | Polenta Croutons | 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

BISTRO Grilled Chicken | Tomatoes | Pickled Onions | Cucumbers | Peppers | Bleu Cheese  
Bacon Crumble | Hard Cooked Egg | Mixed Lettuces | Champagne Honey Mustard 16

ADD: chicken 5 | salmon\* 8 | Fried Oysters\* 8 | Shrimp 8

### BURGERS & SANDWICHES

We use locally sourced grass fed beef & lamb for our burgers.

Choice of Fresh Cut Fries, Garden Salad or Cup of Soup | Sub Greek Salad 2

B.O.M.B. BURGER\* Green Leaf | Tomatoes | Pickled Onions | Cheddar | Herb Mayo 13

BACON BURGER\* Caramelized Onions | Cheddar | Green Leaf | Smoked Onion Aioli 14

LAMB BURGER\* Beet Relish | Baby Arugula | Fresh Herb Chermoula | Goat Cheese 15

CHICKEN SALAD CROISSANT Tomato | Green Leaf | Herb Mayo 13 | 9 Half

B.L.T. Applewood Bacon | Green Leaf | Tomatoes | Herb Mayo | Whole Grain Toast 13 | 9 Half

FALAFEL WRAP Baby Arugula | Peppers | Pickled Onions | Hummus | Feta | Olive Relish 12

CHICKEN AVOCADO WRAP Applewood Bacon | Baby Arugula | Smoked Onion Aioli 14

CHICKEN SHAWARMA Moroccan Spice | Peppers | Onions | Shaved Lettuce | Tzatziki | Pita 13

LAMB KEFTE PITA Grilled Lamb "Meatballs" | Tomatoes | Onions | Shaved Lettuce | Tzatziki 14

### ENTREES

BLACKENED SALMON "PLAKI"\* Fennel | Red Peppers | Capers | Spinach | Parmesan Orzo 16

STEAK FRITES\* Grilled 8oz Flat Iron Steak | House Cut Fries | Fresh Herb Chermoula Sauce 17

LAMB KEFTE\* Grilled Lamb "Meatballs" | Fresh Herb Chermoula Sauce | Greek Salad 14

SPANAKOPITA Crispy Baked Phyllo Pastry | Braised Spinach & Feta Filling | Greek Salad 12

LINGUINE CAPONATA Eggplant | Capers | Olives | Spinach | Tomato Basil Ragu | Parmigiano 14

ADD: chicken 5 | Shrimp 8 | 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.

18% gratuity will be included to parties of six or more.