



📍 | @bleumarketandbakery
3919 S Providence | 573.874.4044

MARKET BREAKFAST & BRUNCH
monday - sunday | 8:00 am to 2:00 pm

BAKERY COUNTER
monday - sunday | 8:00 am to 3:00 pm
bakery@mybleuevents.com

CATERING & PRIVATE DINING
email: events@mybleuevents.com | www.mybleuevents.com

BREAKFAST & BRUNCH

All items served with choice of fresh fruit, home fries, truffle fries, sausage or toast. Substitute your side or add to your meal, bacon, avocado, or veggie of the day for \$2

QUICHE DU JOUR | \$11

BAGEL & LOX | \$11
cured salmon, boursin cheese, fresh herbs, capers, bagel

CLASSIC EGGS BENEDICT | \$10
poached egg, house-cured pork loin, hollandaise, paprika, english muffin

BAKED CUSTARD FRENCH TOAST | \$9 🍷
cinnamon custard, "Bourbon Old Fashioned" glaze, french bread

OMELETTE | \$9 🍷🌱
three eggs with your choice of up to three toppings
bacon, breakfast sausage, chorizo, house-cured pork loin
peppers, onions, mushrooms, tomatoes, spinach
cheddar, swiss, gouda

BEEF HASH | \$12 🌱
Slow-roasted Missouri beef, house potatoes, peppers, onions, Over Easy Egg & hollandaise sauce

BREAKFAST CROISSANT | \$11
applewood smoked bacon, over-easy egg, avocado, croissant

A LA CARTE

LOCAL BOATRIGHT FARMS EGGS (THREE) | \$5 🍷🌱

BACON (FOUR) | \$4 🌱

BREAKFAST SAUSAGE | \$3 🌱

HOME FRIES | \$3 🍷🌱

ROSEMARY TRUFFLE FRIES | \$5 🍷🌱

VEGETABLE OF THE DAY | \$3 🍷🌱

FRESH FRUIT | \$3 🍷🌱

AVOCADO | \$3 🍷🌱

TOAST | \$2 🌱

CAN BE MADE TO ACCOMMODATE UPON REQUEST:
🌱 vegan 🍷 vegetarian 🌾 gluten-free

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

BLEU SIGNATURES

MAC & CHEESE | \$9 🍷
thick cut slab bacon, garlic thyme cheese sauce, crispy parmesan panko gratin, baked orecchiette pasta

SHRIMP & GRITS | \$11 🌱
sautéed black tiger shrimp, chipotle & gouda grits, lemon brown butter sauce, crispy shallots

TURKEY POT PIE | \$10
roast house-brined turkey, mushroom confit, caramelized pearl onions, english peas, tarragon velouté, white truffle oil, puff pastry shell

SALADS

MARKET SALAD | full \$7 | half \$4 🍷🌱
mixed greens, pickled red onions, grape tomatoes, cucumbers, shaved parmesan, croutons, choice of roasted shallot vinaigrette or cucumber buttermilk dressing

CAESAR SALAD | full \$7 | half \$4 🍷
romaine, fried garlic chips, shaved parmesan, crostini, tossed in house-made caesar dressing

COBB SALAD | \$11 🌱
lettuce, poached shrimp, lardons, pickled onions, english peas, grape tomato, egg salad, gorgonzola, crostini, cilantro oil, tossed in cucumber buttermilk dressing

STRAWBERRY LEMONADE SALAD | \$9
fresh mixed greens, candied bacon lardons, sliced provolone cheese, shaved toasted almonds, fresh strawberries, strawberry lemonade vinaigrette

ADD PROTEIN
roast house-brined turkey | \$3
poached shrimp | \$5
salmon lox | \$7

SANDWICHES

All items are served with choice of truffle fries, home fries, fruit, or cup of soup.

HOUSE ROAST BEEF SANDWICH | \$13
chilled roast beef, smoked gouda, honey & horseradish mustard
pickled red onions on toasted wheat bread

TURKEY SALAD | \$10
house-brined turkey, grapes, toasted almonds, croissant

CLUB BLEU | \$11
house-brined turkey breast, house-cured pork loin, applewood smoked bacon, pickled onions, lettuce, bleu cheese crème fraîche, rosemary aioli, sourdough bread

EGG SALAD | \$9 🍷
hard boiled egg, bibb lettuce, remoulade, toasted rye

PESTO & OLIVE VEGGIE | \$10 🍷
grilled squash, caramelized onions, olive tapenade, roasted red peppers, sautéed spinach, basil pesto, soft baguette

SOUPS

CURRY RED LENTIL | \$3 cup | \$5 bowl 🍷🌱
red lentils, squash, carrots, celery, tomato, kale, red curry, cilantro oil, crispy wontons

CREAMY BASIL PARMESAN TOMATO | \$3 cup | \$5 bowl 🍷🌱
roma tomatoes, fresh basil, heavy cream, parmigiano reggiano