



Brunch Entrees

Mahi Sandwich

Blackened | Lettuce | Tomato | Ciabatta
| Remoulade | Fries -16

"Blu" Eggs & Ham Sandwich

Ham | Scrambled Egg | Tomato |
Cheddar | Chipotle Aioli | Ciabatta |
Breakfast Potatoes -15

Blackened Shrimp & Grits

Bumpy Roads Farm Grits | Jumbo Shrimp
| Gouda | Bradley's & Chorizo Sausage
Gravy -18

Sticky Chicken & Waffles

Buttermilk-Brined Chicken Breast |
Vanilla Bean Belgian Waffle | Maple
Bacon Bourbon Glaze -15

Chimichurri Steak & Eggs

7 oz Ribeye | Chimichurri Sauce | Fried
Eggs | Potatoes -25

Bowden Burger

Ground Wagyu | Ciabatta | Applewood
Smoked Bacon | Shredded Romaine |
Tomato | Cheddar | Bacon Tomato Jam |
Fries -17



Benedicts & Such

Classic Benedict

English Muffin | Grilled Canadian Ham |
Poached Eggs | Hollandaise | Potatoes
-14

Country Benedict

Buttermilk Biscuit | Bradley's Sausage |
Poached Eggs | White Pepper Gravy |
Potatoes -14

Halo Omelet

Blackened Shrimp | Shallots | Bell
Peppers | Goat Cheese | Hollandaise
| Avocado | Breakfast Potatoes -17

Vanilla Bean Belgian

Waffle | White Chocolate Mousse |
Seasonal Fruit Topping | Syrup -10

Side Plate Options

Bacon -5
Bradley's Sausage -5
Turkey Sausage -5
Tomatoes -2

Breakfast Potatoes -4
Fries -5
Two Eggs -5
One Egg -3
Grits -4

20% gratuity added for parties of 6 guests or more.

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

Appetizers



Baked Brie

Seasonal Fruits | Honey | Spiced Pecans | Baguette
Slices -12

Cinnamon Roll

Rum Butter Sauce | Spiced Pecans | Cream Cheese
Frosting -9

Ahi Tuna Poke

Sesame Soy Ginger Ponzu | Guacamole | Fried
Wonton Chips -16

Biscuit & Bradley's Country Gravy

Buttermilk Biscuit | Bradley's Country Sausage Gravy
-8

Fruit Plate

Seasonal Fruits -7

The Devil

Chef's selection of deviled eggs -9

Soup & Salads

Chef's Soup Selection

Cup of Signature House Soup -9

Caesar Salad

Romaine | Shaved Grana Padano | Fried
Capers | House Garlic & Sage Croutons |
Classic Caesar Dressing -10

Spinach Salad

Baby Spinach | Blueberries |
Strawberries | Goat Cheese | Eggs |
Applewood Bacon | Red Onions |
Heirloom Grape Tomatoes | Spiced
Pecans | Sherry Truffle Vinaigrette -14

Eight Five Oh! Salad

Arcadian Lettuce | Heirloom Tomatoes |
Castelvetrano Olives | Swiss Cheese |
Shaved Grana Padano | Smoked Cured
Ham -14



Cocktails & Mimosas



Grapefruit Sour

New Amsterdam Gin | Giffard
Pamplemousse | House Sour |
Grapefruit Juice -11

Watermelon Agua Fresca

Watermelon Juice | Agave Nectar | Lime
| Sparkling Wine -10

Bellini

Peach | Peach Liqueur | Sparkling
Wine -8

Blu Halo Bloody Mary

Vodka | Seasonal Garnish
McClure's Pickle or Charleston's Veggie -9

Red or White Sangria

-8

Classic Mimosa

Orange, Grapefruit, Cranberry,
Mango, Pineapple or Guava
Sparkling Wine -5

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*There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.