

# Sunday Brunch

Available  
10am to 2pm

Complement your brunch  
with a Bloody Mary or Mimosa!



Adult entrees include choice of fresh fruit, sliced tomatoes, oven roasted potatoes or cheese grits.

### Eggs Benedict

English muffin, poached egg, Canadian bacon  
and Hollandaise sauce \$16

### Country Benedict

Biscuit topped with fried chicken, poached egg  
and country sausage gravy \$17

### Crab Cake Benedict

English muffin, poached egg, crab cake  
and Hollandaise sauce \$21

### Grits & Sausage Florentine

Grits, spinach, sausage & Cheddar Jack cheese  
baked and served pie style \$13

### Shrimp & Grits

(8) Grilled shrimp and cheese grits,  
roasted tomato sauce topped with scallions \$19

### Pancakes (2)

Served with whipped honey butter and syrup \$8

### 2, 2 & 2

Two pancakes, two scrambled eggs and  
two pieces of Applewood bacon \$14

### Avocado & Tomato Omelet

Topped with white Cheddar \$12 • Add shrimp \$5

### Bacon Spinach Omelet

Topped with white Cheddar \$14

### Biscuits & Gravy

3 Biscuits served with country sausage gravy \$10

### Avocado Toast

Wheatberry bread toasted & topped with fresh mashed  
avocado, sweet bacon jam, sliced tomato and a fried  
egg, garnished with a side of pickled red onions \$12

### Kid's Brunch

(10 & Under ONLY)

1 pancake, 1 scrambled egg,  
and 1 bacon \$8

### A La Carte

Poached Eggs\* (2) \$5

Scrambled Eggs\* (2) \$5

Hollandaise \$2

Country Sausage Gravy \$4

Biscuits (2) \$4

Toast \$2

Cheese Grits \$5

Oven Roasted Potatoes \$5

Grilled Shrimp \$9

Applewood Bacon (3) \$6

Canadian Bacon (3) \$6

Tomatoes \$5

Fruit Cup \$5

Side Pancake \$4

## Wine

Barefoot		Glass	Bottle
White Zinfandel	Pinot Grigio	\$7	\$24
Sauvignon Blanc	Pinot Noir		
Cabernet	Merlot		
Moscato	Chardonnay		
Duckhorn Decoy	Cabernet	\$13	\$46
Lonely Cow	Sauvignon Blanc	\$9	\$32
Alamos	Malbec	\$11	\$40
Caposaldo	Pinot Grigio	\$9	\$32
William Hill	Chardonnay	\$9	\$32
Hahn Estate	Pinot Noir	\$10	\$36
J Roget	Champagne	\$8	\$28
House	Sangria	\$8	\$28

## Specialty Cocktails - \$11

**Tropical Moon** - Light rum, coconut rum, blue curacao,  
sweet & sour and pineapple juice

**Razz-Tini** - Raspberry vodka, sweet & sour, 7-Up with a  
sugar rim

**Mango Madness** - Mango rum, pineapple juice,  
orange juice with a float of grenadine

**Port O'Call** - Captain Morgan rum, light rum,  
pineapple juice, orange juice with a float of Kraken rum

**Green Flash** - Coconut rum, melon schnapps,  
creme de banana, pineapple juice with a splash  
of orange juice

## Beer Selection

### Domestic

Angry Orchard \$5.25	Miller Lite \$5.00
Budweiser \$5.00	Michelob Ultra \$5.00
Bud Light \$5.00	Pabst Blue Ribbon \$5.00
Coors Light \$5.00	White Claw \$5.00

### Import

Corona \$5.25	Red Stripe \$5.25
Guinness \$5.75	Stella Artois \$5.75
Heineken \$5.25	Dos Equis XX Amber \$5.25
New Castle \$5.25	

### Draught

Blue Moon \$5.75
Yuengling \$5.25
& more - please inquire.

### Non-Alcoholic

Bud Zero \$4.00

Gratuuity may be added to groups of 6 or more. Only up to 6 separate checks per large group.

A Tennessee State Tax of 15% tax will be added to all wine and liquor purchases.



525 Basswood Avenue • Nashville, TN 37209  
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## Appetizers

### Fried Calamari

Lightly battered & seasoned  
served with marinara \$13

### Coconut Shrimp

(5) Hand breaded jumbo shrimp  
with house sauce \$13

### Crab Cakes

(2) Lump crab meat with corn  
and bread crumbs  
served with remoulade \$19

### Peel & Eat Shrimp

Served with cocktail sauce  
1/2 lb \$16 • 1 lb \$28

### Hush Puppies Basket

(7) House made, fried to perfection  
served with remoulade \$8

### Chips & Queso

Served with house-made  
blanco queso \$9

*Make it a Trio* - Blanco queso,  
guacamole & salsa \$14

### Blue Moon Wings

Marinated, baked & grilled  
with soy ginger sauce \$14

### Buttermilk Ranch Cheese Curds

Breaded buttermilk ranch battered  
cheese curds fried gold, served  
plain or tossed in buffalo served with  
our house-made ranch \$9

### Fried Chicken Tenders

Plain or buffalo glazed served with  
Ranch, Bleu Cheese  
or Honey Mustard \$13

### Chicken BBQ Nachos

Diced BBQ chicken over corn tortillas  
with Cheddar Jack cheese, tomatoes,  
sour cream and scallions \$14

## Salads

*Add Protein to Your Salad. Scoop of Chicken Salad \$6*

*Fried or Grilled Shrimp, Grilled or Blackened Mahi-Mahi, Salmon or Chicken \$9 | Ahi Tuna \$11 | Sliced Sirloin \$14*

### House Salad

House spring mix, cucumbers, Cheddar Jack cheese,  
tomatoes \$5 Side • \$8 Large

### Ahi Tuna Salad

Fresh spring mix, avocado, cucumber, red bell pepper  
& green onions topped with seared Ahi Tuna  
(*lightly seared on the outside, center tender and rare*)  
and garnished with crunchy, chow mein noodles  
and served with Soy/Ginger dressing \$19

### Greek Spinach Salad

Fresh spinach, red onions, black olives, tomatoes,  
cucumbers, pepperoncini and feta cheese  
tossed in Greek dressing \$12

### House-made Dressings

Ranch • Honey Mustard • Smoky Avocado Ranch  
Bleu Cheese • Balsamic Vinaigrette • Greek • Soy/Ginger  
Extra Dressing add \$.50

## Sandwiches

Served with choice of side. *Add for \$1 each: American • Pepper Jack • Cheddar Jack • Bleu Cheese  
White Cheddar • Grilled Onions • Applewood Bacon \$3 • Avocado \$2*

### Grilled Mahi-Mahi\*

Seasoned Mahi-Mahi on a pretzel roll  
with lettuce, tomato, red onion and  
a side of Cajun remoulade sauce \$16

### Good Ol' Po' Boy

French Style Baguette with lettuce,  
tomato, red onion and Cajun  
remoulade sauce on the side  
Fried Shrimp \$17 • Fried Oysters \$19

### Grilled Tuna Sandwich

Grilled Tuna filet topped with  
Soy/Ginger slaw and served  
on a brioche bun \$19

### Rock Harbor Chicken Sandwich

Grilled or fried chicken breast on a brioche  
bun with lettuce, tomato, red onion,  
bacon and honey-dijon on the side \$15

### Over the Moon Burger\*

Black Angus on a brioche bun  
or pretzel roll, with lettuce,  
tomato, pickles and red onion \$15  
***Substitute a plant based patty for \$2***

### BLT

Crispy Applewood bacon,  
lettuce, and tomato on sourdough  
or Wheatberrybread \$13  
***Add grilled or blackened salmon \$9***

### West Coast Wrap

White Cheddar, bacon, avocado, lettuce,  
tomato and house sauce wrapped in  
a tortilla with choice of Grilled or  
Fried Chicken or Chicken Salad \$16

### Grilled Cheese

Stacked with 3 slices of Wheatberry or  
sourdough bread & choice of cheese \$10  
With tomato \$11 • With bacon \$13

### Chicken Salad Sandwich

All white meat chicken, with  
mayonnaise, cranberries, pecans,  
celery and a hint of honey,  
dressed with lettuce and tomato  
served on Wheatberry bread \$13

### Tacos

Two flour tortillas with your choice of blackened Mahi-Mahi,  
fried shrimp or grilled chicken. Mango salsa, smoky avocado ranch,  
Cheddar Jack cheese, salsa, guacamole and sour cream served with  
a side of black beans and rice \$16 • Add a Taco for \$6

## Signature Items

### Fried Catfish Basket

Served with hush puppies, French  
fries and coleslaw garnish \$21  
Fried Shrimp Basket \$21  
Fried Oyster Basket \$28

## Entrées

Served with choice of side, substitute side salad for \$3

### Hot Honey Glazed Chicken & Shrimp

Grilled chicken breast and shrimp drizzled with hot  
honey infused with Brazilian chili peppers  
served on a bed of yellow rice \$23

### Jerk Chicken

Two chicken breasts marinated in jerk spices and  
citrus, grilled over black beans and rice  
with grilled pineapple salsa and teriyaki glaze \$23

### Coconut Shrimp Platter

(8) Hand breaded jumbo shrimp, house sauce  
with black beans and rice \$24

### Crab Cakes

(2) Lump crab meat with corn and bread crumbs  
served with remoulade over yellow rice \$28

### Shrimp & Grits

(8) Grilled shrimp and cheese grits,  
roasted tomato sauce topped with scallions \$19

### Seared Scallops

(5) Sea Scallops seared with seasoned herb butter  
on a bed of rice pilaf \$28

### Teriyaki Salmon

Teriyaki glazed Salmon garnished with scallions  
served on a bed of rice pilaf \$23

### Mahi-Mahi\*

Grilled or blackened served with remoulade sauce  
on a bed of yellow rice \$19

### Daily Chef's Special

Market Price

### Seafood Platter\*

Served with coleslaw garnish,  
2 hush puppies and French fries.  
Pick 2 for \$28 or Pick 3 for \$34  
Shrimp (fried or grilled) • Coconut Shrimp (fried)  
Catfish filet (fried)  
Mahi-Mahi or Salmon (grilled or blackened)

### Veggie Spaghetti

Spaghetti squash with a medley of seasonal veggies,  
and caramelized onions, tossed with  
a roasted tomato sauce and finished with  
Parmesan cheese \$15

### Sunset Sirloin\*

8 oz sirloin finished with Chimichurri sauce and  
served over a bed of rice pilaf \$26

### Make it a Surf and Turf

Add grilled shrimp (4) \$6 • Coconut Shrimp (3) \$8  
Seared Scallops (2) \$10 • Crab Cake (1) \$10

## Sides

\$5

3 Cheese Mac & Cheese  
Yellow Rice  
Cheese Grits

Cole Slaw  
Rice Pilaf  
Sweet Potato Fries

House Kettle Chips  
Black Beans & Rice  
Steamed Broccoli

Sliced Tomatoes  
French Fries  
Seasonal Fresh Fruit

## Kids Menu (10 & Under ONLY)

Grilled cheese & French fries \$7

Burger & French fries \$8

Fried or grilled shrimp & French fries \$8

Chicken tenders & French fries \$8

3 Cheese Mac & Cheese \$5

## Beverages

\$3.25

*Free refills of coffee, tea and soda*

Coffee - Regular & Decaf

Tea - Sweet & Unsweet

Coke • Diet Coke • Sprite • Dr. Pepper • Lemonade

Hot Tea • Hot Chocolate • Milk

Juice - Orange • Grapefruit • Cranberry • Pineapple

## Desserts

**Key Lime Pie \$6 • Cumberland Mud Pie \$9**  
**White Chocolate Blueberry Cobbler Cheesecake \$7**

**Join Us for Sunday Brunch 10am-2pm**

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness  
especially if you have a medical condition or allergies. Please inform your server of any food allergies.

Due to global supply chain issues, some menu items may not always be available.  
Please know that we are striving to bring you the best quality product and apologize for any inconvenience.