

Sunday Brunch

Available
10am to 2pm

Complement your brunch with a
Bloody Mary, Mimosa or Brunch Punch!



Adult entrees include choice of fresh fruit, sliced tomatoes, Full Moon potatoes or cheese grits.

Eggs Benedict

English muffin, poached egg, Canadian bacon or country ham 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

Full Moon Breakfast Bowl

Full Moon potatoes, 2 scrambled eggs with Cheddar Jack cheese, sausage, Applewood bacon & Country ham garnished with salsa. \$13

Shrimp & Grits

(8) Grilled shrimp and cheese grits, roasted tomato sauce topped with scallions \$20

Pancakes (2)

Served with whipped honey butter and syrup \$8

Kahlua & Cream French Toast

Thick sliced Challah dipped in Kahlua topped with whipped cream \$12

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
Add bacon \$3

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

Full Moon Potatoes \$5

Grilled Shrimp \$9

Applewood Bacon (3) \$6

Country Ham \$6

Canadian Bacon (3) \$6

Tomatoes \$5

Fruit Cup \$5

Side Pancake \$4

Wine

		Glass	Bottle
Barefoot		\$7	\$24
White Zinfandel	Pinot Grigio		
Sauvignon Blanc	Chardonnay		
Moscato			
Bota Box Reds		\$7	
Merlot	Pinot Noir		
Cabernet			
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	\$9	

Beer Selection

Domestic	Import	Draught
Angry Orchard \$5.25	Corona \$5.25	Blue Moon \$5.75
Budweiser \$5.00	Guinness \$5.75	Yuengling \$5.25
Bud Light \$5.00	Heineken \$5.25	& more - please inquire.
Coors Light \$5.00	Miller Lite \$5.00	
	Michelob Ultra \$5.00	
	Pabst Blue Ribbon \$5.00	
	White Claw \$5.00	
	Red Stripe \$5.25	
	Stella Artois \$5.75	
	Dos Equis XX Amber \$5.25	

Non-Alcoholic

Corona N/A \$4.00

Specialty Cocktails - \$12

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

Passion Punch - Light rum, dark rum, blue curacao, pineapple juice, fruit punch and grenadine

Bushwacker - A frozen delight of light and coconut rum, coffee liqueur, chocolate and cream \$13

(Ask about our floaters)



525 Basswood Avenue • Nashville, TN 37209

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Gratuity 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.

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 \$17 • 1 lb \$29

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 \$15

Buttermilk Ranch Cheese Curds

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

Fried Chicken Tenders

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

Chicken BBQ Nachos

Diced grilled chicken over corn tortillas with Cheddar Jack cheese, tomatoes, drizzled with BBQ sauce and topped with 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 sliced 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 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

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 \$17

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 Wheatberry bread \$13
Add grilled or blackened salmon \$9

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

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 \$14

Tacos

Two flour or corn 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

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 \$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 \$20

Seared Scallops

(5) Sea scallops seared with seasoned herb butter served on a bed of yellow rice \$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

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)
substitute Fried Oysters, Crab Cake (1) or Sea scallops (2) for \$10

Veggie Fajita Bowl

Black beans and rice topped with sautéed pepper medley, portabella mushrooms and onions topped with sliced avocado. \$14
Add fried or grilled shrimp \$9
Grilled or blackened Mahi-Mahi, salmon or chicken \$9
Ahi Tuna \$11 • Sliced Sirloin \$14

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 \$9 • Coconut Shrimp \$10
Sea scallops (2) \$12 • Crab Cake (1) \$12

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 \$9

Chicken tenders & French fries \$9

3 Cheese Mac & Cheese \$6

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.

Signature Items

Fried Catfish Basket

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