

Sunday Brunch

Available
10am to 2pm

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



Adult entrees include fresh fruit and breakfast potatoes.

Eggs Benedict

English muffin, poached egg, Canadian bacon or country ham and Hollandaise sauce \$18

Country Benedict

Biscuit topped with fried chicken, poached egg and country sausage gravy \$18

B.B.L.A.T.E

Beef brisket, bacon, lettuce, tomato, avocado and a sunny side up egg on sourdough toast \$18

Full Moon Breakfast Bowl

Breakfast potatoes, 2 scrambled eggs with Cheddar Jack cheese, sausage & Applewood bacon garnished with pico \$15

Kids Brunch

(10 & Under ONLY)

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

Shrimp & Grits

(8) Grilled shrimp and diced Andouille sausage with creamy White Cheddar Chipotle grits, chopped bacon, sauteed green bell peppers, yellow onions and spinach in a Spanish sauce \$24

Pancakes (2)

Served with whipped honey butter and syrup \$8

Hot Chicken and Pancakes

Fried chicken breast topped with Brazilian chili pepper infused honey, served with two pancakes \$19

2, 2 & 2

Two pancakes, two scrambled eggs and two pieces of Applewood bacon \$16

Avocado & Tomato Omelet

Topped with Cheddar Jack cheese \$12
Add shrimp \$6
Add bacon \$3

Bacon Spinach Omelet

Topped with white Cheddar \$16

Biscuits & Gravy

3 Biscuits served with country sausage gravy \$11

Avocado Toast

Wheat bread toasted & topped with fresh mashed avocado, jalapeno bacon jam, sliced tomato and a fried egg, garnished with pickled red onions \$14

A La Carte

Poached Eggs* (2) \$7

Scrambled Eggs* (2) \$7

Country Sausage Gravy \$5

Biscuits (2) \$6

Toast \$2

White Cheddar

Chipotle Grits \$5

Breakfast Potatoes \$5

Grilled Shrimp \$10

Applewood Bacon (3) \$6

Canadian Bacon (3) \$6

Fruit Cup \$5

Side Pancake \$5

Wine

Barefoot

White Zinfandel Pinot Grigio \$7
Sauvignon Blanc Chardonnay \$7
Moscato

Bota Box Reds

Merlot Pinot Noir \$7
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

Specialty Cocktails - \$13

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

Daiquiri Moon - Light rum, fresh lime juice, simple syrup and choice of flavor served on the rocks (not available frozen)

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

(Ask about our floaters)

Beer Selection

Domestic

Angry Orchard \$6.25
Budweiser \$6.00
Bud Light \$6.00
Coors Light \$6.00
Miller Lite \$6.00
Michelob Ultra \$6.00
Pabst Blue Ribbon \$6.00
White Claw \$6.00

Import

Corona \$6.25
Guinness \$6.75
Heineken \$6.25
Red Stripe \$6.25
Stella Artois \$6.75
Dos Equis XX Amber \$6.25

Draught

Blue Moon \$6.75
Yuengling \$6.25
& more - please inquire.

Non-Alcoholic

Corona N/A \$5.00

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% will be added to all wine and liquor purchases.



525 Basswood Avenue • Nashville, TN 37209

615.356.MOON (6666) • bluemoongrille.com



Appetizers

Fried Calamari & Pickles

Lightly battered & seasoned served with marinara \$14

Coconut Shrimp

(5) Hand breaded jumbo shrimp with house sauce \$14

Tuna Poke*

Served on a Sushi rice cake with avocado, cucumber, pickled Fresno peppers and toasted Sesame Seeds \$16

Peel & Eat Shrimp

Served with cocktail sauce 1/2 lb \$17 • 1 lb \$29

Hushpuppies Basket

(7) House made, fried to perfection served with remoulade \$9

Chips & Queso

Served with house-made blanco queso \$10

Blue Moon Oysters

(5) Baked with spinach, jalapeno bacon jam and Hushpuppy crumbs \$24

Conch Fritters

House made, fried and served with house sauce \$19

Fried Chicken Tenders

Plain or buffalo served with Ranch \$15

BBQ Brisket Nachos

Corn tortilla chips topped with beef brisket, Cheddar Jack cheese, diced tomatoes, chopped bacon, sour cream and scallions, finished with a Chipotle BBQ sauce \$16

Entrées

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

Hot Honey Glazed Chicken & Shrimp

Airline chicken breast and grilled shrimp glazed with Brazilian chili pepper infused honey on a bed of Turmeric rice \$24

Jerk Chicken

½ roasted jerk marinated chicken topped with Pineapple-Mango salsa over black beans and Turmeric rice \$25

Coconut Shrimp Platter

(8) Hand breaded jumbo shrimp, house sauce with black beans and Sushi rice \$26

Shrimp & Grits

(8) Grilled shrimp and diced Andouille sausage with creamy White Cheddar Chipotle grits, chopped bacon, sauteed green bell peppers, yellow onions and spinach in a Spanish sauce \$24

Teriyaki Salmon

Teriyaki glazed Atlantic salmon served on a bed of Sushi rice with carrots \$24

Mahi-Mahi*

Grilled or blackened served on a bed of Turmeric rice with Cajun remoulade sauce \$23

Pick 2 Seafood Platter*

Served with French fries, (2) hushpuppies and coleslaw garnish \$29
Shrimp (fried or grilled) • Coconut Shrimp (fried)
Catfish filet (fried)
Mahi-Mahi or Salmon (grilled or blackened)

Veggie Lasagna

Seasonal vegetables, Marinara, Feta Cheese and Mozzarella baked to perfection \$16

Sunset Strip

10 oz NY Strip, grilled, served with garlic mashed potatoes and a side of Demi-glacé \$32

Salads

Add protein to your salad for \$10 each: fried or grilled shrimp, grilled or blackened Mahi Mahi, salmon or chicken
Add for \$6 scoop of Poblano Pimento Cheese

House Salad

Mixed greens topped with cherry tomatoes, cucumbers, red onion and Feta cheese \$5 Side • \$10 Large

Full Moon Wedge

Bibb lettuce wedges topped with Gorgonzola Honey dressing, diced tomatoes, chopped bacon, candied walnuts, avocado slices and Gorgonzola cheese \$15

Cobb Salad

Mixed greens topped with chopped boiled egg, bacon, avocado, diced tomato, cucumber and Cheddar Jack cheese \$15

Housemade Dressings

Ranch • Honey Mustard • Smoky Avocado Ranch
Gorgonzola Honey • Balsamic Vinaigrette
Extra Dressing add \$.50

Sandwiches

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

Grilled Mahi-Mahi*

Grilled or blackened served on a brioche bun with lettuce, tomato, red onion and a side of remoulade sauce \$17

West Coast Wrap

Blackened chicken with mixed greens, diced tomato, avocado, bacon, and house sauce wrapped in a flour tortilla \$18

Good Ol' Shrimp Po'Boy

Fried and served on a baguette with lettuce, tomato, red onion and Cajun remoulade sauce on the side \$17

Full Moon Smashed Burger*

Smashed double Black Angus patties, poblano pimento cheese, jalapeno bacon jam, lettuce, tomato, pickles on a brioche bun \$17

BLT

Crispy Applewood bacon, lettuce, and tomato on sourdough or wheat bread \$12
Add grilled or blackened salmon \$10

Rock Harbor Hot Chicken Sandwich

Fried chicken breast topped with Brazilian chili pepper infused honey on a brioche bun with poblano pimento cheese, lettuce, tomato, red onion and pickles \$17

Poblano Pimento Cheese Sandwich

Housemade with roasted poblano peppers grilled on sourdough or wheat bread with pickles on the side \$13

Sides

\$5

Homemade Mac & Cheese
Turmeric Rice

White Cheddar Chipotle Grits
Cole Slaw
Black Beans & Turmeric Rice

Sweet Potato Fries
Broccoli
French Fries

Seasonal Fresh Fruit
Garlic Mashed Potatoes

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

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 \$7 • Cumberland Mud Pie \$9
Berry Berry Tiramisu \$9 • Chocolate Mousse \$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 or Fried Shrimp Basket

Served with French fries, (2) hushpuppies, tartar sauce and coleslaw garnish \$23

Tacos

Two flour or corn tortillas with your choice of blackened or grilled Mahi-Mahi or chicken, fried or grilled shrimp. Red and green cabbage, Pineapple-Mango salsa, Cheddar Jack cheese, smokey Avocado Ranch, sour cream and guacamole served with a side of black beans and Turmeric rice \$18 • Add a Taco for \$8