

BasBlue

BREAKFAST MENU

MONDAY - FRIDAY 8:00AM - 11:00AM

BREAKFAST SPECIALS

BREAKFAST BURRITO \$15.00

Fluffy scrambled eggs, crispy potatoes, pepper + onion, chihuahua cheese, and collard chimichurri wrapped tight in a warm tortilla. Add protein to pack in even more flavor.

(CAN BE MADE V/DF)

SAVORY YOGURT BOWL (GF/VG) \$13.00

Light but protein-packed breakfast w/ toasted sourdough, garlic + dill labneh schmear, blistered tomatoes, 2 fried eggs, cucumber, house-pickled onions, hot honey. Add protein to pack in even more flavor.

MUSHROOM TOAST (VG) \$13.00

Open-faced toast with scallion-dill cream cheese, maple garlic shrooms, and microgreens.

BAGELS

NEW YORK BAGELS

Blueberry, Plain, Everything and Asiago.

+ CREAM CHEESE

\$3.00

\$1.00

Ask about our fresh pastries from local bakeries.

PERI PERI HASH (GF/DF)

Red skin potatoes ,grilled chicken, pepper + onions arugula , peri peri sauce , fried egg

(CAN BE MADE VG/V)

\$18.00

BANANA PUDDING FRENCH TOAST

Custard-soaked toast griddled to perfection, topped with banana cream, caramelized bananas, strawberries and a crunchy vanilla wafer, and Ghirardelli caramel

\$13.00

PROTEIN ADD ONS

+ BACON	\$3
+ GRILLED CHICKEN	\$6
+ SHRIMP	\$7
+ VEGAN SAUSAGE	\$4

ADD ONS

+ AVOCADO	\$3
+ EGGS	\$3
+ BREAKFAST POTATOES	\$5

(V) VEGAN | (VG) VEGETERIAN | (GF) GLUTEN-FREE | (DF) DAIRY-FREE

ASK YOUR SERVER ABOUT MENU ITEMS THAT ARE COOKED TO ORDER OR SERVED RAW.
CONSUMING RAW OR UNDERCOOKED, MEATS, POULTRY, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

* AUTOMATIC 20% GRATUITY ADDED TO PARTIES OF SIX OR MORE AND TO ALL CONFERENCE ROOMS RESERVATIONS.

BasBlue

LUNCH MENU

MONDAY - FRIDAY 11:00AM - 4:00PM

SANDWICHES

BB SIGNATURE TURKEY MELT \$17.00

Turkey, white cheddar, honey crisp apple, house-pickled red onion, dressed arugula, honey dijon, brioche bun

+ \$1.50 CRANBERRY WALNUT SOURDOUGH (CONTAINS NUTS)

SMASH BURGER \$15.00

Double smashed patties or The Mushroom Angel Patty (V +\$3) , layered with smoked gouda, crisp lettuce, tomato, and herb aioli on a toasted brioche bun. Served with Chips

M.L.T (VG) (CAN BE MADE V) \$15.00

A veggie-forward twist on the classic. Maple garlic shrooms, fresh tomato, and shredded lettuce meet creamy herb aioli on sourdough. Served with chips .

SMALL BITES

TRUFFLE FRIES (GF/VG) \$6.00

Served with herb aioli

CAESAR BRUSSEL SPROUTS (V/DF) \$9.00

Crispy Flash Fried Brussels tossed in vegan caesar dressing, garlic breadcrumbs, and a sprinkle of truffle salt. (CAN BE MADE GF)

CORN HUSH PUPPIES (VG) \$9.00

Golden corn fritters with sweet pepper, chive, hot honey, served with peri peri sauce.

DOUBLE-FRIED WINGS (DF/GF) \$10.00

Brined + double-fried wings tossed in collar green chimichurri and served with scallions and lime.

BASBLUE BOARD \$18.00

Salami, prosciutto, pepperoni, sharp cheddar, feta, goat cheese, black olives, jam, sliced apples, crackers

BOWLS

MISO BUTTER PASTA \$18.00

Umami-rich roasted garlic miso butter spaghetti, tossed with blistered cherry tomatoes, roasted corn. Finished with garlic breadcrumbs.

SOUPS

CURRIED LEEK AND CORN CHOWDER (V/GF/DF)

CUP

\$9.00

BOWL

\$12.00

Creamy coconut-based chowder with sweet corn, leeks, and warming spices. Garnished with fried leeks, jalapeño, and fresh cilantro.

SALADS

ROASTED BEET + CITRUS SALAD (VG/GF) \$16.00

Sweet beets, shaved fennel and zesty citrus on a bed of arugula, with garlic labneh schmear and toasted pistachios served with harissa lemon vin

(CAN BE MADE V)

ASPARAGUS SALAD (DF/GF) \$14.00

Shaved asparagus, blistered tomatoes, cucumbers, spring mix, pickled onions, sweet peas, watermelon radish topped with crispy prosciutto served with harissa lemon vin.

PROTEIN ADD ONS

+ BACON \$3

+ GRILLED CHICKEN \$6

+ EGG \$3

+ SHRIMP \$7

+ TOFU \$3

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