

BLUEPRINTSM ON 3RD

TO GO
205-479-3000

Spring

Starters

- Browned and crispy cast iron corn bread muffins with hot honey butter 7
- House smoked fish dip with veggie sticks, lavosh crackers, soft boiled egg 12
- Fried green tomatoes and fried okra with green herb yogurt sauce 12
- Sushi grade tuna tartare with cucumber, wasabi peas, spicy mango purée, tamari sake ponzu 18
- Fried oysters “Rockefeller”: southern fried oysters with garlic bacon creamed spinach 18
- Liver & Onions: crispy fried free range chicken livers, onion straws, comeback sauce 12
- Pork belly braised in dark rum & molasses with apple slaw, Marcona almonds, orange aioli 14

Salads

- “Kilt Salad” Appalachian springtime salad with ramps, scallions, cabbage, egg, bacon dressing 15
- Bibb and fennel salad with local strawberries, mint, shaved onion, almonds, champagne vinaigrette 12
- Classic Caesar salad with crisp romaine lettuce, house made dressing, parmesan, croutons 14

Mains

Fish of the Day MP Steak of the Day* MP “And Grits” MP

- Ricotta cheese Gnudi with crunchy spring vegetables, olives, cumin, ramp pesto, tomato puree 24
- Shrimp and crab linguini with roasted tomatoes, spring peas, garlic, lemon butter, dill 36
- Crawfish bolognese with fennel sausage, fresh okra, strozzapreti pasta, spicy cream sauce 32
- Beef tenderloin stroganoff with mixed mushrooms, wilted greens, porcini cream, garganelli pasta 36
- Southern fried Mississippi catfish with creamy tart coleslaw, house cut fries, crawfish aioli 28
- Spicy blackened Redfish with garlicky greens, roasted potatoes, Creole cream sauce 38
- Surf & Swamp: blackened catfish, shrimp, gator balls, andouille, crawfish-red bean rice 39
- Chicken Marsala with sautéed beech mushrooms, creamy grits, Marsala cream sauce 30
- B3 prime beef burger with pimento cheese, Worcestershire onions, bacon, pickled green tomato 20