



Blue Plate

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Picked for you

ITEM	PRICE
Key Lime Pie	\$12.00
Baby Red Little Gems with Fuyu Persimmon shaved fennel, toasted walnuts, mountain gorgonzola, saba-lemon vinaigrette	\$15.00
Gnocchi with Preserved Lemon sunburst squash, green garlic, goat cheese, savoy spinach	\$17.00
Dark Chocolate-Pecan Brownie + Caramelized White Chocolate Blondie vanilla ice cream, strawberry	\$12.00
Butterscotch Pudding almond crumble, fresh raspberry	\$12.00

Beer Online!!!*

ITEM	PRICE
Hamms can	\$4.00
Fort Point KSA can	\$6.00
Deschutes "Wowza" Hazy Pale Ale can	\$6.00
Golden State Cider 16 oz can	\$8.00
Old Milwaukee Non-Alcoholic N/A can	\$5.00

Red Bottle!!!*

ITEM	PRICE
Pinot Noir, Nielson by Byron 2017, North Coast, California	\$40.00
Temranillo Joven Orlegi de Luberri, 2018, Rioja, Spain	\$40.00
Zinfandel Ottimino, 2015, Russian River, California	\$40.00
Carignan Blend Skylark, "Red Belly," 2016, North Coast, Callifornia	\$48.00

Rose & Orange Wines!!!*

ITEM	PRICE
Rose of Spatburgunder (Pinot Noir), Joh. Molitor, 2018, Rhine, Germany "Tous Ensemble," 2019, Mendocino, California	\$25.00

White Bottle!!!*

ITEM	PRICE
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Chardonnay	\$40.00
Copain, 2018, Sonoma Coast, California	

Sauvignon Blanc	\$40.00
Stolpman Vineyards, 2018, Ballard Canyon, California	

Sparkling Bottles!!!*

ITEM	PRICE
Prosecco	\$40.00
Pol Clement, NV, Loire, France	

Non-Alcoholic Beverages!!!*

ITEM	PRICE
Lagunitas Hop Water	\$6.00
San Pellegrino Clementina	\$4.00
Coke	\$4.00
Diet Coke	\$4.00

Sweet !!!*

ITEM	PRICE
Key Lime Pie (Sweet !!!*)	\$12.00
Dark Chocolate-Pecan Brownie + Caramelized White Chocolate Blondie (Sweet !!!*)	\$12.00
vanilla ice cream, strawberry	
Butterscotch Pudding (Sweet !!!*)	\$12.00
almond crumble, fresh raspberry	
Whole Key Lime Pie	\$46.00

Sides !!!*

ITEM	PRICE
Macaroni and Drunken Spanish Goat Cheese	\$12.00
Mashed Potatoes	\$5.00
Grilled Yellow Wax Beans	\$12.00
burrata, smoked early girl tomato, nicoise olive	

Entrees !!!*

ITEM	PRICE
Blue Plate Meatloaf	\$25.00
mashed potatoes, blue lake green beans	
Pan-Roasted Salmon	\$32.00
italian butter beans, escarole, taggiascha olive tartar	
Fried Chicken	\$26.00
arugula, pomegranate, ricotta salata, smoked jalapeno buttermilk	
Lemon Basil Risotto	\$24.00
jimmy nardello peppers, artichoke, crescenza fonduta, crispy leeks	

Red Bottle!!!*

ITEM	PRICE
Pinot Noir, Nielson by Byron 2017, North Coast, California	\$44.00
Temranillo Joven Orlegi de Luberri, 2018, Rioja, Spain	\$44.00
Zinfandel Ottimino, 2015, Russian River, California	\$44.00
Carignan Blend Skylark, "Red Belly," 2016, North Coast, Callifornia	\$52.80

Rose & Orange Wines!!!*

ITEM	PRICE
Rose of Spatburgunder (Pinot Noir), Joh. Molitor, 2018, Rhine, Germany "Tous Ensemble," 2019, Mendocino, California	\$27.50

White Bottle!!!*

ITEM	PRICE
Chardonnay Copain, 2018, Sonoma Coast, California	\$44.00
Sauvignon Blanc Stolpman Vineyards, 2018, Ballard Canyon, California	\$44.00

Sparkling Bottles!!!*

ITEM	PRICE
Prosecco Pol Clement, NV, Loire, France	\$44.00

Non-Alcoholic Beverages!!!*

ITEM	PRICE
Lagunitas Hop Water	\$6.60
San Pellegrino Clementina	\$4.40
Coke	\$4.40
Diet Coke	\$4.40

Sweet !!!*

ITEM	PRICE
Key Lime Pie	\$13.20
Dark Chocolate-Pecan Brownie + Caramelized White Chocolate Blondie vanilla ice cream, strawberry	\$13.20
Butterscotch Pudding almond crumble, fresh raspberry	\$13.20

ITEM	PRICE
Whole Key Lime Pie	\$50.60
Sides !!!*	
Macaroni and Drunken Spanish Goat Cheese	\$13.20
Mashed Potatoes	\$5.50
Grilled Yellow Wax Beans	\$13.20
burrata, smoked early girl tomato, nicoise olive	
Entrees !!!*	
Blue Plate Meatloaf (Entrees !!!*)	\$27.50
mashed potatoes, blue lake green beans	
Pan-Roasted Salmon	\$35.20
italian butter beans, escarole, taggiascha olive tartar	
Fried Chicken (Entrees !!!*)	\$28.60
arugula, pomegranate, ricotta salata, smoked jalapeno buttermilk	
Lemon Basil Risotto	\$26.40
jimmy nardello peppers, artichoke, crescenza fonduta, crispy leeks	
Grilled Hanger Steak (Entrees !!!*)	\$34.10
fried potatoes, rainbow chard, horseradish, soffrito	
Appetizers !!!*	
Smoked Trout Deviled Egg	\$9.90
castelvetrano olives, lemon, fried garlic	
Charred Octopus (Appetizers !!!*)	\$19.80
cauliflower, green olive salsa verde, harissa	
Smoked Filet Mignon Bruschetta (Appetizers !!!*)	\$13.20
chive aioli, romesco	
Blistered Shishito Peppers	\$16.50
laura chenal goat cheese, roasted cherry, black garlic salt, pine nuts	
Baby Red Little Gems with Fuyu Persimmon	\$16.50
shaved fennel, toasted walnuts, mountain gorgonzola, saba-lemon vinaigrette	
Gnocchi with Preserved Lemon	\$18.70
sunburst squash, green garlic, goat cheese, savoy spinach	