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Blue Plate

Menu Prices — October 24, 2026

Blue Plate menu with prices in United States, updated May 2020: 80 items across 11 categories, prices from $4.00 to $52.80.

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Blue Plate Menu with Prices (United States)

Blue Plate menu with prices in United States, updated May 2020: 80 items across 11 categories, prices from $4.00 to $52.80. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/blue-plate

Menu categories: Picked for you · Beer Online!!!* · Red Bottle!!!* · Rose & Orange Wines!!!* · White Bottle!!!* · Sparkling Bottles!!!* · Non-Alcoholic Beverages!!!* · Sweet !!!* · Sides !!!* · Entrees !!!* · Appetizers !!!*

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 — **$25.00**
"Tous Ensemble," 2019, Mendocino, California

White Bottle!!!*

ITEM	PRICE
Chardonnay Copain, 2018, Sonoma Coast, California	**$40.00**
Sauvignon Blanc Stolpman Vineyards, 2018, Ballard Canyon, California	**$40.00**

Sparkling Bottles!!!*

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

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 !!!*) vanilla ice cream, strawberry	**$12.00**
Butterscotch Pudding (Sweet !!!*) almond crumble, fresh raspberry	**$12.00**
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 burrata, smoked early girl tomato, nicoise olive	**$12.00**

Entrees !!!*

ITEM	PRICE
Blue Plate Meatloaf mashed potatoes, blue lake green beans	**$25.00**

ITEM	PRICE
Pan-Roasted Salmon italian butter beans, escarole, taggiascha olive tartar	**$32.00**
Fried Chicken arugula, pomegranate, ricotta salata, smoked jalapeno buttermilk	**$26.00**
Lemon Basil Risotto jimmy nardello peppers, artichoke, crescenza fonduta, crispy leeks	**$24.00**
Grilled Hanger Steak fried potatoes, rainbow chard, horseradish, soffrito	**$31.00**

Appetizers !!!*

ITEM	PRICE
Smoked Trout Deviled Egg castelvetrano olives, lemon, fried garlic	**$9.00**
Charred Octopus cauliflower, green olive salsa verde, harissa	**$18.00**
Smoked Filet Mignon Bruschetta chive aioli, romesco	**$12.00**
Blistered Shishito Peppers laura chenel goat cheese, roasted cherry, black garlic salt, pine nuts	**$15.00**
Baby Red Little Gems with Fuyu Persimmon (Appetizers !!!*) shaved fennel, toasted walnuts, mountain gorgonzola, saba-lemon vinaigrette	**$15.00**
Gnocchi with Preserved Lemon (Appetizers !!!*) sunburst squash, green garlic, goat cheese, savoy spinach	**$17.00**

Picked for you

ITEM	PRICE
Blue Plate Meatloaf mashed potatoes, blue lake green beans	**$27.50**
Fried Chicken arugula, pomegranate, ricotta salata, smoked jalapeno buttermilk	**$28.60**
Charred Octopus cauliflower, green olive salsa verde, harissa	**$19.80**
Smoked Filet Mignon Bruschetta chive aioli, romesco	**$13.20**
Grilled Hanger Steak fried potatoes, rainbow chard, horseradish, soffrito	**$34.10**

Beer Online!!!*

ITEM	PRICE
Hamms can	**$4.40**
Fort Point KSA can	**$6.60**
Deschutes "Wowza" Hazy Pale Ale can	**$6.60**

ITEM	PRICE
Golden State Cider 16 oz can	**$8.80**
Old Milwaukee Non-Alcoholic N/A can	**$5.50**

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**
Whole Key Lime Pie	**$50.60**

Sides !!!*

ITEM	PRICE
Macaroni and Drunken Spanish Goat Cheese	**$13.20**
Mashed Potatoes	**$5.50**
Grilled Yellow Wax Beans burrata, smoked early girl tomato, nicoise olive	**$13.20**

Entrees !!!*

ITEM	PRICE
Blue Plate Meatloaf (Entrees !!!*) mashed potatoes, blue lake green beans	**$27.50**
Pan-Roasted Salmon italian butter beans, escarole, taggiascha olive tartar	**$35.20**
Fried Chicken (Entrees !!!*) arugula, pomegranate, ricotta salata, smoked jalapeno buttermilk	**$28.60**
Lemon Basil Risotto jimmy nardello peppers, artichoke, crescenza fonduta, crispy leeks	**$26.40**
Grilled Hanger Steak (Entrees !!!*) fried potatoes, rainbow chard, horseradish, soffrito	**$34.10**

Appetizers !!!*

ITEM	PRICE
Smoked Trout Deviled Egg castelvetrano olives, lemon, fried garlic	**$9.90**
Charred Octopus (Appetizers !!!*) cauliflower, green olive salsa verde, harissa	**$19.80**
Smoked Filet Mignon Bruschetta (Appetizers !!!*) chive aioli, romesco	**$13.20**
Blistered Shishito Peppers laura chenel goat cheese, roasted cherry, black garlic salt, pine nuts	**$16.50**
Baby Red Little Gems with Fuyu Persimmon shaved fennel, toasted walnuts, mountain gorgonzola, saba-lemon vinaigrette	**$16.50**
Gnocchi with Preserved Lemon sunburst squash, green garlic, goat cheese, savoy spinach	**$18.70**