

entrées

Outfox Wings™

Smoked Wings

\$10.49 | \$20.49 | \$30.49

Available in 8, 16, and 24. Bone-in and hickory BBQ smoked and flash fried in 100% peanut oil for a perfect savory finish.

Roasted Wings

\$10.49 | \$20.49 | \$30.49

Available in 8, 16, and 24. Bone-in wings and tossed in a savory seasoning of herbs, garlic, and olive oil, roasted in the oven and fried in 100% pure peanut oil. Finished with the flavor of your choice.

Traditional Bone-in Wings

\$10.49 | \$20.49 | \$30.49

Available in 8, 16, and 24. Bone-in and tossed in our signature coating and fried in 100% peanut oil. Finished with the flavor of your choice.

Traditional Boneless Wings

\$9.99 | \$17.49 | \$25.49

Available in 10, 20, and 30. Boneless and tossed in our signature coating and fried in 100% peanut oil. Finished with the flavor of your choice.

Served with your choice of flavor. Note: Sauces and seasonings are served on the side.

Flavors include: Arctic Fox Sauce™, Sly Sauce™, Buffalo, Sesame Teriyaki, Honey Sweet Chili, Honey Mustard, Texas BBQ, Ranch, Bleu Cheese, Honey, Sriracha Garlic Seasoning, Lemon Pepper Seasoning, Buttermilk Ranch Seasoning

Flock&Farm™

Oven-Roasted Chicken \$13.99

A half chicken marinated in fresh parsley, thyme, garlic, and whole-grain mustard then slow-roasted until crisp and golden brown on the outside and tender and juicy on the inside. GF

Flat Iron Steak \$18.99

An 8oz steak grilled to medium and seasoned with coarse sea salt, cracked black pepper, garlic powder, and olive oil. GF

Roasted Cauliflower Wedge \$9.99

A half head of cauliflower roasted in a savory Japanese seasoned marinade. Served with Romesco sauce and toasted sesame seeds. V GF

Served with your choice of sauce. Sauces Include: Romesco, Bleu Cheese, Honey Mustard, Texas BBQ

BECAUSE, BURGER™

Because, Burger™

\$6.99 | \$9.99

Fresh Potato Bun. Never Frozen, Butcher's Blend Ground Beef Patty. White American Cheese. Romaine Lettuce. Tomato. Kosher Dill Pickles. Grilled Sweet Onions. Because, Sauce. Also offered in a double patty option.

Cheese on Cheese Burger

\$6.99 | \$9.99

Fresh Potato Bun. Never Frozen, Butcher's Blend Ground Beef Patty. Griddled White Cheddar Cheese. American Cheese. Kosher Dill Pickles. Grilled Sweet Onions. Because, Sauce. Also offered in a double patty option.

Classic Burger

\$6.49 | \$9.49

Fresh Potato Bun. Fresh Never Frozen, Butcher's Blend Ground Beef Patty. White American Cheese. Kosher Dill Pickle Slices. Because, Sauce. Also offered in a double patty option.

Bleu Cheese Burger

\$7.99 | \$10.99

Fresh Potato Bun. Never Frozen, Butcher's Blend Ground Beef Patty, Bleu Cheese Crumbles. Arugula. Grilled Sweet Onions. Tomato. Kosher Dill Pickles. Honey Mustard Sauce. Also offered in a double patty option.

Bacon Burger

\$8.99 | \$11.99

Fresh Potato Bun. Never Frozen, Butcher's Blend Ground Beef Patty. Thick Cut Bacon. Aged Cheddar Cheese. Romaine Lettuce. Tomato. Kosher Dill Pickles. Arctic Fox Sauce™. Also offered in a double patty option.

Sauces Include: Because, Sauce™, Arctic Fox Sauce™, Honey Mustard

Garden Day™

Sunny Day Salad™ \$12.99

A west-coast spin on the classic Cobb with chopped kale and romaine lettuce, grape tomatoes, sliced avocado, and crumbled blue cheese, paired with a homemade Honey Mustard dressing. Served with thick-cut bacon and chilled chicken on top. GF

Wedge Out™ \$9.99

Crisp, Bibb Lettuce topped with bleu cheese crumbles, thick-cut bacon, roasted broccoli, diced tomato, and paired with a Bleu Cheese dressing. GF

Farmer's Prize BLT™ \$14.49

Next-level BLT with thick-cut bacon, fresh bibb lettuce, honey mustard, and ripe sliced tomato, served on brioche bread. GF – if bread is removed.

Greens on Green™ \$9.99

Curly kale and green cabbage finely chopped and tossed in a tangy dressing of apple cider vinegar, Dijon mustard, maple syrup, and olive oil. Topped with toasted almonds and sesame seeds for an extra crunch. V GF

Steakflower Salad™ \$16.99

Sliced sirloin steak, cherry tomatoes, crumbled bleu cheese, and roasted cauliflower over a bed of baby arugula. Paired with a creamy Bleu Cheese dressing. GF

Chicken Salad Wears a Bibb™ \$12.99

Our homemade chicken salad made with cashews, dried cranberries, rich mayo, and mustard served alongside Bibb lettuce with shaved, crunchy carrots, radishes, and Broccoli. GF

Caesar the Day™ \$9.99

Chopped kale and mixed romaine lettuce topped with crispy baked Parmesan chips, shaved Parmesan cheese, and chilled oven-roasted chicken. Paired with a classic creamy Caesar dressing. GF

Gold Beet Standard™ \$12.99

Vibrant golden beets, served over a bed of finely chopped kale and green cabbage. Topped with farro, toasted pumpkin seeds and creamy goat cheese. Paired with a Red Wine Vinaigrette dressing. V

Served with your choice of dressing.

Options Include: Apple Cider-Dijon, Bleu Cheese, Caesar, Honey Mustard, Ranch, Red Wine Vinaigrette

sides

Outfox Wings™

Baked Mac & Cheese \$4.99

Elbow macaroni mixed with a delicious blend of cheeses like cheddar and American. Baked until it has a crispy golden brown top layer and then topped with shredded Monterey Jack and crushed potato chips. V

Carrots & Pickles \$1.99

Sliced kosher dill pickles and carrots sticks. Served with choice of Ranch or Bleu Cheese. V

Flock&Farm™

Glazed Baby Carrots \$3.99

Sliced baby carrots tossed in a tasty blend of white miso paste, maple syrup, butter, apple cider vinegar, and roasted until tender and caramelized. Sprinkled with crushed pistachios. V

Lemon Garlic Broccolini® \$3.99

Tender, grilled Broccolini tossed in puréed garlic, lemon, sea salt, and olive oil. GF

Caesar Salad \$4.99

Chopped kale and romaine lettuce topped with baked Parmesan chips and shaved Parmesan cheese. Paired with a creamy Caesar dressing. GF

BECAUSE, BURGER™

Sweet Potato Tots \$3.49

Sweet Potato Tots tossed in seasoned salt.

French Fries \$3.49

Crispy potatoes fried in 100% canola oil and sprinkled with our house seasoning blend.

Brussels Sprouts \$6.99

Tossed with sea salt and flash fried in 100% canola oil. Served with Sly Sauce™. V

Garden Day™

Petite Arugula Salad \$4.99

Crisp arugula topped with grape tomatoes, shaved Parmesan, and potato chips. Paired with our homemade Red Wine Vinaigrette dressing. V GF

Kale & Cabbage Slaw \$3.99

Curly kale and green cabbage finely chopped and tossed in a tangy dressing of apple cider Dijon vinaigrette, topped with toasted almonds and sprinkled with sesame seeds to add a satisfying crunch. V GF

desserts

Outfox Wings™

Chocolate Toffee Cookies \$3.49

Two chocolate chip cookies with semi-sweet toffee. Baked fresh daily.

Lemon Pie Bar \$3.99

A creamy, lemony filling atop a buttery and crisp pie crust. Sprinkled with powdered sugar.

sauces

Romesco A purée of roasted red peppers, garlic, tomato, a splash of red wine vinegar, cashews, and olive oil.

Bleu Cheese A creamy dressing made with thick buttermilk, bleu cheese, and white wine vinegar.

Honey Mustard A blend of mayo, smooth Dijon mustard, whole-grain Dijon mustard, and honey. It's the perfect blend of creamy, spicy, sweet, and sour.

Texas BBQ A cross between mild buffalo sauce and a slightly sweet BBO sauce. Made with black pepper, vinegar, and smokey tomato sauce.

Because, Sauce™ Our signature burger sauce – creamy, tangy and a little bit sweet.

This menu contains certain menu items prepared without gluten-containing ingredients. Because we have sources of gluten in our kitchen, there is a risk that gluten cross-contact may occur during the preparation and cooking of these items.

Vegetarian Gluten Friendly Mild Medium Spicy

dressings

Apple Cider-Dijon A balanced blend of reduced apple cider vinegar, smooth Dijon mustard, and olive oil.

Bleu Cheese A creamy dressing made with thick buttermilk, bleu cheese, and white wine vinegar.

Caesar Our version of the classic—made with red wine vinegar, egg yolk, Romano and Parmesan cheese.

Honey Mustard A blend of mayo, smooth Dijon mustard, whole-grain Dijon mustard, and honey. It's the perfect blend of creamy, spicy, sweet, and sour.

Ranch A creamy classic—made with olive oil, egg, buttermilk, herbs, and garlic.

Red Wine Vinaigrette A light dressing made of aged red wine vinegar, Dijon mustard, maple syrup, olive oil, and sea salt.

flavors

Arctic Fox Sauce™ Our version of a creamy white BBQ sauce made with mayo, brown sugar, horseradish, mustard, and cayenne.

Sly Sauce™ A purée of Korean style pepper, sugar, vinegar, sesame, garlic, and soy.

Lemon Pepper Seasoning Our version of a classic lemon pepper seasoning – salt, lemon, and black pepper. Salty, sour, and peppery all at once.

Sesame Teriyaki A traditional-style teriyaki sauce with a robust sesame taste. Salty, savory, and slightly sweet.

Honey Sweet Chili A sweet and sour blend of garlic, red pepper, sugar, and rice vinegar.

Honey Mustard A blend of mayo, smooth Dijon mustard, whole-grain Dijon mustard, and honey. It's the perfect blend of creamy, spicy, sweet, and sour.

Texas BBQ A cross between mild buffalo sauce and a slightly sweet BBQ sauce. Made with black pepper, vinegar, and smokey tomato sauce.

Ranch A creamy classic—made with olive oil, egg, buttermilk, herbs, and garlic.

Bleu Cheese A creamy dressing made with thick buttermilk, bleu cheese, and white wine vinegar.

Honey Pure clover honey. We recommend pairing this sauce with our traditional wings.

Sriracha Garlic Seasoning A dry version of your favorite Sriracha sauce. Red pepper flakes and garlic make this a very spicy rub.

Buttermilk Ranch Seasoning Salty and tangy with hints of dill and green onion.

Buffalo Our version of the classic sauce. Cayenne and vinegar based.

Click Here for Full Nutrition & Allergens Information

Go to littlebluemenu.com to check availability in your area. Availability and prices are subject to change.

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