



Hours for Eating

Monday thru Friday 8 am – 10 pm
Saturday and Sunday 9 am – 3 pm

Breakfast All Day

Sandwiches ... on your choice of bread

- Egg & Cheese* \$ 3.95
- Egg & Cheese with bacon or sausage* \$ 4.95

Breakfast Platters ...

- Breakfast Platters come with hashbrowns or fries, OR substitute greens for 50¢, fruit or sweet potato fries for \$1
- Denver Omelette \$ 9.25
Local country ham, bacon, sweet peppers and salsa, served with toast
 - Nordic Omelette \$ 9.25
smoked salmon, red onion, tomato, and scallion cream served with toast
 - Apple Omelette \$ 9.25
sausage, blue cheese, and granny smith apple, served with toast
 - Mediterranean Omelette \$ 9.25
Feta, tomato, spinach, red pepper, and capers, served with toast

- Your Omelette \$ 6.95
3 eggs with choice of cheese, served with toast

Cheeses: cheddar, feta, swiss, provolone, gouda
Add \$1 for aged parmesan, blue, or goat cheese
Add 50¢ for each – tomato, red onion, sweet peppers, spinach, zucchini, button mushrooms, capers, apples or sour cream
Add \$1 for each – bacon, ham, sausage, artichoke hearts, avocado, salsa

- Breakfast BBQ* \$ 9.95
slow cooked pork BBQ on English muffin, topped with 2 eggs any style and crispy onions, served with hashbrowns
- Breakfast Burrito \$ 8.95
3 scrambled eggs with cheddar and black beans in a spinach tortilla, topped with salsa and sour cream, served with hashbrowns

Breakfast ... no substitutions

- Pancakes – 3 buttermilk griddle cakes \$ 7.50
- French Toast \$ 9.95
made with Breadworks cinnamon swirl bread, served with house vanilla-ginger syrup, and Fresh Fruit
- Corned Beef Hash – House corned beef with brine gravy, served over hashbrowns \$ 8.95

- Blue Moon Granola – Homemade granola with Fresh Fruit and honey yogurt (Soy milk available) \$ 6.95
- Veggie Scramble \$ 8.95
3 eggs, scrambled with tomato, red pepper, mushrooms, zucchini, red onion, hashbrowns and spinach, served with toast
- Huevos Bluemooños* \$ 7.95
2 eggs, over hashbrowns with melted cheddar, house salsa, and toast.
- Hogwaller Hash \$ 8.95
3 eggs, scrambled with bacon, sausage, ham, hashbrowns, bell and jalepeno peppers, served with your choice of toast
- Vegan Garbage Plate \$ 8.95
sautéed tempeh with hashbrowns, tomato, sweet pepper, and vegan chili, topped with crispy onion

Beverages

- Trager Brothers Coffee (Blue Moon Blend) bottomless cup \$ 2.50
- Stash Teas \$ 2.00
Earl Grey, English Breakfast, Darjeeling, Green, Peppermint, Chamomile, Lemon Ginger
- Hot Chocolate \$ 2.00
- Iced Tea (Free refills) \$ 1.75
- Fresh-squeezed OJ small \$ 1.50 large \$ 2.50
- Juice small \$.95 large \$ 1.95
Cranberry, Apple, Pineapple, Grapefruit
- Milk (chocolate too) small \$.95 large \$ 1.95
- Coca Cola Bottles \$ 1.50
- Abita Root Beer (on tap) \$ 2.00
- Cheerwine or Mountain Dew Bottles \$ 2.00
- Goya Ginger Beer \$ 2.00
- Fountain Drinks (Free refills) \$ 1.50
Pepsi, Diet Pepsi, Dr. Pepper, Diet Dr. Pepper, Sierra Mist, Ginger Ale
- Jerk Soda or Egg Cream \$ 1.75
Chocolate, Vanilla, Strawberry
- E-mergen-C \$ 1.00
Cranberry-Pomegranate, Mixed Berry
- Nugget's Raw Kombucha \$ 5.00
Expresso or Gimangomosa
- Gerolsteiner Mineral Water \$ 3.00

* Blue Moon Diner and the Health Department would like to remind you that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Please, no seperate checks. Blue Moon Diner may add an 18% gratuity to parties of 6 or more.

Sides	Hashbrowns	\$ 1.95	Toast	\$ 1.00	One Pancake	\$2.50
	Handcut French Fries	\$3.95	Homemade Mac n Cheese	\$4.95	Sausage Links or Patties	\$4.25
	One Egg*	\$ 1.25	Fresh Fruit Salad	\$4.50	Bacon	\$4.25
	Sweet Potato Fries	\$4.95	Biscuit & Sausage Gravy	\$2.75	Artisan Bacon	\$5.50



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After 10 a.m.

Sandwiches ...

served with Fries or hasbrowns and pickle	
substitute greens	\$.50
substitute sweet potato fries	\$ 1.00
BLT	\$ 5.50
BLT with Artisan Bacon	\$ 7.00
Grilled Cheese	\$ 4.50
add \$ 1.00 for bacon	
add \$ 2.50 for Artisan Bacon or Country Ham	
Grilled Peanut Butter and Jelly	\$ 4.25

more ...

Mountain Trout Club	\$ 8.95
triple decker with smoked trout, Fresh spinach, bacon, shaved red onion, and cucumber cream on toasted white	
Reuben	\$ 9.95
choose house corned beef, smoked turkey, OR tempeh, melted swiss, sauerkraut and creamy Russian dressing on rye	
Chicken Pesto Sandwich	\$ 8.95
herbed grilled chicken, sautéed red onions and peppers, swiss, and housemade pesto, on a bun, served with greens	
West Andes Beef Sandwich	\$ 9.95
seared steak, pico de gallo, avocado, and jalapeno mayonnaise on a bun	
Peter Rabbit Wrap	\$ 7.95
greens, marinated cucumber, carrot, sweet pepper, tomato, onion, avocado and goat cheese with Blue Moon vinaigrette, wrapped in a spinach tortilla	
Tuna Melt	\$ 7.95
classic tuna salad, with tomato and melted gouda, served open Faced on choice of toast	

Salads ...

Golden Beet Salad	\$ 9.95
marinated golden beets with granny smith apple, sunflower seeds, and aged parmesan with Blue Moon vinaigrette	
House Caesar	\$ 8.95
romaine lettuce, parmesan, diced tomato, house croutons, and Blue Moon Caesar dressing	
Spinach Salad	\$ 8.95
shaved red onion, pecans, tomato, bacon, sweet peppers, and Peta, with yellow curry vinaigrette	
Orange Chicken Salad	\$ 8.95
grilled chicken breast over greens, with onion, red pepper, toasted almonds, and oranges, tossed in an orange vinaigrette	

Burger Platters ...

1/3 lb. 100% beef and secret seasonings, grilled to temp* and dressed to order with mayo, mustard, lettuce, tomato, pickle, or onion	
Burger* with choice of Fixings	\$ 7.95
served with fries or hashbrowns and pickle	
substitute greens	\$.50
substitute sweet potato fries or fruit	\$ 1.00
add cheese or bacon	\$ 1.00
add for blue, goat or parmesan cheese	\$ 2.00
Veggie Burger	\$ 8.95
Sunshine Farms Organic Garden patty	
Skip Burger*	\$10.95
one-eyed (Fried egg) bacon cheeseburger	
Blue Burger*	\$10.95
burger topped with blue cheese sautéed spinach, onion, and sweet pepper	
SoCal Burger*	\$10.95
burger topped with Fruit salsa and chipotle cream	
Apple Burger*	\$10.95
burger with Fresh apple and provolone	
Hot Mess Burger*	\$10.95
bacon, chili, cheeseburger	

sweets ...

Ice Cream Sandwiches	\$6.95	1/2 portion \$ 3.50
Chaps Black Raspberry ice cream with oatmeal cranberry cookie		
Chaps Chocolate Almond ice cream with chewy chocolate cookie		
“Elvis” Chaps Banana ice cream with chocolate dipped peanut butter cookie		
House-made Pie	\$ 4.25	
Local Fruit Pie	\$ 5.95	
served with Chaps Vanilla ice cream		
Diner Cheesecake	\$ 4.95	
Chocolate Brownie Sundae	\$ 5.95	
served with Chaps Vanilla ice cream		
Grills-with	\$5.95	1/2 portion \$ 3.00
grilled Krispy Kreme donuts with Chaps Vanilla ice cream and Hershey's Syrup		
Local Grills-with	\$6.95	1/2 portion \$ 3.50
grilled Carpe Donuts with Chaps seasonal ice cream and Hershey's Syrup		
Abita Root Beer Float	\$ 4.95	
Milk Shakes	\$ 5.95	
Hershey's Chocolate, Trager Brothers Coffee, Vanilla or Strawberry		
More sweets available by the register		



Hours for Eating

Monday thru Friday 8 am – 10 pm
Saturday and Sunday 9 am – 3 pm

Dinner Menu

Starters ...

Diner Grits & Sausage	\$ 7.95	Chips & Dips	\$ 7.95
Fried grit cake topped with Nodine's Andouille Sausage and caramelized onions		house made hummus, guacamole, and Fruit salsa served with house Fried Flour tortilla chips	
Sauteed Artichoke Hearts	\$ 7.95	Shrimp Shumai Dumplings	\$ 7.95
herb marinated artichoke hearts sauteed and topped with parmesan cheese, served with crostini		shrimp dumplings with kabayaki sauce over shaved cabbage, served with angry mayo	

Entrees ...

Vegetarian Lasagne	\$ 12.95	SeaFood EtouFFee	\$ 13.95
Mona Lisa Pasta, zucchini, spinach, ricotta and mozzarella, served with english muffin and diner salad		shrimp, catfish and Nodine's Andouille Sausage with vegetables in a spicy cajun roux, served over rice	
Sloppy Sliders	\$ 14.95	Fish 'n Chips	\$ 11.95
slow-cooked pork BBQ on english muffins with broccoli		beer battered Fried white Fish with Fries, housemade tartar sauce and malt vinegar	
Meatloaf Platter	\$ 11.95	Chicken Pot Pie	\$ 14.95
Blue Moon classic meatloaf with mashed potatoes, wild mushroom gravy, and grilled asparagus		PolyFace Organic Chicken with carrots, celery, onion, peas, and corn, served in a dutch oven, with puff pastry, served with a diner salad	
Spicy Vegan Chili	\$ 10.95	Crispy Beef	\$ 13.95
Hearty chili of black and kidney beans with onions, Fresh chilis, and celery, served over rice		with julienne vegetables, served over cabbage with Kabayaki and sliced avocado	

Salads ...

Cobb Salad	\$11.95	Orange Chicken Salad	\$ 8.95
classic composed pub salad of grilled chicken, bacon, blue cheese, tomato, red onion, and mixed greens, with ranch dressing		grilled chicken breast over greens, with onion, red pepper, toasted almonds, and oranges, tossed in an orange vinaigrette	
Spinach Salad	\$ 8.95	House Caesar	\$ 8.95
shaved red onion, pecans, tomato, bacon, sweet peppers, and Peta, with yellow curry vinaigrette		romaine lettuce, parmesan, diced tomato, house croutons, and Blue Moon Caesar dressing	
Diner Salad	small \$ 5.25 large \$ 8.95		
mixed greens with sweet peppers, red onion, cucumber and tomato, dressed in Blue Moon vinaigrette			
Golden Beet Salad	\$ 9.95		
marinated golden beets with granny smith apple, sunflower seeds, and aged Parmesan with Blue Moon vinaigrette			

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Beverages, Sides and more →



Diner Menu

Burger Platters ...

1/3 lb. 100% beef and secret seasonings, grilled to temp* and dressed to order with mayo, mustard, lettuce, tomato, pickle, or onion

Burger* with choice of fixings	\$ 7.95
served with fries or hashbrowns and pickle	
substitute greens	\$.50
substitute sweet potato fries or fruit	\$ 1.00
add cheese or bacon	\$ 1.00
add for blue, goat or parmesan cheese	\$ 2.00

Veggie Burger	\$ 8.95
Sunshine Farms Organic Garden patty	

Skip Burger*	\$10.95
one-eyed (Fried egg) bacon cheeseburger	

Blue Burger*	\$10.95
burger topped with blue cheese sautéed spinach, onion, and sweet pepper	

SoCal Burger*	\$10.95
burger topped with Fruit salsa and chipotle cream	

Apple Burger*	\$10.95
burger with Fresh apple and provolone	

Hot Mess Burger*	\$10.95
bacon, chili, cheeseburger	

Omelettes ...

Omelettes come with hashbrowns or fries, OR substitute greens for 50¢, fruit or sweet potato fries for \$1

Denver Omelette	\$ 9.25
Local country ham, bacon, sweet peppers and salsa, served with toast	

Nordic Omelette	\$ 9.25
smoked salmon, red onion, tomato, and scallion cream served with toast	

Apple Omelette	\$ 9.25
sausage, blue cheese and granny smith apple, served with toast	

Mediterranean Omelette	\$ 9.25
Feta, tomato, spinach, red pepper, and capers, served with toast	

Your Omelette	\$ 6.95
3 eggs with choice of cheese, served with hashbrowns and toast	

Cheeses: cheddar, feta, swiss, provolone, gouda
Add \$1 for aged parmesan, blue, or goat cheese
Add 50¢ for each – tomato, red onion, sweet peppers, spinach, zucchini, button mushrooms, capers, apples, or sour cream
Add \$1 for each — bacon, ham, sausage, artichoke hearts, avocado, salsa

Sweets ...

Ice Cream Sandwiches	\$6.95	1/2 portion	\$ 3.50
Chaps Black Raspberry ice cream with oatmeal cranberry cookie			
Chaps Chocolate Almond ice cream with chewy chocolate cookie			
“Elvis” Chaps Banana ice cream with chocolate dipped peanut butter cookie			

House-made Pie	\$ 4.25
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Local Fruit Pie	\$ 5.95
served with Chaps Vanilla ice cream	

Diner Cheesecake	\$ 4.95
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Chocolate Brownie Sundae	\$ 5.95
served with Chaps Vanilla ice cream	

Grills-with	\$5.95	1/2 portion	\$ 3.00
grilled Krispy Kreme donuts with Chaps Vanilla ice cream and Hershey's Syrup			

Local Grills-with	\$6.95	1/2 portion	\$ 3.50
grilled Carpe Donuts with Chaps seasonal ice cream and Hershey's Syrup			

Abita Root Beer Float	\$ 4.95
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Milk Shakes	\$ 5.95
Hershey's Chocolate, Trager Brothers Coffee, Vanilla or Strawberry	

Beverages

Trager Brothers Coffee (Blue Moon Blend)	\$ 2.50
bottomless cup	
Stash Teas – Earl Grey, English Breakfast, Darjeeling, Green, Peppermint, Chamomile, Lemon Ginger	\$ 2.00
Hot Chocolate	\$ 2.00
Iced Tea (Free refills)	\$ 1.75
Fresh-squeezed OJ	small \$ 1.50 large \$ 2.50
Juice	small \$.95 large \$ 1.95
Cranberry, Apple, Pineapple, Grapefruit	
Milk (chocolate too)	small \$.95 large \$ 1.95
Coca Cola Bottles	\$ 1.50
Abita Root Beer (on tap)	\$ 2.00
Cheerwine or Mountain Dew Bottles	\$ 2.00
Goya Ginger Beer	\$ 2.00
Fountain Drinks (Free refills)	\$ 1.50
Pepsi, Diet Pepsi, Dr. Pepper, Diet Dr. Pepper, Sierra Mist, Ginger Ale	
Jerk Soda or Egg Cream	\$ 1.75
Chocolate, Vanilla, Strawberry	
E-mergen-C	\$ 1.00
Cranberry-Pomegranate, Mixed Berry	
Nugget's Raw Kombucha	\$ 5.00
Expresso or Gimangomosa	
Gerolsteiner Mineral Water	\$ 3.00

Sides

Hashbrowns	\$ 1.95	Homemade Mac n Cheese	\$4.95	Artisan Bacon	\$5.50
Handcut French Fries	\$3.95	Fresh Fruit Salad	\$4.50	Sautéed Broccoli	\$4.95
One Egg*	\$ 1.25	One Pancake	\$2.50	Side Salad	\$3.95
Sweet Potato Fries	\$4.95	Sausage Links or Patties	\$4.25	Fried Grit Cake	\$3.00
Toast	\$ 1.00	Bacon	\$4.25		



Weekend Brunch

Sandwiches . . . on your choice of bread

Egg & Cheese*	\$ 3.95
Egg & Cheese with bacon or sausage*	\$ 4.95

Breakfast Platters

Breakfast Platters come with hashbrowns or fries, OR substitute greens for 50¢, fruit or sweet potato fries for \$1

Denver Omelette	\$ 9.25
Local country ham, bacon, sweet peppers and salsa, served with toast	

Nordic Omelette	\$ 9.25
smoked salmon, red onion, tomato, and scallion cream served with toast	

Apple Omelette	\$ 9.25
sausage, blue cheese, and granny smith apple, served with toast	

Mediterranean Omelette	\$ 9.25
Feta, tomato, spinach, red pepper, and capers, served with toast	

Your Omelette	\$ 6.95
3 eggs with choice of cheese, served with toast	

Cheeses: cheddar, feta, swiss, provolone, gouda
Add \$1 for aged parmesan, blue, or goat cheese
Add 50¢ for each — tomato, red onion, sweet peppers, spinach, zucchini, button mushrooms, or sour cream
Add \$1 for each — bacon, ham, sausage, artichoke hearts, avocado, salsa

Breakfast BBQ*	\$ 9.95
slow cooked pork BBQ on English muffin, topped with 2 eggs any style and crispy onions	

Breakfast Burrito	\$ 8.95
3 scrambled eggs with cheddar and black beans in a spinach tortilla, with salsa and sour cream	

Breakfast . . . no substitutions

Huevos Bluemoños*	\$ 7.95
2 eggs, over hashbrowns with melted cheddar, house salsa, and toast.	

Hogwaller Hash	\$ 8.95
3 eggs, scrambled with bacon, sausage, ham, hashbrowns, bell and jalepeno peppers, served with your choice of toast	

Veggie Scramble	\$ 8.95
3 eggs, scrambled with tomato, red pepper, mushrooms, zucchini, red onion, hashbrowns, and spinach, served with toast	

Pancakes – 3 buttermilk griddle cakes	\$ 7.50
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French Toast	\$ 9.95
made with Breadworks cinnamon swirl bread, served with house vanilla-ginger syrup, and Fresh Fruit	

Vegan Garbage Plate	\$ 8.95
sautéed tempeh with hashbrowns, tomato, sweet pepper, and vegan chili, topped with crispy onion	

Blue Moon Granola—Homemade granola with Fresh Fruit and honey yogurt (Soy milk available)	\$ 6.95
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Burger Platters . . .

1/3 lb. 100% beef and secret seasonings, grilled to temp* and dressed to order with mayo, mustard, lettuce, tomato, pickle, or onion

Burger* with choice of Fixings	\$ 7.95
served with fries or hashbrowns and pickle	

substitute greens	\$.50
substitute sweet potato fries or fruit	\$ 1.00
add cheese or bacon	\$ 1.00
add for blue, goat or parmesan cheese	\$ 2.00

Veggie Burger	\$ 8.95
Sunshine Farms Organic Garden patty	

Skip Burger*	\$10.95
one-eyed (Fried egg) bacon cheeseburger	

Blue Burger*	\$10.95
burger topped with blue cheese sautéed spinach, onion, and sweet pepper	

SoCal Burger*	\$10.95
burger topped with Fruit salsa and chipotle cream	

Apple Burger*	\$10.95
burger with Fresh apple and provolone	

Hot Mess Burger*	\$10.95
bacon, chili, cheeseburger	

Beverages

Trager Brothers Coffee (Blue Moon Blend)	\$ 2.50		
bottomless cup			
Stash Teas — Earl Grey, English Breakfast, Darjeeling, Green, Peppermint, Chamomile, Lemon Ginger	\$ 2.00		
Hot Chocolate	\$ 2.00		
Iced Tea (Free refills)	\$ 1.75		
Fresh-squeezed OJ	small \$ 1.50	large \$ 2.50	
Juice	small \$.95	large \$ 1.95	
Cranberry, Apple, Pineapple, Grapefruit			
Milk (chocolate too)	small \$.95	large \$ 1.95	
Coca Cola Bottles	\$ 1.50		
Abita Root Beer	\$ 2.00		
Cheerwine and Mountain Dew Bottles	\$ 2.00		
Goya Ginger Beer	\$ 2.00		
Fountain Drinks (Free refills)	\$ 1.75		
Pepsi, Diet Pepsi, Dr. Pepper, Diet Dr. Pepper, Sierra Mist, Ginger Ale			
Jerk Soda or Egg Cream	\$ 1.75		
Chocolate, Vanilla, Strawberry			
E-mergen-C	\$ 1.00		
Cranberry-Pomegranate, Acai Berry			
Nugget's Raw Kombucha	\$ 5.00		
Expresso or Gimangomosa			
Gerolsteiner Mineral Water	\$ 3.00		

Sides

Hashbrowns	\$ 1.95	Homemade Mac n Cheese	\$ 4.95	Sausage Links or Patties	\$ 4.25
Handcut French Fries	\$ 3.95	Fresh Fruit Salad	\$ 4.50	Bacon	\$ 4.25
One Egg*	\$ 1.25	Biscuit & Sausage Gravy	\$ 2.75	Artisan Bacon	\$ 5.50
Sweet Potato Fries	\$ 4.95	One Pancake	\$ 2.50	Brunch Beignets	\$ 4.95
Toast	\$ 1.00				

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