

# b.

We love being your spot, your joint, your neighborhood (or not) place to share memories with your favorite people. We've taken that very seriously over the past 12 years, and as long as we're around, we will continue to do so. You mean a lot to us, and that has never been lip service. For us, it means surroundings that make you feel at home and a vibe that's relaxing and fun.

It also means creating a menu of which we are proud. One that is full of ingredients WE want to eat.

We've been challenging ourselves and our staff to change the menu twice per year for the past 12 years, which makes this menu number 23 (we missed one during Covid, but let's not think about that). Each menu brings new ideas, ingredients and so many exciting things to look forward to with the change of seasons. Just like we evolve (or hope to), we want the menu to do the same. We are not the same versions of ourselves that we were all those years ago. The food system in this country isn't either....

While we realize not everyone cares about the same things we do, and that is absolutely okay, we believe we have a duty to you to offer the best ingredients we can get our hands on. Just like you've seen for yourself in the markets, these ingredients come with a modified price tag.

We will continue to source dairy, vegetables and dry goods with heightened awareness of cross contamination, best practices and facility transparency. We have diligently sourced the best, non-commodity, antibiotic free, clean label options out there. You will see them clearly listed on the menu.

If you have any questions, please feel comfortable asking us.

Happy eating!  
**Chef & Jeanine**

# snacks.

## caprese crostini | 22 | **gf** +3

heirloom tomatoes cooked in a cast iron with roasted garlic oil | fresh basil | whipped ricotta with herby oil | shaved grana | baby arugula tossed in evoo with a squeeze of fresh lemon | our toasty, crunchy crostini

## chi-town hot diggity doggie (bites) | 12 | **gf** +4

Kobe beef dog cuddled in a pizza dough bun | yellow mustard | celery salt | sport peppers | giardiniera relish

## spicy, padre squiddy | 18 | **gf**

buttermilk & spice marinated, dusted & lightly fried | giardiniera butter | sliced cherry peppers | pepperoncini aioli

## calamari (salad) Gregorio | 16 | **gf**

(clean & light just how he likes it!) citrus & olive oil marinated, grilled strips | grapefruit & orange segments | shaved, fresh fennel & radicchio salad | simple tangerine & cold-pressed Castelvetro olive oil vinaigrette | house kumquat marmalade

## wings | 18 | **gf**

one pound of brined chicken wings | fried til' golden | served with the appropriate creamy dip, celery & carrot sticks

Bell & Evans is a family farm in Pennsylvania which produces antibiotic free, humanely raised chickens. They are part of the Global Animal Partnership.

## tendys | 19 | **gf**

one pound of brined chicken tenders | fried til' golden | served with the appropriate creamy dip, celery & carrot sticks

Samuel Holmes (Sam's Finest) is a local chicken producer out of Everett, MA known for their antibiotic free poultry and certified humane sourcing practices.

## wing & tender sauce options:

mild | hot | honey mustard | smoky bbq

OR...

## spicy with a mango, coconut and Thai red chili glaze

served with a mango mint raita for dipping carrot, celery, & cucumber sticks

OR...

## I've got the blackie's fever....

sweet & spicy honey mustard and hot sauce combo with a touch of butter

## buffalo chicken dip | 18 | **gf**

shredded chicken breast | fluffy, gooey buffalo cream cheese | buttermilk ranch | sharp Vermont cheddar | your choice of hand-cut chips, freshly fried tortilla chips or ½ & ½ | low carb with all veggies | +2

## vegan buff dip | 16 | **gf** | **v**

roasted, spiced and chopped artichoke hearts & chickpeas | vegan mayo | vegan cheese | hot sauce | baked til' bubbly | choice of hand-cut chips, freshly fried tortilla chips or ½ & ½ | low carb with all veggies | +2

## pulled pork nachos | 19 | **gf**

our house-smoked & braised pork | sharp, white cheddar cheese sauce | pickled fresnos | freshly squished guac | smoked salsa verde | sour cream  
\*\*add 4oz. of extra cheese | +2  
\*\*add black bean purée | +2

## deluxe cheese nachos | 20 | **gf**

lots of sharp, white cheddar cheese sauce | pickled fresnos | freshly squished guac | smoked salsa verde | sour cream | shredded lettuce | tomato | sliced, black olives  
\*\*add 4oz. of extra cheese | +2  
\*\*add black bean purée | +2

## vegan nachos | 25 | **gf** | **v**

crunchy corn chips | dairy-free queso | warm black bean purée | shredded lettuce | sliced, black olives | diced, fresh tomato | smoked salsa verde | freshly squished guac | dairy-free sour cream | pickled fresno peppers

## cheeseburger rangoons | 12 |

consider these to be one perfect bite of a cheeseburger & fries | seasoned ground beef | chopped fries | ketchup | mustard | pickles | tomato | lettuce | Yancey's Fancy dill pickle cheddar | crispy wonton pouch | special sauce

## littlenecks (red or white) | 28 | **gf** + 4

local clams sautéed in olive oil with fresh garlic, and crushed red pepper | finished with white wine, lemon & pecorino OR our spicy plum tomato sauce served with crunchy, roasted garlic oiled ciabatta  
\*\* add fusilli +3  
\*\* add gf fusilli +4

## crispy salt & pepper eggplant | 11 | **gf** | **v**

lightly coated in a simply spiced rice flour | creamy chipotle sauce & limey, jalapeño mojo verde

# she's our daddy('s) cornbread corner.

## a warm square of her decadent, buttery sweet treat with...

\* smoky, "street corn" spiced butter | 5 | **gf**

\* pimento cheese, bbq pulled pork, pickled jalapeños and bread & butter pickles | 9 | **gf**

\* warm caramel, vanilla ice cream & whipped cream | 7 | **gf**

# greens.

**clean machine** | 9 | 18 | **gf** | **v**  
shredded kale tossed in roasted lemon vinaigrette | sliced, fresh strawberries | diced, fresh cucumber | white quinoa | tangy Granny Smith apple | Marcona almonds | finely diced red onion | ripe avocado

**mixed greens** | 5 | 10 | **gf**  
a traditional mix of crunchy iceberg & romaine | fresh tomato | heirloom carrot ribbons | diced cucumber | red onion | shredded, sharp white cheddar | garlic herb croutons  
\*\***df/v** with df croutons & Violife cheddar | + 2

**caesar** | 5 | 10 | **gf**  
chopped romaine | thick, classic, creamy dressing | Grana Padano | buttery, garlic ciabatta croutons | fresh lemon squeeze

**chopped antipasto** | 14 | **gf**  
crunchy iceberg, romaine & radicchio | marinated artichoke hearts & chickpeas | pepperoncini | Castelvetrano olives | sliced black olives | heirloom tomato | pepperoni & Fra' mani capicola | garlicky croutons | provolone | smoked mozzarella | giardiniera vinaigrette

# handhelds.

our sandwiches come with house-made chips ...  
OR you can **upgrade** to something

## b. sides chips...

fresh veggies | 4 | **gf**  
½ mixed greens | 5 | **gf**  
½ Caesar | 5 | **gf**  
½ clean machine | 9 | **gf** | **v**  
New School mac n' cheese | 10 | **gf** + 2  
Violife vegan mac n' cheese | 10 | **v** | **gf** + 2  
hand-cut fries | 3 | **gf**  
sweet fries | 4 | **gf**  
chopped, old school slaw | 1 | **gf**

## my cousin

**Guido "the gurdy" Armenucci** | 19 | **gf** + 3  
brined, panko & pecorino dusted Bell & Evans crispy chicken breast cutlet | garlic oil toasted ciabatta with melted provolone | pickled giardiniera & crunchy cabbage slaw tossed in giardiniera vinaigrette | pepperoncini aioli | crunchy arugula

## turkey pub

| 17 | **gf** + 3  
brown sugar maple mayo | crispy, North Country applewood smoked bacon | iceberg | sliced, vine-ripened tomato | shaved red onion | ripe avocado | sharp, white cheddar cheese | house-brined, smoked & sliced, fresh turkey breast

## hi, my name is Reuben.

| 20 | **gf** + 3  
crunchy, buttery marble rye | gooey Swiss | slowly simmered, extra lean corned beef, chopped & not sliced (believe us, that matters!) | 1,000 island | classic sauerkraut  
\*low carb reuben- no bread, in a bowl over 1,000 tossed, shredded cabbage

# dressings.

**parmesan peppercorn  
pizza ranch  
buttermilk ranch  
blue cheese  
honey mustard  
vegan 1,000 (v)  
tahini ranch (v)  
lemon caper  
vinaigrette (v)**

**caramelized pineapple  
vinaigrette (v)  
roasted lemon  
vinaigrette (v)  
balsamic vinaigrette (v)  
red wine vinaigrette (v)  
giardiniera  
vinaigrette (v)  
balsamic vinegar  
& olive oil (v)**

# adds.

**Sam's Finest, antibiotic free, brined & grilled S&P  
chicken breast tenders (6oz.)** | 11 | **gf**  
**crispy Bell & Evans chicken cutlet (6oz.)** | 11 | **gf**  
**seared salmon (7oz.)** | 17 | **gf**  
**\* grilled, marinated prime hanger  
steak tips (8 oz.)** | 16 | **gf**  
(less or more cooked)  
**grilled, Six Mates tiger shrimp (7)** | 10 | **gf**  
**\* grilled, sushi-grade tuna (5oz.)** | 17 | **gf**  
(only served rare)  
**compressed, herbed tofu (8oz)** | 6 | **gf** | **v**  
**carnitas (5oz.)** | 8 | **gf**  
**\* Dole & Bailey squished burger** | 10 | **gf**  
**our signature, all white meat turkey burger** | 11 | **gf**  
\*\*burger contains dairy  
**blackie's veggie burger patty** | 10 | **gf** | **v**  
(jackfruit, aromatic veggies, plantain, yucca, mushrooms, black beans, poblano peppers, flax seed)

## bbq pulled pork

| 16 | **gf** + 3  
buttery, toasted sweet potato roll topped with melted New School American | ½ # of our smoked pulled pork simmered in bbq | fried, pickled onion strings | dill pickles

## a hoagie cuddling a chicken Caesar

| 21 | **gf** + 3  
ciabatta toasted with roasted garlic oil & spread with parmesan peppercorn dressing | shaved grana | crispy, panko-crusting Bell & Evans chicken cutlet dusted with grated pecorino | crunchy romaine & marinated, shaved kale tossed with crouton crumbs and our classic, creamy, lemony Caesar dressing | fried cherry peppers | pickled red onion

## hi, I'm Reuben's sister,

**Rhonda, and I'm a vegan.** | 19 | **v** | **gf** + 3  
our Pullman marble rye toasted with Violife plant butter | melted, Violife, dairy-free cheddar & mozz | roasted, crispy artichoke hearts | kraut | dairy-free 1,000

please inform your server of any food allergies.

\*consumption of raw or undercooked foods of animal origin will increase your risk of foodborne illness.

consumers who are especially vulnerable to foodborne illness should only eat food from animals thoroughly cooked.

\*\*\*please let your server know if you would like separate checks at the beginning of your meal. checks may be split up to four ways.\*\*\*

# it's definitely taco time.

our tacos are served with freshly fried, corn tortilla chips & our smoky salsa verde.  
with your choice of flour tortillas OR  
Siete cassava tortillas (gf, grain free, paleo, non-gmo, dairy free, soy free, vegan)

**tofu + tots + tacos** | 16 | **v** | **gf** +4  
tofu chorizo & crispy tater tots | silky, black bean spread | crunchy cabbage slaw & thin baby bell pepper rings dressed in roasted pineapple vinaigrette | creamy chipotle sauce | freshly squished guac | pickled radish | crushed fritos | lime

**gypsy tacos** | 18 | **gf** +4  
grilled and chopped, shawarma-spiced Bell & Evans chicken breast | mango mint raita | cucumber ribbons | crumbled feta | shredded romaine tossed in caramelized pineapple vinaigrette | chopped, pickled red onion

**Celie's 2.0.** | 21 | **gf** +4  
some of her favorite things...  
sofrito marinated, shaved and fried Beeler's Heritage Duroc pork belly | griddled, shaved spicy tasso North Country ham | authentic carnitas | cotija | lime crema | fried sweet plantain | fresh jalapeños | limey cabbage slaw | freshly squished guac

\*Beeler's is a family-owned farm in Le Mars, Iowa. They humanely raise natural, antibiotic-free Duroc pork. They allow all their pigs to roam free. They are raised indoors in barns to keep them clean, comfortable and protected from the elements.

# b. is for burgers.

all burgers are made with freshly ground Dole & Bailey's sirloin, hanger, short rib & beef tenderloin blended by their Master Butchers. our burgers are SQUISHED "diner style" and served with house-made chips ...OR you can upgrade to something

## **b. sides chips...**

fresh veggies | 4 | **gf**  
½ mixed greens | 5 | **gf**  
½ Caesar | 5 | **gf**  
½ clean machine | 9 | **gf** | **v**  
New School mac n' cheese | 10 | **gf** + 2  
Violife vegan mac n' cheese | 10 | **v** | **gf** + 2  
hand-cut fries | 3 | **gf**  
sweet fries | 4 | **gf**  
chopped, old school slaw | 1 | **gf**

**\* diner** | 15 | **gf** +3  
classic, buttery bun | special sauce | lettuce | tomato | red onion | ooey, gooey American cheese  
add bacon | + 2.50

**\* low carb style diner**  
shredded romaine | special sauce | melty American | red onion | tomato | chopped, squished and griddled burger patty  
add bacon | + 2.50

**Tuscan turkey** | 19 | **gf** +3  
scratch-made, super moist, all white meat turkey burger | melted provolone | red wine vinaigrette dressed baby spinach | sliced, vine-ripened tomato | thinly shaved red onion | garlic lemon mayo | crunchy, roasted garlic oiled and toasted ciabatta bread

\*\*burger contains dairy  
\*proudly made with ground, Koch's antibiotic-free, non-gmo, certified humane ground turkey breast.  
Koch's is an organic family farm in Pennsylvania.  
They are part of the Global Animal Partnership.

**\* New School smash** | 16 | **gf** +3  
our burger patty smashed on the flat top & griddled with chopped Vidalia onion | smothered in New School American cheese | shredded lettuce tossed in dill pickle juice | toasted potato roll

**\* a proper patty melt, y'all** | 21 | **gf** +3  
toasted, Artisan white bread spread with fluffy, decadent pimento cheese & melted, smoked cheddar | a smashed burger patty | shaved, griddled North Country tasso ham | house-made bread & butter pickles & freshly sliced jalapeño

**Jamaican me want to be vegan** | 21 | **v** | **gf** +3  
our own veggie patty on a plant-butter-toasted sweet potato roll spread with whipped, black bean purée & melted, Violife, dairy-free cheddar | shredded cabbage slaw tossed in a caramelized pineapple vinaigrette | creamy, chipotle aioli | freshly sliced jalapeño | sliced, ripe avocado | pickled pineapple & fried sweet plantains

**\* Thai-style seared tuna "burger"** | 23 | **gf** +3  
spicy-oil toasted sourdough roll spread with chili crisp aioli | seared & thinly sliced sushi grade tuna (rare) | crispy coconut rice | Napa cabbage and Asian pear kimchi | sliced, ripe avocado | marinated cucumber

**\* I'm shroomy for you** | 21 | **gf** +3  
our squished burger patty dusted with porcini salt & cracked, black pepper | gooey, melted Swiss | toasted potato roll spread with parmesan peppercorn dressing | crisp, North Country applewood smoked bacon | sautéed shiitakes | caramelized, red onion marmalade

# a bigger bite of blackie's.

## **fish & chips** | 20 | **gf** | **df**

tender & crunchy haddock | crispy, hand-cut fries | classic, sweet, chopped coleslaw & traditional tartar OR chili crisp aioli and house made kimchi

½ shrimp | +2  
all shrimp | +4

## **scallops Limone** | 40 | **gf**

seared, fresh scallops | fresh veggie hash (zucchini, summer squash, red onion, bell peppers, heirloom carrot, corn “off the cob”) | silky cauliflower purée | fresh lemon, white wine, butter & herb pan sauce | **\*df** with Violife plant butter

## **herb-marinated tofu Limone** | 20 | **v** | **gf** |

extra firm tofu, coated in herbs & compressed, then gently fried | fresh veggie hash (zucchini, summer squash, red onion, bell peppers, heirloom carrot, corn “off the cob”) | silky cauliflower purée | fresh lemon, white wine, plant butter & herb pan sauce

## **sole picatta** | 33 | **gf**

flaky & light fillets oven-baked in a lemon caper vinaigrette | finished with gremolata bread crumbs & crispy, fried capers | roasted potatoes | baby spinach

## **Chicago-style Italian beef filet** | 42 | **gf**

8 oz. filet grilled to your liking and served with our Italian beef inspired jus | giardiniera buttered tater tots | giardiniera relish | Sartori merlot washed, sharp cheese fonduta | broccoli rabe

\*naked filet with plain tots & chef's veg o' day | 40 | **gf**

## **greenie fusilli**

**(sorta carbonary. sorta lemony.)** | 25 | **gf** +4  
crispy rendered Fra' mani smoked pancetta | lemony arugula cream | fresh peas | pecorino & parmesan | tossed with fusilli

## **JI's favorite chicken Milanese** | 28 | **gf**

Bell & Evans chicken breast cutlets lightly pounded & breaded in panko & pecorino | lightly fried & simply served with baby arugula dressed with fresh lemon & olive oil, heirloom grape tomatoes & freshly shaved grana

## **littlenecks (red or white) fusilli** | 31 | **gf** +4

local clams sautéed in olive oil with fresh garlic and crushed red pepper | finished with white wine, lemon & pecorino OR our spicy plum tomato sauce served over fusilli

# a big bowl o' yum.

## **spicy tuna “roll”** | 27 | **gf**

steamed basmati rice with a splash of rice wine vinegar and black & white sesame | diced, raw, sushi-grade tuna tossed in a spicy tamari dressing | marinated cucumber | buttery, ripe avocado | seaweed crisp | chili crisp aioli | crunchy greens | tobiko

## **your favorite carnitas** | 21 | **gf** | **df** +2

olive oil rice | finely shredded kale, green & red cabbage tossed in roasted lemon vinaigrette | marinated, roasted, pulled and bacon fat crisped authentic pork carnitas | shredded cheddar | freshly squished guac | pickled onions | cilantro leaves | fresh lime squeeze

**\*vegan** with chorizo tofu & Violife, dairy-free cheddar

## **bon hoi** | 19 | **gf**

ground Freebird chicken marinated with fresh garlic, ginger, scallions & tamari | crunchy mix of romaine, iceberg, mint, basil & cilantro | bean sprouts | pickled daikon & carrot | vermicelli rice noodles | a classic fish sauce, lime, garlic and chili dressing | crushed peanuts

**\*Freebird chicken is antibiotic free, hormone free, no growth hormone, vegetarian fed & is certified ethically raised and part of the Global Animal Partnership**

## **don't be a jerk** | 20 | **gf**

grilled, jerk-spiced, Six Mates 16/20 tiger shrimp (?) | coconut, basmati rice | fragrant black beans simmered in our scratch-made veggie stock | caramelized pineapple dressed, crunchy cabbage slaw | sweet plantain | fresh corn off the cob | pickled pineapple | fresh cilantro | fresh lime squeeze

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**\*\*\*please let your server know if you would like separate checks at the beginning of your meal. checks may be split up to four ways.\*\*\***

# clean livin'.

**you make the choices, and leave the fun part to us!**

**\*all options in this section are naturally gluten & soy free\***

this menu is here as a supplement to the house menu & brought to life with lots of research and passion. it's designed to give you choices that will promote good health. we want you to have somewhere to go that makes you feel whole, balanced and connected to a way of eating which works best for you...because that's what life is all about, right? balance. well, maybe balance with a touch of buff dip. ha, ha!

b. well  
A&J

## **proteins:**

Bell & Evans chicken breast (6oz.) | 11  
prime hanger steak tips (8oz.) | 16  
Six Mates tiger shrimp (7) | 10  
compressed, herbed, extra-firm tofu (8oz.) | **v** | 6  
Freebird ground, Thai-spiced chicken (8oz.) | 11  
seared, sushi-grade tuna (rare) (5 oz.) | 17  
Verlasso, sustainably farmed,  
Patagonian salmon (7oz.) | 17  
(certified by the Aquaculture Stewardship Council  
& Best Aquaculture Practices)  
\*Dole & Bailey squished burger | 10  
our signature, all white meat turkey burger | 11  
\*\*burger contains dairy  
Blackie's veggie burger patty | **v** | 10  
(jackfruit, aromatic veggies, plantain,  
yucca, mushrooms, black beans,  
poblano peppers, flax seed)

## **cleaner carbs:**

steamed, basmati rice | 5  
veggie-stock-braised black beans | 3  
silky, dairy-free cauliflower purée seasoned with  
roasted garlic, olive oil & spices | 6  
simply roasted, baby, red bliss potatoes | 6

## **clean & saucy:**

giardiniera vinaigrette (4oz.) | .50  
vegan chipotle sauce (4oz.) | 3  
Frank's RedHot sauce (4oz.) | .50  
tahini, everything ranch (4oz.) | 3

## **veg sides:**

sliced heirloom tomatoes with olive oil &  
Maldon flakey salt | 8  
sliced, ripe avocado with herby oil | 3  
sautéed broccoli rabe with shaved garlic &  
crushed red pepper | 4  
shredded kale & cabbage salad simply dressed  
with fresh lime juice & olive oil | 3  
pan-flashed veggie hash | 7  
(zucchini, summer squash, red onion, bell peppers,  
heirloom carrot, corn "off the cob")  
shaved fennel, radicchio arugula & fresh citrus  
salad with cold-pressed, Castelvetro olive oil | 5  
½ clean machine with lemon juice and  
olive oil dressing | 9  
today's fresh veggie | 4  
freshly squished guac & cucumber sticks | 7  
our own Napa cabbage & Asian pear kimchi | 4  
arugula & heirloom grape tomatoes dressed with  
fresh lemon & olive oil | 4  
pickled daikon & carrot | 2

# cheffy combos

**...if you want some inspiration!**

## **marinated hanger steak tips** | 45

sautéed rabe | ripe, heirloom tomatoes finished with our house herby oil | cauli purée

## **grilled, Bell & Evans chicken breast finished with our house herby oil** | 25

veggie hash | clean living side salad with Violife dairy-free cheddar & df/vegan croutons

## **compressed, herbed tofu** | 19

veggie broth simmered black beans | freshly squished guac & cuke sticks | shredded kale and cabbage  
salad simply dressed with fresh lime juice and olive oil

## **seared, Verlasso salmon** | 30

steamed, basmati rice | shaved fennel, radicchio & citrus salad | buttery, ripe avocado |  
giardiniera vinaigrette for splashing on everything

# CHEF'S TABLE EXPERIENCE

host an intimate gathering up to 12 or a cocktail party up to 20 in our private Chef's Table. enjoy Chef Angie's undivided attention for a culinary tour created around your favorite flavor profile, cuisine, or allergen needs. Chef Angie's creative approach to hosting a Chef's Table is sure to offer a one-of-a-kind dining experience. with her unique ingredients and techniques, she will create flavor combinations that will tantalize the taste buds and leave a lasting impression for you and your guests. her passion for food and innovation is sure to result in a delicious and memorable experience. our management team is here to answer any questions you may have about the Chef's Table experience.

# PRIVATE EVENTS

blackie's is the perfect place to host your next special family event, corporate gathering or chic, upscale party. our intimate room can comfortably seat up to 40 people for a non-traditional dining experience. blackie's, however, loves to host events in a more casual, "mingley" fashion. our event coordinator will handle all the details for you while our staff caters to your every need that day. come celebrate with us.

# OFF-PREMISE CATERING

hosting family & friends is one of our most favorite things to do. sharing delicious food, drink and laughter is what life is all about. we would be honored to be part of creating memories to last a lifetime. whether ordering for an intimate group of 12 or a larger gathering, blackie's can offer our favorites for you to enjoy at home! you can pick it up ready to eat or take it to heat and eat later....either way, you're in for a treat! please ask your server for an off-premise catering menu to enjoy blackie's at your next gathering.

# JOIN OUR TEAM

we are blessed to have a loyal, passionate team at blackie's. if you are looking to work within an organization whose owners care about what they do as much as the people they do it with, inquire within. we are always looking for talented, focused individuals with a strong work ethic and positive attitude!

**20% gratuity will be added to all parties of 8 or more. Thank you.**

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b.

blackie's

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A BETTER BITE

est. 12/1/2011