

b.

blackie's

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A BETTER BITE

b. mindful

while we really believe we've created a menu that truly has "something for everyone"...  
the kitchen will do it's best to consider your modifications.  
please help us give everyone's ask a shot.  
b. patient

## **NOTE FROM ANGIE & JEANINE.**

blackie's prides itself on making your dining experience one to be remembered.

jeanine and i consider this to be our home, which makes you our guests.

from the sourcing of local products, our unique clean living menu options, to the round-the-clock prep team ensuring all of our ingredients are freshly and carefully prepared and the countless cooks focusing on just your item... each dish... one at a time... making sure it is executed with your individual experience in our home. our attention to detail and passion in offering you quality, creative and many customizable options you will love, takes time.

thank you for understanding that your meal may take a few extra minutes as we build it freshly, piece by piece, with no shortcuts. please sit back, enjoy your company and build your memories here at blackie's...

b. present

angie and jeanine.

# b. teased.

## CHEESEBURGER RANGOONS.

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 | 11

## PULLED PORK NACHOS. GF

our house-smoked & braised pork | sharp white cheddar cheese sauce | pickled jalapeños | guac | smoked salsa verde | sour cream | 16

\*add 4oz of extra gooey cheese | 2

## EXTRA CHEESY DELUXE NACHOS. GF

lots of sharp white cheddar cheese sauce | pickled jalapeños | our freshly squished guac | smoked salsa verde | sour cream | shredded lettuce | tomato | sliced black olives | 16

\*add 4oz of extra gooey cheese | 2

## VEGAN NACHOS. GF

pulled, smoked jackfruit | vegan nacho cheese | pickled jalapeños | guac | smoked salsa verde | dairy free sour cream | 17

## GRILLED POINT JUDITH CALAMARI "STEAK". GF

marinated in rice wine vinegar, aminos, ginger, garlic & scallion | whipped avocado puree with toasted sesame oil & lime | riced veggie "fried" rice | Asian pea greens & ripe mango in Thai bbq style vinaigrette | 16

## DRUNKEN CLAMS.

rendered chorizo | slow roasted tomatoes | caramelized onions & garlic | spinach | clam broth | whole butter | 181 brown ale | roasted, garlic oil toasted crusty bread for the dip | 20

w/noods. (sun ramen that is) | +3

GF with gf beer & crunchy bread | 23

... w/ rice noods | +3

## WANNA PUT A RING ON IT. GF

three hand-cut, thick, crunchy onion rings | buffalo mayo for the dip | 15

## BBQ BUTTERED SQUID.

toasted, bbq spices and roasted pineapple and peach bbq butter | fresh corn off the cob | pickled fresnos | sofrito aioli | silky, black bean puree | picked cilantro and lime | 11 | GF 12

## BUFFALO CHICKEN DIP. GF

shredded chicken breast | fluffy, gooey buffalo cream cheese | buttermilk ranch | sharp Vermont cheddar | choice of hand-cut potato chips, freshly fried tortilla chips, 1/2 & 1/2 | 12

KETO...with all veggies | +2

## ISRAELI STYLE HUMMUS BOWL.

the one and only Soom tahini | spice-baked chickpeas | roasted garlic oil and zataar spice | roasted garlic oil toasted whole wheat pita & traditional syrian bread |

VEGAN 11 | GF 14

## SAUCE YOUR OWN CRISPY WINGS/TENDERS.

crispy wings or tender chunks dredged in our special spice blend.

choose from mild, hot or suicide buffalo | root beer hoisin (not gf) | house-made teriyaki | roasted pineapple & peach bbq | classic bbq | magic mike's (sweet, spicy & sticky) | bacon fat, crunchy garlic & parmesan powder | nime chow style (tossed in vinegary fish sauce glaze with crushed peanuts & crunchy lettuce) | the appropriate creamy dip, celery and carrot sticks |

1# - 12 | 1 1/2 # - 17

GF | 1# - 13 | 1 1/2 # - 18

## SMOKED BRISKET POPPER DIP.

whipped cream cheese | our smoked, chopped brisket and jalapeño peppers | bread & butter pickles | sharp & mild cheddars | velveeta | crisp, hand-cut cheddar chips and spicy, butter baked saltines | 13

GF...with all veggies instead | +1

## JAPANESE SWEET POTATO HUMMUS PLATTER.

grain-free tortillas | only the best Soom tahini | crisp veggies | sweet, baby tomatoes | buttery, ripe avocado | our pickly, paleo ranch | buttery bibb lettuce leaves | 17 | PALEO | VEGAN

## TUNA AND BACON.

bacon-fat, crisped rice | thinly sliced, crunchy bacon and spice crusted, sushi-grade tuna | creamy, sliced, ripe avocado | pickled jalapeño aioli | tiny herbs | warm bacon broth | 19

PALEO | KETO over cauli-rice | +3

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# b. is for burgers.

all burgers are made with freshly ground LaFrieda brisket and chuck and are **SQUISHED** “diner style”.

## CHEF’S CRUNCHIE MUNCHIE.\*

our griddled, simply spiced beef | Tillamook cheddar | hand-cut, thick, crunchy onion ring | crunchy, cheddar potato chips | our own, sous-vide pastrami | classic bbq | candied, North Country bacon | knotted pretzel roll | classic, sweet chopped coleslaw | 19

...or add chef’s special \*\*\***cbd-bq**\*\*\* for a chill vibe | +5

**GF** on an Udi’s bulkie | 22

## SALMON PATTY BLT.

fresh and lightly griddled | roasted garlic oil toasted, herbed foccacia roll | garlic lemon mayo | buttery avocado | shredded lettuce | heirloom tomato | crisp, North Country bacon | 17

**GF** on an Udi’s bulkie roll | 20

## TUSCAN TURKEY BURGER.

scratch made, super moist, white meat turkey burger | melted provolone | red wine vinaigrette dressed baby spinach | sliced, vine-ripened tomato | thin red onion | garlic lemon mayo | crunchy, roasted garlic oiled and toasted ciabatta | 17 **GF** on an Udi’s bulkie roll | 20

## BLACKIE’S CLASSIC THROWBACKS!

breakfast, 14 | **GF**, 17 diner, 14 | **GF**, 17

## BYOB.

our hearty veggie burger ..... 9

scratch made | vegan | grain free | fragrant veggies | plantain | yucca | beans | lime | fresh herbs

freshly ground LaFrieda

brisket and chuck\* ..... 11

white meat turkey ..... 13

LaFrieda grass-fed ground beef\* ..... 13

OUR BURGERS COME WITH OUR HOUSE-MADE CHIPS  
...OR YOU CAN **UPGRADE** TO SOMETHING

### b. sides chips...

old school chopped slaw | +1

cheddar cheese chips | +1

sweet potato fries | +3

hand-cut fries | +3

onion ring + crunchy, hand-cut potato chips | +3

.25 EACH - 1000 island | shredded lettuce | sliced, raw red onion | tomato | sautéed peppers | house-made vinegary pickles | bread & butter pickles

.75 EACH - pickled red onion | ‘shrooms | dijon mustard | lemon, garlic mayo | chipotle mayo | brown sugar maple mayo | sticky root beer hoisin (not **GF**) | classic bbq | teriyaki | buffalo mayo

1.00 EACH - American | provolone | sharp, white cheddar | Swiss | jalapeños | smoky tomatillo salsa verde | pizza sauce | coleslaw | caramelized onions | ranch | catalina dressing

1.25 EACH - pickled jalapeño mayo | bacon fat mayo

1.50 EACH - local Baffoni Farm egg | mac & cheese sauce (not **GF**) | velveeta | roasted pineapple & peach bbq | magic mike’s

1.75 EACH - lemony tahini

2.00 EACH - avocado | hummus | tzatziki | Vermont everything goat cheese | Yancey’s Fancy buffalo cheddar

2.50 EACH - crispy, thick-cut North Country bacon | dairy-free mozzarella | dairy-free cheddar

3.00 EACH - guacamole | hand-pulled, fresh mozzarella | Tillamook cheddar | cerveza jalapeño queso sauce | whipped pancetta spread | ‘nduja

5.00 - add chef’s \*\*\***cbd-bq**\*\*\* for a chill vibe (not **GF**)

**BREAD** - classic, buttered bulkie | ciabatta | brioche | sliced artisan white | rye | herbed foccacia | knotted pretzel roll

**GF BREAD 3.00** - Udi’s roll | Gillian’s torpedo | Against the Grain Baguette | Little Northern Bakehouse sliced bread (vegan)

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# sandwiches.

## CANTINA STEAK AND CHEESE.

thinly shaved sirloin, simply spiced | Summer  
cerveza & pickled jalapeño queso | gooey,  
melted American | fajita style peppers and  
onions | hugged in a warm flour tortilla | 17  
GF on a corn tortilla | 20

## MY VERY OWN GOLDFISH-STICK.

potato chip and cheesy fish crusted cod  
“tenders” | buttery brioche bun layered with  
silky velveeta cheese & spread with classic,  
creamy tartar | shredded, crisp lettuce | 17

## SMOKED TURKEY PUB.

brown sugar maple mayo | crisp  
bacon | iceberg | sliced tomato |  
thin red onion | ripe avocado | sharp, white  
cheddar cheese | house smoked and sliced  
turkey breast | 16

GF on a toasted Udi's bulkie | 19

## TRIPLE BACON WATERMELON BLT.

buttery, toasted artisan white |  
whipped pancetta spread | braised slab bacon  
“jam” | crisp, North Country thick-cut slices |  
tender bibb lettuce leaves | bacon fat mayo |  
sweet, ripe watermelon | trust us | 15

GF on a toasted Udi's roll | 18

## DAHL E LLAMA.

yellow lentil spread | shaved cucumber |  
our own tzatziki | red onion marmalade |  
shredded green kale tossed in our roasted  
lemon vinaigrette | toasted, herb-oil brushed  
naan | chopped, pickled cauliflower | 15

## PASTRAMI-MAMI.

our house-cured, slow sous-vide, smoked and  
shaved beef | griddled & smothered in bubbly  
Tillamook cheddar | buttery, toasted brioche  
roll | smoky, sweet catalina | house pickles |  
fried, pickled onion strings | 17

## DIRTY GURDY.

crunchy, toasted ciabatta roll | thin and  
crispy Baffoni farms chicken breast cutlet |  
chipotle mayo | buffalo cheddar cheese |  
pickled and fried jalapeños | NC bacon |  
pickled red onion | 16

## HI, MY NAME IS REUBEN.

crunchy, buttery marble rye | gooey  
Swiss | slowly simmered, extra lean corned  
beef, chopped and not sliced (believe us, that  
matters!) | classic sauerkraut |  
house-made 1000 | 16

## REAL DEAL WINDY CITY DOG.

straight from Vienna beef in Chicago... we bring you a taste of a Mid-west Summer  
the classic chicago dog.

all beef dog | steamed, poppy seed bun | sliced tomato | pickle | yellow mustard |  
green relish | sport peppers | celery salt | as always, no ketchup allowed | 9

our sandwiches come with our house-made chips.  
our tacos come with fresh tortilla chips and smoky salsa verde...

or you can **UPGRADE** to something **b. sides chips...**

old school chopped slaw + 1, cheddar cheese chips +1, sweet potato fries +3  
hand-cut fries + 3, onion ring & crunchy, hand-cut potato chips +3

# hand-held goodness.

choice of flour tortilla or scratch-made (this am!) corn tortillas +1.

## CELIE'S CARNITAS TACOS.

bacon-fat crisped, slowly braised pork shoulder | smoky salsa verde | shredded, sharp white  
cheddar | freshly squished guac | pickled red onion and pork rind dust | 15

GF on a corn tortilla | 16

## FARMER'S MARKET TACOS. VEGAN

fresh, sweet corn and veggie hash | compressed, marinated tofu | pickled red onions | lemony  
tahini dressing | 14 GF on a corn tortilla | 15

## SLOPPY JOE TACOS.

sweet, savory and slowly simmered, spiced ground beef | hand-cut fries | shredded lettuce | ripe  
tomato | gooey, shredded velveeta | 16 GF on a corn tortilla | 17

## STICKY CHICKEN STREET TACOS.

crispy fried chicken breast chunks tossed in a sticky, spicy, guava glaze | shredded cabbage |  
avocado | cilantro | pickled jalapeño mayo | 16 GF on a corn tortilla | 17

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# from our...

**pizza | wine bar**

## the opening hit list.

As we debut our new pizza wine bar, we want to instill a little “food for thought” as you watch our crew in action. The Blackie’s team is always reaching towards the best of the season, the newest food or lifestyle trend, and the perfect mix between the classics and a fresh take on them. Maybe when you see our big, beautiful ovens you will immediately associate them with a Neapolitan style pie. Well, as usual, we wanted a pizza that was a little different. We loved the chew and char of a true pizza from Naples (the home of our ovens) but didn’t feel so hot about their juicy, floppy middles.

For months we ran a dough lab. Literally. Different hydration levels, flour blends, temperature of ovens, deck speed (ours are one piece, no seams, and rotate slowly), fermentation and proof time consumed our lives. We also didn’t want to leave anyone behind, and with our continued commitment to allergen and lifestyle choices, we decided to mirror the entire set-up with a gluten free side. The “stations” are exactly the same, hold the same ingredients, use the same tools, tables, (well everything except the diving arm mixer, that’s only for regular dough), and procedures, divided for safety. The gluten free oven will never host an ingredient that has even a tad of gluten.

Twice the work is ok with us, because your anticipated smiles are the best reward. This truly has been an eye opening, humbling experience for everyone involved, mostly our chef. She had no idea how much she had to learn, but she loved(s) every minute of it. Not only have we been obsessed with the doughs, but all the toppings have been put through the ringer as well. Each day our pizza team makes fresh mozzarella and ricotta cheeses (right out in the open for everyone to see!), pizza sauce with our special Posardi tomatoes straight from Sardinia, pickled peppers, and every other little thing you can imagine. Everything that goes on these pies is prepared in our beautiful Forzi Forni ovens.

Like with anything new, we might fumble from time to time as we embark on this new journey. After all, anything alive, like dough, has a mind of its own you know? However, there’s one thing we can promise you.... we will continue to learn and deliver a product we are proud of, and if we aren’t proud, we will make it right. You have our word. The pizza bar menu will continue to evolve with new creative combinations of pies, special features from the ovens like roasted veggies and wings, and even a dessert or two. Like any craftsmen, passionate about the craft they love, we strive for perfection. For now, we think it’s important that our team focuses and masters the basics.

**We kindly ask for no modifications...not never, but just not yet.  
Sit back, enjoy the view & laugh at us when we catch one on fire....  
it’s ok we can take it!**

**-saluti a nuovi gusti!  
la famiglia Blackie’s**

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# pizza ovens!

## b. cheesy

our pies, both regular and gluten free, are made simply with fresh yeast, olive oil and sea salt. dairy free cheese available by request +3

### MARGHERITA.

Posardi Sardinian crushed tomatoes | our fresh mozzarella | torn fresh basil | a drizzle of tasty olive oil | 13 | GF 17 | VEGAN 17 | GFV 21

### PEPPERONI.

Cup and Char pepperoni | full-fat brick & our own fresh mozzarella | pizza sauce | dried Sicilian oregano | pecorino romano | 15 | GF 20

### PICANTE ITALIANO.

spicy prosciutto spread | smoked | fresh & brick oven mozzarellas | crushed Calabrese chilies | sweet, fennelly sausage | oven-caramelized baby pearl onions | 18 | GF 21

### VERDURA BIANCA.

oven blistered peppers | baby sunburst squash & baby zucchini | hand-made ricotta with a hint of fresh lemon zest | black garlic oil braised spigarello | fresh mozzarella | oven caramelized baby pearl onions | 17 | GF 20 | VEGAN 21 | GFV 24

## b. open to alternative 'za

on our hand-made paleo dough: local, Baffoni eggs, coconut flour, tapioca flour, apple cider vinegar, avocado oil and spices.

### MARGHERITA.

dairy free mozzarella | marinated heirloom tomatoes | nutritional yeast | torn, fresh garden basil and basil infused oil | PALEO | 21

### MACHO NACHO.

dairy free nacho cheese | authentic pulled pork carnitas | pork rind dust | freshly squished guacamole | salsa verde | shredded lettuce | baby, heirloom tomatoes | PALEO | 24

### KETO FATHEAD PIZZA.

cream cheese | whole milk mozzarella | egg | a touch of finely ground almond flour. (this is the "dough" folks) | KETO | GF

### PEPPERONI.

with our pizza sauce | whole milk mozz and oregano | KETO | GF | 19

### CHEESE.

extra cheese | pizza sauce | oregano | KETO | GF | 17

### BACON ALFREDO.

gooey, creamy, roasted garlic sauce | bubbly, Italian cheeses | fresh baby spinach | chopped North Country bacon | KETO | GF | 21

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# greens.

## CLEAN MACHINE. VEGAN | PALEO

shredded, fresh green kale tossed in our roasted lemon vinaigrette | crunchy cucumber | quinoa | buttery avocado | roasted, whole almonds | fresh strawberries | pomegranate arils | finely diced red onion | 16

## EVERYONE'S FAVORITE CHEESY CAESAR.

crisp romaine | thick, classic & creamy dressing | shaved parmigiano | buttery garlic ciabatta croutons | fresh lemon squeeze | 12

GF with gluten free croutons | 13

## PAD CHOW NIME THAI (A HYBRID). VEGAN | GF

cabbage | g.g.s (ginger, garlic & scallions) | asparagus | heirloom carrot | rice noodles | crushed, roasted peanuts | crisp bean sprouts | nime chow inspired, crunchy lettuce salad | classic vinegary dressing | 15

## LOADED, SHAVED VEGGIE CAESAR. VEGAN | GF

shredded, green kale | Brussels sprouts | heirloom carrot | radish | cauliflower | ripe mango | creamy, whipped lemony tahini dressing | nutritional yeast | 12

## BACKYARD BBQ BACON "SALAD". GF

braised, North Country slab bacon | chopped, fresh romaine & zucchini ribbons tossed in a sweet & savory, scratch-made catalina dressing | Yancey's Fancy garlic cheddar cheese curd | ripe avocado | fresh corn off the cob | 17

### ADD.

GRILLED SALT AND PEPPER CHICKEN | 5

LOCAL BAFFONI FARM CHICKEN BREAST | 12

LOCAL GRILLED BAFFONI FARM CHICKEN THIGH | 8

SMOKED BRISKET & BURNT ENDS | 8

AUTHENTIC PORK CARNITAS | 6

BRISKET AND CHUCK BURGER | 8

GRASS-FED BURGER | 11

MARINATED SIRLOIN STEAK TIPS | 9

SEARED SCALLOPS | 12

SEARED, SUSHI-GRADE TUNA | 15

GRILLED SALMON | 14

SEARED SHRIMP | 8

OUR OWN CHICKPEA HUMMUS | 2

COMPRESSED TOFU | 5

a better bite.  
by blackie's.

## b. sides.

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CHEDDAR CHEESE CHIPS GF | 3

SWEET POTATO FRIES GF | 6

HAND-CUT FRIES GF | 5

ONION RING + HAND-CUT  
POTATO CHIPS GF | 5

FRESH, SEASONAL VEGGIES - GF | 3

SMALL GREEN SALAD | 4 - GF | 5

SMALL CAESAR SALAD | 5 - GF | 6

BLACKIE'S SHELLS AND CHEESE | 7

SPICY, PICKLED JALAPEÑO CERVEZA  
QUESO MAC AND CHEESE | 8  
GF | 9

CLASSIC CHOPPED SLAW GF | 2

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# a true taste of the b.

## GREEN VEGGIE RAMEN.

edamame | baby bok choy | shaved Brussels | green garlic & charred onion broth | ripe, buttery avocado | fresh ginger & tumeric | our own vegetarian “fish sauce” | authentic sun ramen | 15

... or sub pad thai style rice noodles **VEGAN | GF**

how do you want it?... compressed tofu +5 | grilled chicken thigh +8 | seared shrimp +8 | scallops +12 | grilled salmon +14 | 1oz. mct oil +1

## SPICY SEAFOOD RAMEN.

mussels, shrimp, squid, clams and scallops | spicy seafood dashi | enoki mushrooms | fresh mango | gouchugaru chili flakes and oil | liquid aminos | fried lotus root | pickled radishes | avocado | crisp, pickled bean sprouts | baby bok choy | authentic sun ramen | 28

## FISH AND CHIPS.

tender, crunchy, cracker meal dusted haddock | crispy, hand-cut fries | classic, sweet chopped coleslaw | traditional OR buffalo tartar | 16

...OR 1/2 shrimp & 1/2 fish | +1 | **AVAILABLE GF**

## SMOKY BBQ PLATTER. **GF**

our slowly smoked brisket and burnt ends | decadent pulled pork | spicy jalapeño, creamed fresh corn off the cob | sweet, tender, jalapeño cornbread | pickly things (watermelon rind, onions and two varieties of our own pickles) | classic, sweet chopped coleslaw | hand-cut fries | 21

add grilled Baffoni chicken thigh +8 | add pastrami +5

## SURF AND TURF RICE.

coconut, mango rice | crunchy, fried shrimp | marinated sirloin steak tips | nime chow dressed salad | ripe avocado | pickled chiles | pickled cilantro | toasted coconut | sticky, spicy sauce | 30 | **GF** 31

## MOJO CHICKEN. **GF**

brined, citrus marinated & grilled Baffoni chicken thighs | spicy, cheesy, Baffoni chicken fat rice | smoky salsa verde | pork rind dust | avocado | chili oil | pickled onion | ripe mango | 18

## SHITAKE AND BLACK GARLIC STEAK DIANE.

black garlic & sea salt brined ribeye | whole butter | shiitake mushrooms | brandy | dijon | splash of cream | crisp, hand-cut fries | creamy, steakhouse kale | 32

## SPICY, COLD BREW HAM STREET NOODS.

authentic, pan-fried sun ramen | North Country bacon fat softened, aromatic veggies | Baffoni egg | crisped, cold brew coffee brined ham & shiitake mushrooms | ‘nduja | scallion | liquid aminos | fresh pineapple | shaved, fried Brussels sprouts tossed in a vinegary dressing | pickled red jalapeño | 17

## STICKY, SPICY GUAVA SALMON. **GF**

silky, black bean puree | chorizo sofrito rice | spicy guava glaze | crunchy, bright & vibrant pineapple slaw | 24

## FARFALLINI CARBONARA.

mini bowtie pasta | bacon-fat rendered, slab bacon | parmesan stock and a touch of cream | fresh peas & asparagus | parmesan and pecorino | Baffoni egg | tiny herbs | 21

## CARNITAS BOWL. **PALEO**

marinated and slowly braised pork carnitas | sofrito and sweet bell pepper quinoa pilaf | shaved veggies tossed in oven-roasted lemon vinaigrette | guacamole | pickled cilantro | lime | 19

## SCAMPI STYLE SCALLOPS. **GF**

simply spiced and seared | warm, but still crunchy, fresh veggie hash | vibrant, lemony, sherry wine sauce | a dusting of pecorino romano | 24

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# b. your own person.

this entire section of the menu is gluten free naturally. it has continued to evolve over the past few years, as it should. many items are friendly for **PALEO**, **KETOGENIC** and **VEGAN** lifestyle choices. we believe to experience the best version of yourself, you must fuel your body with what works best for you. no judgements. ever.

## choose one protein and two sides

... or just have a side

### PROTEINS.

local, Baffoni Farm chicken breast cutlets | P,K | 22  
local, Baffoni Farm chicken thighs grilled | P,K | 17  
authentic pork shoulder carnitas | P,K | 15  
our own smoked brisket & burnt ends | P,K | 21  
tender, marinated sirloin steak tips | P,K | 21  
LaFrieda grass-fed burger | P,K | 23  
marinated, grilled shrimp | P,K | 20  
fresh, grilled salmon | P,K | 27  
seared scallops | P,K | 24  
seared, sushi-grade tuna | P,K | 27  
compressed tofu | V | 12  
smoked, bbq pulled jackfruit | V | 17  
our smooth, Israeli-style chickpea hummus | V | 17  
yellow lentil dahl | V | 15

### FRESH, VIBRANT VEGGIES.

English cucumber & freshly squished guac | P,K,V | 3  
sautéed baby spinach, garlicky or not | P,K,V | 5  
baby bok choy pan-fried with garlic | P,K,V | 5  
light, bright & citrusy veggie slaw | P,K,V | 5  
asparagus grilled with lemon & olive oil | P,K,V | 6  
heirloom tomato with herby olive oil | P,K,V | 6  
zucchini noodles sautéed with garlic & crushed red pepper OR plum tomato sauce | P,V | 3  
warm, bacon-fat shredded cabbage slaw with apple cider vinegar & chopped NC bacon | P,K | 3  
small green salad with fresh raw veggies & pickly, dairy-free ranch | P,V | 5  
chef's veggie | 4

### SHMEDIUM / EASILY DIGESTIBLE CARBS.

Jacobsen sea-salted, fresh watermelon | P,V | 3  
Japanese sweet potato hummus with veggies | P,V | 6  
plain white rice in olive oil | V | OR butter | 3  
fresh, ripe mango & pineapple chunks | P,V | 4  
peeled summer squash braised in olive oil | P,K,V | 5  
Joe Peter's shaved heirloom carrot salad simply dressed with olive oil, vinegar & pink sea salt | (antibiotic/antiseptic) | P,V | 3  
riced veggie "fried rice" | riced vegetable simply prepared with aminos and scallion oil | P,V | 5

### YOU'RE SO SAUCY.

dairy-free, pickly ranch | P,V | 2  
spicy buffalo | P,V | 1  
scratch made, vegan "fish sauce" | P,V,K | 1  
warm plum tomato basil sauce | P,V,K | 2.5  
teriyaki | V | 1.5  
roasted peach & pineapple bbq | P,V,K | 1.5  
smoky salsa verde | P,V,K | 2  
lemony, silken tofu tahini dressing | V | 1.75  
straight up Soom tahini & lemon wedgies | P,V,K | 2.5

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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.\*\*\*

## **OUR MISSION.**

Source the best ingredients. Create with them in a conscious manner.

b. constant

b. mindful

b. one

b. blackies

## **CHEF'S TABLE.**

Host an intimate gathering up to 12 or a cocktail party up to 20 in our private Chef's Table. Chef Angie will spend the evening preparing and serving decadent creations just for you and your guests. Let us do the work while you enjoy. A menu catered to your liking and allergen needs. Limited availability. Our management team is here to answer any questions you may have.

## **PRIVATE EVENTS.**

Our new, beautiful event space is available for your intimate gathering and is perfect for any occasion. Our event coordinator will handle all of the details for you while our private staff will cater to your every need that day. Select items from our catering menu or let us collaborate with you to create a customized menu for your family, friends or peers. For more details, please inquire with management.

## **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!

**b.**