

b.

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.

for starters.

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

SAUCE YOUR OWN CRISPY WINGS/TENDERS.

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

choose from mild, hot, carmie-que, honey mustard, root beer hoisin or classic bbq | served with the appropriate creamy dip, celery and carrot sticks |

1# - 12

GF | 1# - 13

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

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

VEGAN NACHOS. GF

pulled, smoked jackfruit | vegan nacho cheese | pickled jalapeños | guac | smoked salsa verde | dairy free sour cream | 21

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 | 14

REUBEN-DILLA.

buttery, toasted tortilla spread with 1000 island | our chopped, lean corned beef | sauerkraut | gooey, bubbly Swiss | extra 1000 for dippin' | 12

GF | 15

RHODY-STYLE CALAMARI.

tender squid rings lightly fried and tossed in our classic lemony whipped garlic butter with sliced banana peppers | plum tomato pomodoro for dipping | 15 | **GF** | 16

CAULI PARM.

steamed romanesco cauliflower "steak" | egg dip and seasoned crumb dusting...then pan seared | smothered in pomodoro sauce and bubbly melted provolone | finished with tiny arugula, herby oil and grated pecorino | 11

***GF** with alternative crumbs | 13

***KETO** skip the egg & crumbles & pile on the cheese | 13

***VEGAN & PALEO** - skip the egg & crumbs & load up with dairy free cheese | 15

PASTRAMI FRIES. GF

hand-cut fries | smoky, melty, cheesy goodness | fried pickle strings | house-made kimchi aioli | pickled jalapenos | our chopped, house-cured, slow sous vide, smoked and shaved brisket (yes, that's a mouthful, but we think you need to know) | 14

a better bite.
by blackie's.

please inform your server of any food allergies.

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

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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, chopped apple | oven roasted butternut squash | pomegranate arils | finely diced red onion |

full | 16
half | 8

EVERYONE'S FAVORITE CHEESY CAESAR.

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

full | 12
half | 6

GF with gluten free croutons

full | 13
half | 7

SUNDAY SALAD.

chopped fresh iceberg, romaine & a pinch of radicchio | creamy Italian dressing | buttery garlic ciabatta croutons | house-made fresh mozzarella cheese | diced pepperoni | banana pepper rings | sliced black olives | pecorino romano |

full | 10
half | 5

GF with gluten free croutons

full | 11
half | 6

add.

GRILLED SALT AND PEPPER CHICKEN | 5

LOCAL BAFFONI'S FARM CHICKEN BREAST | 12

MARINATED SIRLOIN STEAK TIPS | 9

GRILLED SALMON | 14

MOJO SEARED SHRIMP | 8

cup o' bone broth. **GF**

GRASS-FED, 60-HR BEEF BONE BROTH. **GF**

gently roasted marrow bones simmered low and slow with fresh turmeric root, carrots, celery, onions and garlic | triple filtered through cheesecloth and served warm with a sprinkling of Jacobsen black garlic salt | 10 oz. | 10

*add collagen | +3 | *add collagen and mct oil | +5

THAI-INSPIRED BAFFONI'S CHICKEN BONE BROTH. **GF**

roasted and simmered slowly with aromatics, heirloom veggies, fresh turmeric, ginger, lemongrass and kaffir lime | 10 oz. | 5

*add collagen | +3 | *add collagen and mct oil | +5

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b. is for burgers.

all burgers are made with freshly ground LaFrieda brisket and chuck and are **SQUISHED** “diner style”.
enjoy any of our burgers on a toasted udi’s gluten free roll.

AMERICAN AS APPLE PIE.

buttery, toasted brioche bun schmear with fluffy whipped cinnamon butter | warm apple and pear compote | melted, sharp white cheddar | brown sugar maple mayo | crisp North Country bacon | 16 | **GF** | 19

TUSCAN TURKEY BURGER.

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 | 17 | **GF** | 20

SALMON BURGER.

roasted garlic oil toasted, herbed focaccia roll | fresh and lightly seared salmon patty | garlic lemon mayo | buttery avocado | shredded lettuce | vine-ripened tomato | crisp, North Country bacon | 17 | **GF** | 20

DINER BURGER.

classic buttery bun | special sauce | lettuce | tomato | red onion | American cheese | 14 | **GF** | 17

BREAKFAST BURGER.

buttery, toasted artisan white | griddled, crispy home fries | brown sugar maple mayo | crisp North Country bacon | American cheese | fried Baffoni’s Farm egg | 14 | **GF** | 17

LATE NIGHT CHEF BURGER.

buttery, toasted bulkie roll | creamy peanut butter | concord grape jelly | classic bbq | melted cheddar | crisp bacon | l, t, o & pickles | 16 | **GF** | 19

BYOB.

our VEGAN jackfruit burger	9
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
- sweet potato fries | +3
- hand-cut fries | +3

ON US - 1000 island | shredded lettuce | sliced, raw red onion | tomato | sautéed peppers | house-made vinegary pickles | dijon mustard | classic bbq | honey mustard

.50 EACH - pickled red onion | ‘shrooms | sauteed peppers

.75 EACH - lemon, garlic mayo | chipotle mayo | brown sugar maple mayo | sticky root beer hoisin (not **GF**)

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

1.50 EACH - local Baffoni Farm egg | mac & cheese sauce (not **GF**) | carmie-que

2.00 EACH - avocado | Yancey’s Fancy steakhouse onion cheddar

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

3.00 EACH - guacamole | hand-pulled, fresh mozzarella

BREAD - classic, buttered bulkie | ciabatta | brioche | sliced artisan white | rye | herbed foccacia

GF BREAD 3.00 - Udi’s roll | Gillian’s torpedo | Little Northern Bakehouse sliced bread (**VEGAN**)

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sandwiches.

SMOKED TURKEY PUB.

brown sugar maple mayo | crisp North Country bacon | iceberg | sliced, vine-ripened tomato | shaved red onion | ripe avocado | sharp, white cheddar cheese | house brined, smoked & sliced fresh turkey breast | 16
GF on a toasted udi's roll | 19

NERDY GURDY.

crunchy, toasted ciabatta roll | thin, crispy Baffoni's Farm chicken breast cutlet | carmie-que (aka caramelized onion bbq) | crisp North Country bacon | shredded, crunchy lettuce tossed in dijonnaise | pickled onion strings | Yancey's Fancy steakhouse onion cheddar | 16
GF on a gillian's torpedo | 19

'SHROOMY SHORT RIB DIP.

toasted ciabatta roll | slowly braised and pulled beef griddled with classic-ish French onion 'jus | smothered in monterey jack | hand-cut fries (inside) | slowly simmered wild mushroom spread | baby arugula tossed in creamy Italian | 19
GF on a gillian's torpedo | 22

HI, MY NAME IS REUBEN.

crunchy, buttery marble rye | gooey Swiss | slowly simmered, extra lean corned beef, chopped & not sliced (believe us, that matters!) | classic sauerkraut | as a bowl..... KETO | GF | 16

BETTER THAN NYC PASTRAMI.

our house-cured, slow sous-vide, smoked & thinly shaved beef smothered with provolone and Swiss | toasted ciabatta spread with whole grain dijonnaise | our own thinly-sliced dill pickles | 15
GF on a gillian's torpedo | 18

EGGPLANT GRILLED CHEESE.

scratch-made focaccia drizzled with creamy Italian & layered with melted provolone and our own fresh mozzarella | herb-roasted eggplant | baby arugula | pomo for dippin' | 13
GF on scratch-made focaccia | 14

our burgers and sandwiches come with our house-made chips.

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

old school chopped slaw | + 1

sweet potato fries | +3

hand-cut fries | + 3

b. sides.

SWEET POTATO FRIES GF | 6

HAND-CUT FRIES GF | 5

FRESH, SEASONAL VEGGIES GF | 4

SMALL GREEN SALAD | 4 | GF | 5

BLACKIE'S SHELLS AND CHEESE | 7

STEAKHOUSE ONION CHEDDAR
MAC AND CHEESE | 8

CLASSIC CHOPPED SLAW GF | 2

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a true taste of the b.

FISH AND CHIPS.

tender, crunchy, cracker-meal dusted haddock | crispy, hand-cut fries | classic, sweet chopped coleslaw | traditional or buffalo tartar | 16 | **GF** | 17
... OR ½ shrimp & ½ fish | +1

CHICKEN SALTIMBOCCA.

dredged and pan-seared Baffoni's Farm chicken breast cutlets topped with thinly sliced prosciutto and provolone | Marsala wine pan deglaze | french onion demi | Baffoni's Farm chicken stock | a touch of fresh tomato & whole butter | wilted baby spinach | parmesan, tallow yukon gold mash | 18

SHORT RIB FETT.

fresh fettuccine | slowly braised and pulled beef short rib | Tuscan kale | black garlic puree | Marsala wine reduction | shiitake mushrooms | a touch of cream | 60-hour bone broth | pecorino romano | toasted, truffled crumbs | 24
***GF** with pasta switch | 27

AMERICAN CHOP.

ground LaFrieda brisket and chuck browned with fried peppers and Vidalia onion | red wine splash | slowly simmered with pomodoro and subtle spices | tossed with baby bowtie pasta and a nice handful of shaved parmigiano and pecorino romano | buttery, cheesy garlic bread | 21
*spaghetti squash and nutritional yeast (**PALEO & KETO**) | 22

CRISPY SALMON. **GF**

pan-seared filet | green goddess butter | romanesco cauliflower gratin | roasted lemon dressed baby arugula, pickled onion and toasted almond salad | 25

SHORT RIB RAMEN.

60-hour, grass-fed bone broth dashi | sous-vide marinated and sautéed wild mushrooms, green onion, ginger and garlic | kimchi hot sauce | authentic sun ramen | coconut aminos | gochugaru chili oil | 22
***GF** rice noodles | 24 | *kelp noodles (**PALEO & KETO**) | 25

GARLIC CHICKEN UDON.

house-made, slowly-simmered, immune boosting chicken bone broth | green onion, ginger, garlic and fresh turmeric | flat-iron seared and chopped Baffoni's breast | pan-flashed, shaved Brussels | heirloom carrots and celery | finished with house-made kimchi, buttery ripe avocado, snow peas and garlic chips | 24
***GF** rice noodles | 26 | *kelp noodles (**PALEO & KETO**) | 27

STICKY STEAKY TIPS.

marinated sirloin steak cooked less or more | spicy Worcestershire glaze | roasted heirloom carrots and brown butter Brussels | horseradish crema | 22
choose:
parmesan tallow mash (**GF** with no sauce) | 22
KETO= no sauce & loaded romanesco cauliflower
(bacon, green onion, sour cream and sharp cheddar sauce) | 25
+ mojo marinated & grilled shrimp to make it surf and turf | +8

OVERSIZED BUFFALO SPUD. **PALEO**

large and in charge big baked sweet potato filled with Baffoni's chicken breast chopped and tossed in our paleo buffalo sauce | caramelized onions and peppers | freshly squished guac | dill pickle paleo ranch | 19

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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's Farm chicken breast cutlets | **P,K** | 22
tender, marinated sirloin steak tips (cooked less or more) | **P,K** | 21
fresh, grilled salmon | **P,K** | 27
braised and pulled short rib | **P,K** | 24
mojo marinated and grilled shrimp | **P,K** | 20
LaFrieda grass-fed burger | **P,K** | 23
smoked, bbq pulled jackfruit | **V** | 17
jackfruit burger | **V** | 18

FRESH CLEAN VEGGIES.

Joe Peter's heirloom carrot salad | **P,V** | 3
our freshly squished guac and English cucumber | **P,K,V** | 3
small green salad with choice of dairy-free ranch or sugar-free vinaigrette | **P,V** | 5
sautéed baby spinach, garlicky or not | **P,K,V** | 5
chef's veggie | **P,K** | 4
roasted heirloom carrots | **P,K,V** | 5
baby arugula tossed in sugar-free vinaigrette | **P,K,V** | 5

LOW CARB VEGGIES.

veggie rice | **P,V** | 5
shaved Brussels sautéed in bacon fat | fresh, local apple | caramelized onions |
apple cider vinegar | **P,K** | 6
house-made, kimchi | **P,K,V** | 5
sautéed wild and domestic mushrooms with black garlic and ghee | **P,K** | 6

SCHMEDIUM CARBS.

plain white rice in olive oil | **V** | OR butter | 3
spaghetti squash "baked ziti" with nutritional yeast and dairy-free mozzarella | **P,K** | 6
white sweet potato puree | **P,V** | 5
oven roasted herby eggplant | **P,V** | 6
butternut squash aglio`olio
(crushed red pepper flakes, chopped black olives, evoo and nutritional yeast) | **P,K,V** | 4

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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!

blackie's

A BETTER BITE