

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 48 people for a traditional dining experience. blackie's, however, loves to host events in a more casual, "mingley" fashion.

our private room can host up to 60 people comfortably in our sexy lounge atmosphere.

come celebrate with us....
a & j

# your favorite starter snacks.

# crispy chicken bites.

juicy chicken chunks lightly fried and tossed in your choice of sauce and served with appropriate dipping sauce

mild | hot | honey mustard | apple bbq | classic bbq root beer hoisin (not gf)

| 7 pp | qf |

# pizzas from our Forza Forni ovens.

scratch-made dough with imported Caputo 00 flour, olive oil, sea salt and fresh yeast | cheeses made in house | chef's seasonal ingredients including margherita and pepperoni...always.

| 6 pp | gf +2 pp |

# blackie's buffalo dip.

pulled white meat chicken breast mixed with gooey, bubbly cheeses and baked | served with a combination of hand-cut & freshly fried potato and corn tortilla chips

| 6 pp | gf |

# everyone's favorite cheese and crackers.

assorted imported and domestic cheeses | red fig jam | fresh fruit | candied nuts | assorted classic and not so classic crackers | 9 pp | gf +2 pp |

#### cheeseburger rangoons.

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

| 5 pp | (by the dozen)

#### hand-held favorites.

#### smoked pork sliders.

our own smoked, pulled and bbq smothered pork |
buttery, toasted mini brioche buns | classic sweet &
chopped slaw | melted American cheese

| 6 pp | gf +1 pp |

# apple pie burger sliders.

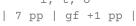
ground brisket and chuck, griddled diner-style |
melted cheddar cheese | crisp, applewood bacon | brown
sugar maple mayo | slowly simmered apple & pear
compote | buttery, mini brioche rolls
| 7 pp| gf +1 pp |

#### mini diner burgers.

| 7 pp | gf +1 pp |

# mini pubs.

our own brined, smoked & slow-roasted turkey breast | mini brioche buns | brown sugar maple mayo | ripe avocado | sharp white cheddar | crisp bacon | l, t, o





# mini t-burgers.

our moist & flavorful, all-white meat turkey burger | baby ciabatta roll toasted with garlic oil | creamy Italian dressing | red wine vinaigrette dressed baby spinach | ripe tomato | shaved red onion

| 7 pp | gf +1 pp |

# mini hurdy gurdy's.

# mini delicata squash, red fig & fontina grilled cheese.





# chef's favorite snacks.

# spuddy two times. (dip)

# pizza stuffed mushrooms.

#### two-bite short rib shepherd's pie.

slowly braised & pulled, tender beef short rib
simmered in a rich beef demi-glace | creamy, whipped
Yukon gold potatoes | buttery sweet corn

| 7 pp | gf |

#### Calabrian cauli polenta squares.

| 6 pp | gf |

#### bacon bites.

| 7 pp | gf |

# short rib bahn mi dumplings.

| 5 |

# greens to share.

#### classic caesar.

freshly chopped, crunchy romaine lettuce | creamy, cheesy traditional dressing | shaved Grana Padano | herby croutons | fresh lemon | 5 pp | qf |

#### traditional greens.

red wine vinaigrette, balsamic vinaigrette, roasted lemon vinaigrette... all crafted in house

| 5 pp | gf |

#### Sunday salad.

| 7 pp | gf |

# more than a bite.

(twelve serving multiples)

#### American chop.

ground angus chuck & brisket simmered in a tomato parmesan sauce | fried peppers & sweet onions | tossed with lots of grated cheese and the quintessential elbow pasta

| 9 pp | gf +2

#### pasta pink vodka.

#### roasted salmon.

#### tavern-style steak tips.

#### chef's own chicken saltimbocca.

#### veggie Bolognese.

eggplant | mushrooms | classic aromatic veggies | miso, wine, tomato, garlic broth tossed with Tuscan kale & spaghetti | served with a dollop of our scratch-made ricotta | herby olive oil | crunchy garlic crumbs

| 14 pp | qf +2

# happy endings.

hand-crafted by our
Pastry Chef, Savannah Barrow
(by the dozen)

#### b.sweet

#### b. sweeter

carrot cake, seasonal cheesecake and brownie bites | 7 pp | gf + 2 pp |

#### b. the sweetest

#### add macarons:

#### mini crème brulee jars.

#### lil' whoopie pie.

# Private Dining Events:

Room Fee: \$250

Private Room Requirements:
A minimum of 30 guests with
a maximum of 65.

A minimum guarantee of \$30 per person in food must be met.

Deposit & Payment:

A non-refundable deposit of \$150 is required at the time of booking.

This deposit will be deducted from your final bill.

Full payment is due at the completion of your event. All major credit cards are accepted.

Personal checks are not accepted.

#### Guest Guarantee:

A final count is required seven days prior to the event and cannot be reduced after this time. This count will be the minimum number you will be billed for at the conclusion of your event.

# Gratuity & Taxes:

A 20% gratuity will be added to your final bill. Prices do not include the 8% meal & beverage tax.

