

b.

fall/winter

“People who love to eat are always the best people”- Julia Child.

As we begin the season of our 20th blackie's menu, I can't help but look back and reflect on just how far we've come. We began with burgers and pub food, took a turn towards a little too funky (chef problems!), taught ourselves every allergen trick in the book and finally evolved into the menu you're about to peruse. This menu only has one item (cheeseburger rangoons....sorry, I'm still trying to make it happen!) that isn't available gluten free. We're pretty proud of that because it means lots of people can enjoy making food memories and feeling comfortable with their choices. That simple fact warms our hearts, as that is the most important reason we do what we do. We love food. We love people who love food, and we want the food to love you back! SO...whether you are eating clean, have restrictions, came for a vat of buff dip or a huge pile of nachos, we've got your back....just like always, only we've gotten to know you a bit better.

Consider us old friends, and welcome to our home!

J & A

snacks.

pulled pork nachos | 18 | **gf**

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

deluxe cheese nachos | 19 | **gf**

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

vegan nachos | 24 | **gf | v**

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

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

buff dip | 16 | **gf**

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

vegan buff dip | 14 | **gf | v**

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

classic calamari alla mama | 18 | **gf +1**

buttermilk & spice marinated rings | lightly dredged & fried | tossed with white wine, garlic butter & banana pepper rings | plum tomato pomodoro on the side for dipping

sauce your own..... | 16 | **gf +1**

one pound of brined chicken tenders OR wings | fried til' golden | served with the appropriate creamy dip, celery & carrot sticks |
sauce options: mild | hot | classic bbq | honey mustard | garlic parmesan | Calabrian chili honey | root beer hoisin (**not gf**)

caramelized butternut & fig crostini | 17 | **gf +3**

tender, spice-roasted squash | a jar of our scratch-made ricotta with a pool of herby oil | black mission fig jam | baby arugula tossed in a honey thyme vinaigrette | crunchy, garlic-oil toasted crostini
**add thinly shaved prosciutto | +5
****dairy free** with local Barett's faux-cotta | +3

al forno cheese "diavolo style" | 19 | **gf | k**

big ol' slab of Narragansett grilling cheese cuddled in a cast iron crock with a spicy mixture of grape tomatoes, kalamata & black olives | oregano, basil, Calabrian chili paste & white wine | baked til' bubbly and oozy with parmesan broth & a touch of our house-made herby oil
***add three pieces of our scratch-made, roasted garlic oil crostini | +4 | **gf +5**

chicken marsala stuffed 'shrooms | 17 | **gf | k**

cremini & shiitake mushrooms cooked in garlic butter with chicken breast | braised in Marsala wine & a rich beef demi | shredded & mixed with parmesan, pecorino, whipped garlic herb spread & secret spices | cuddled into mushroom caps | baked in a parmesan, wine & butter broth

greens.

everyone's favorite cheesy caesar

full | 10 | half | 5 | **gf**
crispy romaine | thick, classic & creamy dressing | grana padano | buttery garlic ciabatta croutons | fresh lemon squeeze

mixed greens

full | 10 | half | 5 | **gf**
traditional chopped salad | fresh romaine & crunchy iceberg | fresh tomato, carrot, cucumber & red onion | shredded, sharp white cheddar | garlic herb croutons

sunday salad

full | 16 | half | 8 | **gf**
iceberg, romaine & radicchio tossed in a creamy Italian dressing | diced pepperoni | chopped banana pepper rings | fresh mozzarella | garlicky croutons | sliced black olives & a sprinkle of pecorino

balsamic vin | honey thyme vin | red wine vin | ranch | bleu cheese | caesar | creamy Italian | honey mustard

adds.

* **LaFrieda brisket & chuck burger** | 10 | **gf**

signature turkey burger | 9 | **gf**

**burger contains dairy

scratch-made veggie burger | 10 | **gf | v**

* **brined & grilled sirloin tips** | 20 | **gf**

scratch-made salmon burger | 12 | **gf**

simply grilled salt & pepper chicken | 7 | **gf**

Baffoni's Farm chicken breast | 11 | **gf**

grilled shrimp (16/20) | 10 | **gf**

* **grilled or seared salmon** | 17 | **gf**

handhelds.

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

b. sides chips...

old school chopped slaw | +1 | **gf**

sweet potato fries | +3 | **gf**

hand-cut fries | +3 | **gf**

mac & cheese | +8 | **gf**+10

smoked turkey pub | 17 | **gf**+3

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

pulled pork | 15 | **gf**+3

buttery brioche bun | melted American | juicy 1/2
pound of our rubbed, smoked & pulled bbq pork

hurdy gurdy | 23 | **gf**+3

roasted garlic oil toasted ciabatta spread with
whipped garlic herb spread & melted, bubbly
provolone | thin & crispy panko chicken cutlet |
baby arugula tossed in a creamy truffle dressing |
shaved Grana Padano | demi for dipping

hi, my name is reuben | 20 | **gf**+3 | **k**

crunchy, buttery marble rye | gooey Swiss |
slowly simmered, extra lean corned beef, chopped
& not sliced (believe us, that matters!) | classic
sauerkraut

keto style reuben- no bread, in a bowl over 1,000
tossed, shredded cabbage

fishy deluxe | 16 | **gf**+3

fluffy, battered haddock on buttery Texas toast with
melted, yellow American | scratch 1,000 | shredded
lettuce | sliced tomato | crisp bacon

butternut, apricot & brie grilled cheese 17 | **gf**+1

house-made, fluffy focaccia | shaved butternut
squash | apricot preserves | gooey melted brie &
silky American | caramelized balsamic onions |
arugula tossed in cold-pressed olive oil

*** Tuscan-style ribeye sandwich** | 27 | **gf**+3

7oz. ribeye marinated in herbed olive oil & cooked to
your liking | served on roasted garlic oiled ciabatta
with melted provolone | Calabrian chili
aioli | caramelized balsamic onions | baby arugula

Cubano | 18 | **gf**+3

traditional pan de aqua bread | authentic, shredded
pork carnitas | silky American and Swiss | dill
pickle dijonaise | sliced dill pickles | pickled onion |
thinly-sliced, smoked ham | buttered & pressed on
the plancha

sides n' stuff.

house-made chips | 3 | **gf**

hand-cut fries | 5 | **gf**

sweet potato fries | 6 | **gf**

mashed potatoes | 4 | **gf**

old school, chopped slaw | 2 | **gf**

today's veggie | 5 | **gf**

adult kid mac & cheese | 8 | **gf**+2

simple, ooey and gooey | cream | butter | American

**** keto mac & cheese with spaghetti squash **** | 7 | **gf** | **k**

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. *****

b.y.o.b.

All burgers are made with freshly ground LaFrieda brisket and chuck and are **SQUISHED** "diner style". Our burgers are served with house-made chips ...or you can **upgrade** to something

b. sides chips...

old school chopped slaw | +1 | **gf**

sweet potato fries | +3 | **gf**

hand-cut fries | +3 | **gf**

mac & cheese | +8 | **gf**+10

*** LaFrieda brisket & chuck patty** | 12 |

our signature, all white meat turkey burger | 13 |

****burger contains dairy**

scratch-made salmon burger | 12 |

blackie's veggie burger patty | 10 |

(jackfruit, aromatic veggies, plantain, yucca, mushrooms, black beans, poblano peppers, flax seed)

bread options:

brioche

classic, buttery bulkie

torpedo

ciabatta

marble rye

Texas toast

gf +3

little northern bakehouse white (vegan)

Udi's bulkie

Gillian's torpedo roll

cheese options:

cheddar | Swiss | American | **+1**

Yancey's Fancy buffalo cheddar | provolone |

whipped garlic herb spread | **+2**

vegan cheese | brie | **+3**

sauce options:

ketchup | mustard | mayo

dijon mustard | brown sugar maple mayo | 1000 |
garlic lemon mayo | classic bbq | vegan mayo (**v**) | **+1**

pomodoro sauce | black bean spread | fig jam |

dill pickle dijonaise | roasted jalapeño mayo |

Calabrian chili aioli | **+2**

Calabrian chili honey | **+3**

demi | **+5**

fig demi | **+7**

toppings:

please select from sliced tomato, shaved red onion,
house-made pickles and lettuce **on us!**

caramelized onions | mashed potatoes | **+1**

farm fresh egg | **+1.50**

ripe avocado | apricot preserves | apple & pear
compote | **+2**

North Country Smokehouse thick cut,
applewood smoked bacon | **+2.50**

guacamole | mushrooms | ham | **+3**

bbq pulled pork | **+5**

the old standby's & a newbie.

chimi chopped cheese.....and I don't care. | 18 | **gf +3**

our 8 oz. Lafrieda brisket & chuck burger chopped &
mixed with gooey buffalo cheddar & American |

roasted jalapeño mayo | shredded, crunchy cabbage |

fried, sweet plantains | ripe tomato | fresh, crunchy

jalapeno slices

Tuscan turkey burger | 17 | **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**

*** American as apple pie burger** | 18 | **gf +3**

buttery, toasted brioche roll | brown sugar maple
mayo | local apple & pear compote | crisp, applewood

bacon | squished burger patty | melted, sharp white

cheddar cheese | cinnamon butter

*** diner burger** | 15 | **gf +3 | k**

classic, buttery bun | special sauce | lettuce |

tomato | red onion | four pieces of American cheese

keto style diner - shredded romaine | special sauce |

melted American | red onion | tomato | chopped,

squished and griddled burger patty

sides n' stuff.

house-made chips | 3 | **gf**

hand-cut fries | 5 | **gf**

sweet potato fries | 6 | **gf**

mashed potatoes | 4 | **gf**

old school, chopped slaw | 2 | **gf**

today's veggie | 5 | **gf**

adult kid mac & cheese | 8 | **gf+2**

simple, ooey and gooey | cream | butter | American

**** keto mac & cheese with spaghetti squash **** | 7 | **gf | k**

bigger bites.

simply grilled.

fish and chips | 20 | **gf** +1

tender & crunchy, cracker-meal dusted haddock |
crispy, hand-cut fries | classic, sweet chopped
coleslaw | traditional OR buffalo tartar
½ shrimp | +1

chicken marsala | 28 | **gf** +3

thinly pounded chicken breast cutlets lightly
dredged in seasoned flour & pan seared with wild
mushrooms, caramelized onions & roasted garlic
puree | Marsala wine, beef demi & whole butter pan
sauce with a touch of pecorino | served with whipped
Yukon gold mashed potatoes & chef's veggie
OR buttered baby shell pasta

short rib ramen | 24 | **gf**

slowly braised and pulled short rib | aromatic
veggies | wild mushrooms | authentic Sun Ramen
noods | mushroom dashi | coconut aminos |
house-made chili oil | finished with house Asian pear
& Napa cabbage kimchi hot sauce | green onions |
pickled mushrooms | lacto fermented garlic

veggie ramen | 22 | **gf**

roasted vegetable broth | chickpeas | Tuscan kale |
roasted butternut squash | mukimame | pickled red
onions | ripe avocado | authentic Sun Ramen noods |
toasted sesame seeds | lacto fermented garlic
vegan w/ gf rice noodles

chicken pot pie pasta | 27 | **gf** +3

Baffoni's Farm chicken breast slowly simmered with
aromatic veggies & fresh thyme
in a rich, home-made chicken demi & a splash of
cream | tossed with baby shell pasta & buttered sweet
peas | finished with buttery, herby crumbs

rigatoni amatriciana | 18 | **gf** +3

mezze rigatoni | rendered pancetta | plum tomato
sauce with sweet onion | spicy Calabrian chili paste |
starchy pasta water | white wine | pecorino & a touch
of whole butter

sukiyaki salmon | 34 | **gf**

kimchi fried rice with pan flashed shiitake
mushrooms, ginger, fermented garlic, tamari &
aromatic veggies | seared salmon with a sweet &
sticky glaze | sautéed snow peas & baby spinach |
finished with pickled daikon radish, green onion &
toasted sesame

a modern eggplant moussaka | 23 | **gf** | **v**

a personal, bubbly baked casserole | lentils cooked
low and slow with aromatic veggies, garlic, tomato,
a hint of red wine and spices | layered between
thin slices of eggplant | herbed, olive-oil tossed tater
tots | locally-made, Barrett's farmesan & faux-cotta |
dressed arugula

all selections served with whipped
Yukon gold potatoes and YOUR CHOICE OF
chef's veggie OR a mixed green side salad

* **14 oz. brined ribeye** | 53

* **7oz. grilled salmon** | 21

* **6 oz. filet mignon** | 43

five jumbo (8/12) shrimp | 24

* **8oz. brined sirloin steak tips** | 34

add crumbled gorgonzola to any steak | +2

**make it saucy...
1st one's on us...**

alla mama white wine butter
extra sauce | 4 | 4oz.

fig demi-glace
extra sauce | 7 | 4oz.

black garlic sukiyaki sauce
(tamari, brown sugar, mirin wine,
black garlic, fermented garlic, chili,
green onion, toasted sesame)
extra sauce | 5 | 4oz.

sweet & spicy buffalo butter
extra sauce | 3 | 4oz

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clean livin'.

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

all options in this section are naturally gluten, soy & dairy free

this menu is here as a supplement to the house menu & brought to life with lots of research & 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:

7oz. Baffoni's Farm chicken breast cutlets | 11

*7oz. seared OR grilled salmon | 17

*jumbo (8/12) grilled shrimp (5ea) | 18

veggie burger patty | 10

8oz. baked haddock | 19

*8oz. brined & grilled sirloin steak tips | 20

8oz. short rib | 10

8oz. salt & pepper chicken | 7

5oz. carnitas | 7

8oz. beef bone broth | 7

clean carbs:

steamed olive oil rice | 4

oven roasted root veggies | 8

spaghetti squash "baked ziti" | 7

sauteed mukimame with coconut aminos, chili oil & scallions | 5

veggies & co:

house-made Napa cabbage & Asian pear kimchi | 4

sauteed mushrooms with black garlic, sherry vinegar & nutritional yeast | 7

veggie sticks with freshly squished guac | 7

sautéed Tuscan kale with coconut sugar, bacon fat & apple cider vinegar | 6

oven roasted eggplant | 6

side salad with paleo vinaigrette | 5

sauteed snow peas & baby spinach with toasted sesame | 4

ripe avocado with herby oil | 4

veg o' day | 5

(may contain dairy. please ask your server.)

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

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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 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.

blackie's

A BETTER BITE

est. 12/1/2011