

b.

for the summer months.
.....everything you've been craving and new friends you'll love!

snacks.

classic calamari alla mama | 18 | **gf**+1
buttermilk & spice marinated tender strips | lightly dredged & fried | tossed with white wine, garlic butter & banana pepper rings | plum tomato pomodoro on the side for dipping

deluxe cheese nachos | 19 | **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

pulled pork nachos | 18 | **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

vegan nachos | 24 | **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

lobsta' roll stuffed mushrooms | 19 | **gf**
overstuffed mushroom caps filled with a buttery lobster sourdough filling | finished at 800° with a splash of sherry wine and whole butter | fresh chives & lemon

caprese crostini | 22 | **gf**+3
crispy, crunchy, toasted slices of our house-made focaccia | a jar of our own lemony ricotta with a pool of herby olive oil | lemon dressed baby arugula | garlic oil, hearth-roasted heirloom tomatoes & torn fresh basil | a perfect gooey ball of burrata cheese
*add thinly shaved prosciutto | +5

carnitas nachos | 22 | **gf**
authentically marinated, roasted and pulled pork butt | gooey, white cheddar cheese sauce | smoked salsa verde | sofrito lime crema | pickled & shaved radish, red onion & fresno peppers | black bean purée | queso cotija | freshly squished guac & a wedge o' lime
**add 4oz of cotija cheese | +2

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 | root beer hoisin (not gf)

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

buffalo chicken dip | 16 | **gf**
shredded chicken breast | fluffy, gooey buffalo cream cheese | buttermilk ranch | sharp Vermont cheddar | choice of hand-cut chips, freshly fried tortilla chips or ½ & ½
keto w/ all veggies | +2

vegan buffalo dip | 14 | **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
keto w/ all veggies | +2

meze | 25 | **gf**+3
fluffy, lemony, whipped hummus | crisp veggie sticks | whole pepperoncini | red onion marmalade | feta cubes | garlic oil toasted, whole-wheat pita OR scratch-made, gluten free pita | Kalamata olives | tzatziki | "everything" tahini ranch

nym chow wings | 17 | **gf**
lightly fried, freshly brined wings | tossed in a sweet and sour fish sauce dressing | shredded lettuce | crushed peanuts | crispy, fried cellophane noodles | lime

littlenecks | 25 | **gf**+3
local clams sautéed with fresh garlic and a few crushed red pepper flakes | braised in your choice of white wine OR plum tomato broth | served with roasted garlic oil toasted ciabatta bread for soaking up the goodness

Greek fries | 15 | **gf**
garlic & oregano salted waffle fries | creamy, whipped feta spread drizzle | crumbled feta | Kalamata olive, red onion and grape tomato relish | chopped, pickled red onion

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.

greens.

half or full.

Mediterranean salad | 9 | 18 | **gf**
romaine lettuce tossed in red wine vinaigrette | Kalamata olive, red onion & grape tomato relish | cucumber | crumbled feta | tzatziki

everyone's favorite cheesy Caesar | 5 | 10 | **gf**
chopped romaine | thick, classic, creamy dressing | grana Padano | buttery, garlic ciabatta croutons | fresh lemon squeeze

mixed greens | 5 | 10 | **gf**
a traditional mix of crunchy iceberg and romaine | fresh tomato | heirloom carrot ribbons | diced cucumber | red onion | shredded, sharp white cheddar | garlic herb croutons

clean machine | 9 | 18 | **gf**
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

bbq chopped chicken salad | 18 | **gf**
chopped romaine lettuce tossed in roasted pineapple jalapeño vinaigrette | fresh corn "off-the-cob" | black beans | diced, ripe tomato | red onion | cucumber | avocado | chopped, grilled bbq chicken breast | pinch o' sweet potato fries
(this salad is available as a full size only)

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

Chicago-style Italian beef melt | 19 | **gf**+3
buttery, toasted Artisan white bread spread with Calabrian chili aioli | layered with gooey provolone | braised and pulled short rib | house-made, pickily giardiniera | baby arugula | served "grilled-cheese" style

parmesan truffle steak and cheese | 25 | **gf**+3
our griddled, shaved and spiced sirloin cooked on the flat top with gooey provolone and American | cuddled into a chewy, toasted torpedo roll "garlic bread" style with whipped, garlic-herb spread, parmesan truffle fries & baby arugula

dirty gurdy | 20 | **gf**+3
crunchy, toasted ciabatta roll | thin and crispy Baffoni's Farm chicken breast cutlet | bacon fat mayo | Yancey's Fancy buffalo cheddar cheese | pickled and fried jalapeños | North Country bacon | pickled red onion

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

dressings.

roasted lemon vinaigrette | **gf** | **df**
roasted pineapple jalapeño vinaigrette | **gf** | **df**
balsamic vinaigrette | **gf** | **df**
red wine vinaigrette | **gf** | **df**
creamy Italian | **gf** | **df**
tahini ranch | **gf** | **df**
buttermilk ranch | **gf**
blue cheese | **gf**

adds.

salt & pepper chicken with herby oil (8oz.) | 7 | **gf**
*** red wine & herb marinated steak tips (8oz.)** | 16 | **gf**
grilled or seared salmon (7oz.) | 17 | **gf**
grilled shrimp (5 each) | 10 | **gf**
brined, marinated chicken souvlaki skewer (6oz.) | 6 | **gf**
scoop of fluffy, whipped hummus (4oz.) | 4 | **gf**
*** LaFrieda brisket & chuck burger** | 10 | **gf**
signature turkey burger | 9 | **gf**
**burger contains dairy
scratch-made veggie burger | 10 | **gf** | **v**
scratch-made salmon burger | 10 | **gf**
Baffoni's Farm chicken breast | 11 | **gf**

chicken souvlaki | 18 | **gf**+3
brined & marinated Baffoni's Farm chicken breast medallions | skewered and grilled | garlic oil toasted Syrian bread | creamy, whipped feta spread & crumbled, fresh feta | kalamata olive, red onion and grape tomato relish | thinly sliced cucumber | crunchy romaine lettuce

pickle fishy sando | 18 | **gf**+3
buttery, toasted brioche with melted American | crunchy, butterflied, fried haddock | dill pickle tartar | bread & butter pickles | house-made, salt & vinegar chips

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

tacos.

served with freshly-fried, corn tortilla chips and smoked salsa verde
choice of flour tortillas OR Siete (gf/grain free/soy free/vegan/non-gmo/egg free) | (2 per order)

celie's tacos | 18 | **gf** +2
authentic, seasoned and slow-roasted shredded pork
crisped in bacon fat | melted, sharp white cheddar |
smoky salsa verde | pickled red onions | freshly
squished guac | chicharron dust | fresh cilantro

tofu tot tacos | 14 | **gf** +2
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 | **v** on Siete +2

chicken street tacos | 15 | **gf** +2
brined and lightly fried chicken breast bites tossed in
a sticky, pineapple glaze | shredded cabbage slaw |
cilantro | sliced, ripe avocado | pickled jalapeño mayo

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** | 13 |
our signature, all white meat turkey burger | 12 |
**burger contains dairy

scratch-made salmon burger | 13 |
blackie's veggie burger patty | 13 |
(jackfruit, aromatic veggies, plantain, yucca, mushrooms,
black beans, poblano peppers, flax seed)

bread options:

brioche
ciabatta
classic, buttery bulkie
torpedo
marble rye
artisan white

gf +3

Little Northern Bakehouse white (**vegan**)
Udi's bulkie
Gillian's torpedo roll

cheese options:

cheddar | Swiss | American | cotija | **+1**
Yancey's Fancy buffalo cheddar | provolone |
whipped garlic herb spread | whipped feta spread |
LOL hot pepper American | queso | **+2**
vegan cheese | **+3**

sauce options:

ketchup | mustard | mayo | **on us!**
brown sugar maple mayo | 1000 | garlic lemon mayo |
classic bbq | honey mustard | chipotle sauce (**v**) | **+1**
pickled jalapeño mayo | Calabrian chili aioli |
sofrito lime crema | tahini ranch | tzatziki |
bacon fat mayo | **+2**

toppings:

lettuce | tomato | dill pickles | b&e pickles | **on us!**
caramelized onions | jalapeños | **+1**
farm fresh egg | **+1.50**
black bean spread | Kalamata relish | hummus |
red onion marmalade | fried jalapenos | **+2**
North Country Smokehouse thick cut,
applewood smoked bacon | **+2.50**
guacamole | **+3**
bbq pulled pork | **+5**

the old standby's & a newbie.

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

***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 | melty American | red onion | tomato | chopped, squished and griddled burger patty

taco night.....burger | 22 | **gf** +3
taco-spiced, squished & griddled patty smothered in Land O'Lakes hot pepper American and gooey queso | cut in half and served in a chewy torpedo roll | tortilla chips | freshly made guac | diced tomatoes | shredded lettuce | creamy chipotle sauce | pickled jalapeño | pickled onion

a bigger bite.

fish and chips | 20 | **gf** +1
tender & crunchy, cracker-meal dusted haddock | crispy, hand-cut fries | classic, sweet chopped coleslaw | traditional OR dilly tartar | ½ shrimp | +1

sticky guava salmon | 34 | **gf**
seared salmon | brushed & broiled with a pineapple guava glaze | coconut basmati rice | silky, black bean purée | crunchy veggie slaw (red & green cabbage + a few pea tendrils) tossed in a roasted pineapple, jalapeño vinaigrette | ripe, tropical fruit

carnitas bowl | 21 | **gf** | **v** | **k**
olive oil rice | bacon fat crisped, authentic pulled pork carnitas | kale & cabbage slaw tossed in roasted lemon vinaigrette | shredded cheddar cheese | freshly squished guac | pickled red onion | fresh cilantro & lime
v - with tofu chorizo & vegan cheese
keto - with fresh lime & olive oil dressing, extra greens & cheese

spaghetti & little necks | 29 | **gf** +2
local clams sautéed with fresh garlic and a few crushed red pepper flakes | braised in your choice of white wine OR plum tomato broth | served over spaghetti

sides n' stuff.

house-made chips | 3 | **gf**
hand-cut fries | 5 | **gf**
sweet potato fries | 6 | **gf**
old school, chopped slaw | 2 | **gf**
today's veggie | 5 | **gf**
adult kid mac & cheese | 8 | **gf**+2
salt & vinegar chips | 4 | **gf**
waffle fries | 6 | **gf**

pasta al limone + burrata | 25 | **gf** +2
spaghetti | simply prepared with fresh lemon | pecorino and grana Padano | cracked black pepper | starchy pasta water | a dollop of our lemony ricotta | fresh pea tendrils & asparagus | creamy burrata

cantina steak tips & waffle fries | 32 | **gf**
marinated sirloin medallions grilled to your liking | served over spiced waffle fries | sweet corn and bell pepper sauté | sliced, ripe avocado | bright & herby salsa verde | cilantro leaves
**add a side of gooey queso for fry dippin' | +3

lemon chicken & spanakopita rice | 27 | **gf**
brined, marinated & slightly pounded chicken breast, cast-iron seared | basmati rice with caramelized onion, shallot, garlic, fresh spinach, ripe tomato and feta | white wine & lemon | finished with a slow-roasted, bell pepper sauce & fresh veggies

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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 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:

*8oz marinated sirloin steak tips | 16
7oz Baffoni's Farm chicken breast cutlets | 11
8oz salt & pepper chicken | 7
chicken souvlaki skewers | 7
*8oz grilled or seared salmon | 17
grilled shrimp (Sea) | 8
8oz short rib | 11
5oz carnitas | 7
4oz chorizo inspired tofu | 4
veggie burger patty | 10

clean carbs:

olive oil basmati rice | 4
coconut basmati rice | 6
cauliflower rice with herby oil | 5
cauliflower "mac n' cheese" | 7

clean sauces:

paleo vinaigrette | 3
keto lime & olive oil dressing | 3
vegan tahini everything "ranch" | 3
vegan creamy chipotle sauce | 3
tomato basil sauce (warm) | 3

fresh sides:

side keto clean machine | 9
giardiniera | 3
watermelon | 5
tropical relish | 4
heirloom tomatoes with herby oil | 6
side salad with paleo vin OR tahini everything ranch | 5
½ ripe avocado with herby oil | 4
guac & veggie sticks | 7
today's fresh veggie | 5
cabbage and carrot slaw with roasted pineapple vin | 4
baby arugula simply dressed
with fresh lemon & olive oil | 7
hummus & cukes | 6

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

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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!

b.

blackie's

A BETTER BITE

est. 12/1/2011