

b.

comfort food for the chilly months.
everything you've been craving and new friends you will 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 | 19 | **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

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 | sticky maple coffee with spicy bacon
buttermilk ranch | 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

greens.

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

creamy garlic & roasted veggie wedge | 16 | **gf**
crunchy wedge o' iceberg | baby pearl onions braised
in parmesan broth | creamy, sweet and savory, roasted
garlic dressing | our own garlic buttered croutons |
shaved Grana Padano | chopped, crispy North Country
smoked applewood bacon | herb-roasted Roma tomatoes |
chickpeas | butternut squash | Brussels sprouts |
heirloom carrot

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

spinach artichoke dip | 17 | **gf**
our version of the classic | chopped artichoke hearts,
steamed and chopped fresh spinach | roasted garlic
purée | sour cream, cream cheese, mozzarella, provolone
& pecorino | simple spices | lemon zest and juice for a
little brightness | baked til' bubbly | served with your
choice of hand-cut potato chips, freshly fried corn tortilla
chips or ½ & ½
keto w/all veggies | +2

chicken marsala stuffed 'shrooms | 18 | **gf** | **k**
cremini & shiitake mushrooms cooked in garlic butter |
chicken breast braised in a Marsala wine & 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
add crostini | 4 | **gf** +1

peperonata & ricotta crostini | 22 | **gf** +3
sweet peppers braised with onion, garlic, tomato,
a touch of sugar & sherry wine | served hot and bubbly
in a cast-iron skillet with our own scratch-made, lemony
ricotta cheese drizzled with herby olive oil |
fresh burrata | roasted garlic oil toasted crostini
(consider it a hands on bruschetta)
add thinly sliced prosciutto | +5

eggplant al forno | 17 | **gf** | **k**
oven-roasted, herb-oiled eggplant layered with plum
tomato basil sauce, our own fresh mozzarella and ricotta
cheeses | hearth baked 'til bubbly at 700° and finished
with freshly torn basil & grated pecorino
add crostini | 4 | **gf** +1

dressings.

balsamic vinaigrette	gf	df
red wine vinaigrette	gf	df
creamy Italian	gf	df
tahini ranch	gf	df
buttermilk ranch	gf	
spicy bacon buttermilk ranch	gf	
blue cheese	gf	

adds.

Baffoni's Farm chicken breast (7oz.)	11	gf
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
* 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

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 | +4 | **gf**
hand-cut fries | +3 | **gf**
mashed potatoes | +5 | **gf**
mac & cheese | +8 | **gf**+10

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!) | 1,000 island |
classic sauerkraut
**keto style Reuben- no bread, in a bowl over 1,000
tossed, shredded cabbage

angry nemo | 19 | **gf**+3
buttery, toasted brioche with melted Yancey's Fancy
buffalo wing cheddar | crunchy, butterflied, fried
haddock plunged into our slightly buttery, slightly
sweet mild sauce | carrot ribbon "slaw" tossed with
classic & cool cucumber tzatziki | hand-cut French
fries on the sandwich

smoked turkey pub | 17 | **gf**+3
brown sugar maple mayo | crispy, North Country
applewood smoked bacon | iceberg | sliced, vine-ripened
tomato | shaved red onion | ripe avocado | sharp,
white cheddar cheese | house-brined, smoked & sliced,
fresh turkey breast

pulled pork | 16 | **gf**+3
toasted, buttery brioche bun | melted American |
juicy 1/2 pound of our rubbed, smoked & pulled bbq pork |
crispy fried onion strings

the Italian stallion.. grilled cheese | 17 | **gf**+3
crunchy, herby-oiled, Artisan white bread spread with
pepperoni pesto (yes, you heard that right...stick pepperoni
slowly braised with aromatic veggies, white wine, garlic
and olive oil then blended into a spreadable goodness) |
sweet and savory peperonata | provolone, silky American
& our own fresh mozzarella | broiled together until melty
and finished with red wine vinaigrette dressed baby
arugula | jar of plum tomato sauce for dipping

birdie gurdy | 22 | **gf**+3
toasted ciabatta bread spread on both sides with cranberry
aioli & garlic herb spread, covered with Yancey's Fancy
steakhouse onion cheddar & classic sharp white cheddar,
then broiled | topped with a thin, crispy, panko-crust
chicken cutlet | sweet and decadent cornbread stuffin' |
crisp applewood smoked bacon | served with a jar of warm
bacon fat, scratch-made chicken stock gravy

“steak and cheese” ...and some friends of theirs.

French onion steak bomb | 26 | **gf**+3
chewy, toasted torpedo roll spread with French onion
dip and layered with Gruyère and Yancey's Fancy
steakhouse onion cheddar...then broiled | filled with
griddled, shaved sirloin and crispy fried onion strings |
onion soup demi for dipping

simple, old-school steak & cheese | 18 | **gf**+3
griddled, simply spiced sirloin | loads of gooey
American | cuddled into a toasted torpedo roll

chicken chopped cheese | 17 | **gf**+3
thin, simply seasoned chicken breast chopped with
griddled bell peppers, Vidalia onion & a touch of ketchup
(trust us!) | smothered in silky American cheese and
served in a toasted torpedo roll with mayo & shredded
lettuce

stake b.ombbbb by Cheffrey | 19 | **v** | **gf**+3
a vegan take on a classic created by a classic himself.
marinated & sous-vide oyster and button mushrooms |
spiced jackfruit | sautéed bell peppers and Vidalia onion |
all griddled together with a splash of dairy-free queso
and a handful of dairy-free "mozz" | cuddled into an
olive-oil toasted torpedo roll and wrapped for your
handheld pleasure

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 | +4 | **gf**
hand-cut fries | +3 | **gf**
mashed potatoes | +5 | **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 | **df**
marble rye | **df**
artisan white

gf +3

Little Northern Bakehouse white (**vegan**)

Udi's bulkie | **df**

Gillian's torpedo roll | **df**

cheese options:

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

Yancey's Fancy buffalo wing cheddar | provolone |
whipped garlic herb spread | queso | Yancey's Fancy steak
house onion cheddar | Gruyère | **+2**

mozzarella | dairy-free mozzarella | vegan cheese | **+3**

sauce options:

ketchup | mustard | mayo | **on us!**

brown sugar maple mayo | 1000 | garlic lemon mayo |
classic bbq | honey mustard | cranberry aioli |
chipotle sauce (**v**) | **+1**

spicy bacon ranch | French onion dip | pomodoro | creamy
roasted garlic dressing | tahini ranch | tzatziki | **+2**

toppings:

lettuce | tomato | dill pickles | **on us!**

caramelized onions | jalapeños | sautéed peppers |
sautéed onions | mashed potatoes | **+1**

farm fresh egg | **+1.50**

black bean spread | fried onion strings |
sautéed mushrooms | **+2**

North Country smoked bacon | pepperoni pesto | **+2.50**

peperonata | cornbread stuffing | guacamole | **+3**

bbq pulled pork | **+5**

the old standbys.

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
classic, buttery bun | special sauce | lettuce | tomato | red onion | ooey, gooey American cheese
add bacon | + 2.50

***keto-style diner** | 15 | **gf** | **k**
shredded romaine | special sauce | melty American | red onion | tomato | chopped, squished and griddled burger patty
add bacon | + 2.50

the main event.

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

short rib ramen | 28 | **gf** +2 with rice noodles
slowly braised and pulled short rib | aromatic veggies | wild mushrooms | authentic Sun ramen noodles | mushroom dashi | coconut aminos | house-made chili oil | finished with scratch-made kimchi hot sauce | green onion | sous-vide, pickled mushrooms | fried garlic chips

green veggie ramen. | 22 | **v** | **gf** +2 with rice noodles
garlic broth | mukimame (aka: edamame out of the pod) | aromatic veggies | snow peas | shaved Brussels | bok choy | seasonal greens | scallion oil | ripe, buttery avocado | seaweed crisp | authentic Sun ramen noodles

short rib spaghetti | 25 | **gf** +2
braised & pulled beef short rib | sautéed wild mushrooms | baby spinach | black garlic cream | splash of marsala wine | 60-hour, grass-fed beef bone broth | grated romano cheese | tossed with spaghetti | finished with truffle crumbs

French onion flet | 45 | **gf**
6-oz. simply spiced & grilled to your liking and topped with crispy, crunchy fried onion strings | French onion dip whipped into Yukon gold mashed potatoes, splashed with some onion soup demi, covered with Gruyère and broiled | more onion soup demi on the side for your steak | today's veggie

sides n' stuff.

house-made chips | 3 | **gf**
hand-cut fries | 5 | **gf**
sweet potato fries | 6 | **gf**
mashed potatoes | 5 | **gf**
old school, chopped slaw | 2 | **gf**
today's veggie | 5 | **gf**
adult kid mac & cheese | 8 | **gf** +10

naked filet | 42 | **gf**
simply grilled, 6-oz filet | whipped Yukon gold mashed potatoes | today's fresh veggie

chicken saltimbocca | 28 | **gf** + 1
thinly pounded chicken breast lightly dredged in flour and pan-seared | deglazed with Marsala wine | topped with prosciutto and provolone | slowly simmered in a sauce made from chicken stock, beef demi, whole butter, chopped tomato and a touch of pecorino | served over whipped Yukon gold mashed potatoes

chicken parm pizza pasta | 22 | **gf** + 2
all the comfort in one gooey bite | shell pasta tossed in a decadent sauce made to order with pepperoni pesto, plum tomato sauce, a splash of wine & a touch of cream | a little ricotta & pecorino, then baked 'til bubbly "casserole-style" | topped with brined, fried, crispy chicken breast bites tossed in herby olive oil and topped with gooey melted "pizza cheese"

black garlic & honey glazed salmon | 30 | **gf**
seared salmon glazed with a sweet, savory and sticky garlic glaze | kimchi fried rice | shiitake & cremini mushrooms, spinach and snow peas sautéed with shaved garlic and coconut aminos | fried garlic chips | pickled daikon radish | scallion oil

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. ***

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 and 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 breast | 7
- * 7oz grilled or seared salmon | 17
- grilled shrimp (5ea) | 10
- 5oz short rib | 10
- * LaFrieda brisket & chuck patty | 10
- veggie burger patty | 10

clean carbs:

- spaghetti squash "baked ziti" | 7
- "pepperoni pizza" spaghetti squash | 8
(roasted spaghetti squash tossed with pepperoni pesto, pizza sauce, dairy-free cheese, dry oregano & olive oil)
- whole grain brown rice pilaf | 5
(celery, carrot, onion, white wine and chicken stock)
- simply steamed white rice | 4
- roasted, spiced sweet potato wedgies | 5
- cauli mac n' cheese | 7
- yucca chips w/ tahini ranch for dipping | 7

clean sauces:

- paleo vinaigrette | 3
- vegan creamy chipotle sauce | 3
- tomato basil sauce | 3
(warm)
- vegan tahini everything "ranch" | 3

fresh sides:

- side salad with paleo vinaigrette OR tahini ranch | 5
- freshly squished guac with cucumber sticks | 7
- bok choy with coconut aminos | 7
- mukimame with chili oil | 5
- snow pea, spinach & mushrooms
sautéed with shaved garlic | 6
- house-made napa cabbage and Asian pear kimchi | 4
- today's fresh veggie | 5
- sautéed spinach | 6
(shaved garlic or not)

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

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.*****

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