

b.

We love being your spot, your joint, your neighborhood (or not) place to share memories with your favorite people. We've taken that very seriously over the past 13 years, and as long as we're around, we will continue to do so. You mean a lot to us, and that has never been lip service. For us, it means surroundings that make you feel at home and a vibe that's relaxing and fun.

It also means creating a menu of which we are proud. One that is full of ingredients WE want to eat.

We've been challenging ourselves and our staff to change the menu twice per year for the past 13 years, which makes this menu number 24 (we missed one during Covid, but let's not think about that). Each menu brings new ideas, ingredients and so many exciting things to look forward to with the change of seasons. Just like we evolve (or hope to), we want the menu to do the same. We are not the same versions of ourselves that we were all those years ago. The food system in this country isn't either....

While we realize not everyone cares about the same things we do, and that is absolutely okay, we believe we have a duty to you to offer the best ingredients we can get our hands on. Just like you've seen for yourself in the markets, these ingredients come with a modified price tag.

We will continue to source dairy, vegetables and dry goods with heightened awareness of cross contamination, best practices and facility transparency. We have diligently sourced the best, non-commodity, antibiotic free, clean label options out there. You will see them clearly listed on the menu.

If you have any questions, please feel comfortable asking us.

Happy eating!
Chef & Jeanine

snacks.

chicken marsala stuffed 'shrooms | 18 | **gf**
cremini & shiitake mushrooms cooked in garlic butter | chicken breast braised in a Marsala wine & beef demi | shredded & mixed with parmesan, pecorino, whipped garlic herb spread & secret spices | cuddled into mushroom caps | baked in a parmesan, wine & butter broth

eggplant caponata crostini | 23
roasted, cubed eggplant slowly simmered in a light plum tomato sauce with bell peppers, onion, garlic, capers, golden raisins, green olives, fresh herbs, a touch of sherry vinegar & agave | served with our own ricotta with herby oil | garlic-oil toasted crostini & creamy white truffle dressed baby arugula
gf +3 | **df/v** +3 with our house-made, lemony tofu "ricotta"

wings | 18 | **gf**
one pound of brined chicken wings | fried til' golden | served with the appropriate creamy dip, celery & carrot sticks
Bell & Evans is a family farm in Pennsylvania which produces antibiotic-free, humanely raised chickens. They are part of the Global Animal Partnership.

tendys | 19 | **gf**
one pound of brined chicken tenders | fried til' golden | served with the appropriate creamy dip, celery & carrot sticks
Samuel Holmes (Sam's Finest) is a local chicken producer out of Everett, MA known for their antibiotic-free poultry and certified humane sourcing practices.

wing & tender sauce options:
mild | hot | honey mustard | smoky bbq
OR...
sticky black garlic sauce finished with toasted sesame seeds and scallions | +3
sweet & spicy Calabrian chili glaze | + 3

buffalo chicken dip | 18 | **gf**
shredded chicken breast | fluffy, gooey buffalo cream cheese | buttermilk ranch | sharp Vermont cheddar | your choice of hand-cut chips, freshly fried tortilla chips or ½ & ½ | low carb with all veggies | +2

vegan buff dip | 16 | **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 | low carb with all veggies | +2

pulled pork nachos | 20 | **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

deluxe cheese nachos | 20 | **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

vegan nachos | 26 | **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

cheeseburger 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

pepperoncini calamari | 20 | **gf**
our unique squid strips fried 'til crispy | tossed in a fermented pepperoncini butter with sliced pepperoncini | plum tomato sauce for dipping'

shepherd's pie tots | 13 | **gf**
crispy tater tots smothered in a savory sauce made with ground brisket, short rib & chuck, red wine, our 60-hour, grass-fed bone broth, black garlic and a touch of Maria Grammatico's tomato paste from Trapani, IT | topped with Cabot, sharp white cheddar, fried baby corn, scallions & black garlic sour cream

simple cauli bites | 11 | **gf** | **df**
fluffy, house-made, four ingredient "tots" | fried til' crispy and simply seasoned with salt & pepper | creamy white truffle dressing & fermented pepper purée for dipping

cornbread | 5 | **gf**
a warm square topped with whipped maple bacon butter

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

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greens.

mixed greens | 5 | 10 | **gf**

a traditional mix of crunchy iceberg & romaine | fresh tomato | heirloom carrot ribbons | diced cucumber | red onion | shredded, sharp white cheddar | garlic herb croutons

****df/v** with df croutons & Violife cheddar | + 2

Caesar | 5 | 10 | **gf**

chopped romaine | thick, classic, creamy dressing | Grana Padano | buttery, garlic ciabatta croutons | fresh lemon squeeze

the kind of salad that makes you

feel like you aren't eating one | 16 | **gf** | **df/v**

marinated baby kale | pomegranate arils | roasted butternut squash | chopped, Honeycrisp apple | radicchio | frizzled, shaved Brussels | roasted orange vinaigrette | sea salt toasted pumpkin seeds | creamy, ripe avocado | shaved, heirloom carrot | a pinch of forbidden black rice

dressings.

butter milk ranch

blue cheese

honey mustard

pizza ranch

tahini ranch (v)

balsamic vinaigrette (v)

red wine vinaigrette (v)

giardiniera

vinaigrette (v)

balsamic vinegar

& olive oil (v)

roasted orange

vinaigrette (v)

creamy truffle

dressing(v)

adds.

Sam's Finest, antibiotic-free, brined & grilled S&P

chicken breast tenders (6oz.) | 11 | **gf**

crispy, Bell & Evans chicken cutlet (6oz.) | 11 | **gf**

grilled or seared Faroe salmon (7oz.) | 16 | **gf**

***grilled, marinated prime steak tips (8 oz.)** | 17 | **gf**

(cooked less or more)

grilled, Six Mates tiger shrimp (7) | 10 | **gf**

compressed, herbed tofu (8oz) | 7 | **gf** | **df/v**

***Dole & Bailey squished burger** | 11 | **gf**

our signature, all white meat turkey burger | 11 | **gf**

****burger contains dairy**

chickpea & red pepper "fritter" burger | 10 | **gf** | **df/v**

b. is for burgers.

all burgers are made with freshly ground Dole & Bailey's sirloin, hanger, short rib & beef tenderloin blended by their Master Butchers. our burgers are SQUISHED "diner style" and served with house-made chips ...OR you can **upgrade** to something

b. sides chips...

fresh veggies | 5 | **gf**

½ mixed greens | 5 | **gf**

½ Caesar | 5 | **gf**

New School mac n' cheese | 10 | **gf** + 2

vegan mac & cheese with Violife cheddar,

plant butter and cream | 10 | **gf** + 2 | **df/v**

cauliflower mac & cheese | 7 | **gf**

hand-cut fries made from Norwis potatoes | 3 | **gf**

sweet fries | 4 | **gf**

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

red bliss mashed | 7 | **gf**

***diner** | 15 | **gf** + 3

classic, buttery bun | special sauce | lettuce | tomato |

red onion | ooey, gooey American cheese

add bacon | + 2.50

***low carb style diner**

shredded romaine | special sauce | melty American |

red onion | tomato | chopped, squished and griddled

burger patty

add bacon | + 2.50

Tuscan turkey | 19 | **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

*** low carb Tuscan**

our flavorful, all white meat patty topped with melted

provolone and cut into quarters | served in a bowl on a

bed of baby spinach tossed with red wine vinaigrette |

diced tomato and red onion | garlic lemon mayo drizzle

****burger contains dairy**

***proudly made with ground, Koch's antibiotic-free, non-gmo, certified humane ground turkey breast. Koch's is an organic family farm in Pennsylvania. They are part of the Global Animal Partnership.**

***New School smash** | 17 | **gf** + 3

our burger patty smashed on the flat top & griddled

with chopped Vidalia onion | smothered in New School

American cheese | shredded lettuce tossed in dill pickle

juice | dill pickles | toasted potato roll

apple pie | 21 | **gf** + 3

our squished patty topped with melted cheddar cheese |

served on a toasted, brioche roll with brown sugar maple

mayo | finished with crisp, applewood smoked bacon and

cozy apple, pear & dried cherry compote

chickpea and red pepper

"fritter" burger | 16 | **df/v** | **gf** + 3

chickpeas, roasted and fermented peppers, red onion,

spices and a touch of chickpea flour formed into a patty

and gently fried | roasted garlic-oil toasted mini baguette

spread with dairy-free, whipped garlic herb spread |

topped with baby arugula tossed in creamy truffle

dressing and chopped, pickled house giardiniera

Peruvian breakfast burger | 22

our squished burger patty topped with melted cheddar |

Peruvian pepper jam | fried egg | pickled red onion |

harissa mayo | buttery home fries | crisp applewood

bacon on a buttery croissant

gf | 20 on Little Northern white

late night at Lorenzo's

where pasta is ALWAYS on the menu! | 25 | **gf** + 3

thick-cut, Artisan white bread toasted with

pepperoncini garlic butter | layered with melted

mozzarella and provolone | topped with our smashed,

griddled burger patty | **here comes the fun part!**

capellini tossed in plum tomato sauce with parmesan |

a sprinkling of chopped, pickled giardiniera relish & a

little more parmesan for funsies!

handhelds.

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

b. sides chips...

fresh veggies | 5 | **gf**
½ mixed greens | 5 | **gf**
½ Caesar | 5 | **gf**
New School mac n' cheese | 10 | **gf** + 2
vegan mac & cheese with Violife cheddar, plant
butter and cream | 10 | **gf** + 2 | **df/v**
cauliflower mac & cheese | 7 | **gf**
hand-cut fries made from Norwis potatoes | 3 | **gf**
sweet fries | 4 | **gf**
chopped, old school slaw | 1 | **gf**
red bliss mashed | 7 | **gf**

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

hi, my name is Reuben | 20 | **gf** + 3

crunchy, buttery marble rye | gooey Swiss | slowly
simmered, extra lean corned beef, chopped & not sliced
(believe us, that matters!) | 1,000 island | classic
sauerkraut

* **low carb Reuben**- no bread, in a bowl over 1,000
tossed, shredded cabbage

bbq pulled pork | 16 | **gf** + 3

spice-rubbed and smoked pulled pork tossed in a sweet
and smoky bbq | buttery, toasted sweet potato roll with
melted, New School American | crispy fried pickled
onion strings | dill pickles

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

buttery, toasted ciabatta roll spread with creamy,
roasted garlic herb spread and melted provolone | Bell
& Evans crispy chicken cutlet | baby arugula tossed in
creamy truffle dressing | shredded parmesan | demi for
dipping

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antibiotic-free, humanely raised chickens. They are part of the Global
Animal Partnership.

Kat's steakhouse shaved steak | 23 | **gf** + 3

toasted potato roll with whipped roasted garlic herb
spread | lean sirloin steak smothered in smoked gouda |
red onion marmalade | fried Brussels sprouts

plain ol' steak & cheese | 18 | **gf** + 3

toasted ciabatta roll | griddled, lean sirloin simply
seasoned with salt and pepper | gooey, New School
American

brown sugar brisket melt | 24 | **gf** + 3

buttery, toasted Artisan white bread | brown sugar
maple mayo | melted, gooey Muenster & sharp white
cheddar | our own "pastrami-brined" beef brisket
& burnt ends, rubbed with brown sugar and pepper |
smoked, rested and sliced | pickled, Granny Smith
apples | marinated kale

here fishy, fishy | 18 | **gf** + 3

toast from Texas spread with a creamy, lemon caper
aioli and melted, New School American | crispy, flaky,
battered & fried pollock | dill pickles | shredded green
cabbage

I like it when you call me Muensterella | 17 | **gf** + 3

a grilled cheese to please!
toasted, thick-cut Artisan white bread spread with
fig jam | melted, gooey mozzarella, sharp white cheddar
& Muenster | tangy Granny Smith apple | steamed,
spiced butternut squash | marinated baby kale |
crispy prosciutto cracklings

tofu veggie bahn mi | 16 | **gf** + 3 | **df/v**

simply spiced, shredded, crispy tofu | herby-oil toasted,
crunchy bread | vegan, spicy harissa mayo | julienne
carrots | fermented goat horn peppers | creamy, ripe
avocado | cilantro | English cucumber | shredded, red
cabbage | pickled daikon radish

a bigger bite of blackie's.

fish & chips | 22 | **gf** | **df**

tender & crunchy haddock | crispy, hand-cut, Norwis fries | classic, sweet, chopped coleslaw & traditional tartar

½ shrimp | +2
all shrimp | +4

green with envy at the status of your health AKA the green nood bowl | 24 | **gf** | **v**

buckwheat soba in a fragrant garlic, ginger, lemongrass broth with a hint of fresh turmeric | mukimame | julienne snow peas | buttery avocado | bean sprouts | Bok choy | Brussels | pickled carrot | scallion oil | cilantro, basil & mint | finished with preserved lemon
**this is a brothy bowl, not quite a ramen, but meant to be more "soup" like!

*add grilled shrimp | + 10

*add grilled or seared Faroe salmon | + 16

*add braised & pulled beef short rib | + 10

miso guava salmon & sticky rice bowl | 29 | **gf** | **df**

fragrant, sticky rice topped with ginger, chilies, garlic, cilantro and roasted, salted brown-sugar peanuts | seared, Faroe salmon finished with a sweet and sticky glaze | pan-flashed snow peas, broccoli & sesame

rigatoni alla gricia | 20 | **gf** + 4

one of the classic four Roman pastas... and we didn't change a thing!

La Quercia guanciale rendered slowly over medium low heat til' crispy | starchy pasta water | a good amount of freshly ground pepper | lots of pecorino | reduced til' glossy and tossed with rigatoni pasta

*La Quercia meats, outside of Des Moines Iowa are sustainably made from nonconfinement pork raised humanely without antibiotics. All pigs must have room to move around and socially congregate and be able to root in deep bedding. This respects the pigs' social instincts and natural behaviors.

your new, favorite pasta | 28 | **gf** + 4

shell pasta tossed in a creamy, spicy nduja (aka spicy prosciutto spread) sauce with a touch of Calabrian chili paste, white wine, butter and parmesan | a touch of cream | roasted garlic | fresh pea greens | finished with a sliced, crispy Bell & Evans chicken cutlet

crispy chicken cutlets your way:

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sirloin au poivre | 44 | **gf**

14 oz., hand-cut, DemKota Heritage Elite high choice striploin | grilled to your liking | served with creamy, roasted garlic Yukon gold potato "gratin" style with smoked gouda and crispy fried shallots | roasted broccoli | wild mushroom & black garlic au poivre demi-glace with a touch of cream

*DemKota is sourced from Aberdeen, South Dakota. It is grain finished and raised on family farms that believe that cattle should be treated correctly, given the heartiest feed and raised with pride and passion.

Italian-style chili crisp halibut | 42 | **gf**

seared, fresh halibut topped with Italian chili crisps & lemony herb crumbs | cauliflower, broccoli & zucchini "risotto" with a touch of roasted garlic, leek cream & parmesan | roasted butternut squash | garlicky, sautéed spinach

tortellini & chef's ragu | 28 | **gf** + 5

(a labor of love).

Joyce Farms' ground, grass-fed & finished beef | Du Breton ground pork | aromatic vegetables | lentils | slowly simmered, house-made stock | black garlic | Maria Grammatico's tomato paste from Trapani, IT | red wine & fresh herbs | tossed with fresh cheese tortellini & dandelion greens | finished with Parmigiano Reggiano and a touch of herby olive oil

*Joyce Farms, a family-owned specialty meat and poultry producer in North Carolina. The company's partnerships with small family farms and its team of dedicated employees demonstrate a deep devotion to quality and environmental stewardship. Joyce Farms upholds impeccable standards, from breed selection to producing premium cuts in their USDA-inspected and BRC Certified plant, which recently achieved an AA+ food safety audit score.

*DuBreton is the first producer and processor of organic and natural pork in North America. The company has been the first pork producer to proudly use the Certified Humane Raised and Handled® logo on its products since 2003, to reflect its concern about animal welfare through all stages of animals' lives.

creamy Limone | 32 | **gf**

with a simple, light lemon cream | herby, roasted potatoes with parmesan & butter | roasted broccoli with pepperoncini butter

classic Milanese | 28 | **gf**

with baby arugula dressed with fresh lemon & olive oil

chef's style (yes, for real! this would be my go to dinner any night of the week!) | 32 | **gf**

with Yukon gold mash | today's veggies | some lemon wedgies

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:

- 8 oz. marinated, crispy, super-firm tofu | 7
- 8 oz. Dole & Bailey beef burger | 11
- 6 oz. Bell and Evans marinated chicken breast ♥ | 11
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- 7 oz. grilled or seared Faroe salmon ♥ | 16
- 8 oz. grilled steak tips ♥ | 17
- 5 oz. braised & pulled beef short rib | 10
- 7 (each) grilled Six Mates tiger shrimp ♥ | 10
- our signature, all white meat turkey burger | 11
**burger contains dairy

cleaner carbs:

- spiced, baked sweet potato wedgies ♥ | 6
- herby-roasted, red bliss potatoes ♥ | 6
- lentil pilaf ♥ | 6
- carrot, celery, onion & veggie stock
- brown rice cooked in garlic broth ♥ | 4
- olive-oil roasted butternut squash | 6
- simply steamed basmati rice ♥ | 5
- cauliflower mac n' cheese | 7

clean & saucy:

- giardiniera vinaigrette (4oz.) | .50 | v
- vegan chipotle sauce (4oz.) | 3 | v
- Frank's RedHot sauce (4oz.) | .50 | v
- tahini "everything" ranch (4oz.) | 3 | v

veggies, probiotics, & healthy fats:

- ½ ripe avocado drizzled with herby olive oil ♥ | 4
- creamy tahini "everything" ranch & crudité veggies ♥ | 6
- Tuscan kale braised in house veggie stock with Vidalia onion petals | 6
- ATG (all things green): broccoli, snow peas, mukimame, Brussels & bok choy ♥ | 6
- garlic OR no garlic sautéed spinach ♥ | 6
- sautéed mixed mushrooms with black garlic, Sherry vinegar and nutritional yeast ♥ | 7
- freshly squished guacamole with cucumber sticks | 8
- side salad with lemon & olive oil OR tahini "everything" ranch ♥ | 5 | v
- today's fresh veggies ♥ | 5
- arugula & cherry tomatoes dressed with fresh lemon and olive oil | 4
- mukimame sautéed with shaved garlic, chili flakes and coconut aminos ♥ | 6

a daily dose of a probiotic/fermented food is a great way to add good guys to your gut and promote a healthy, vibrant vibe down there.

- + curdito "Latin American inspired" kraut | 5
- + Asian pear and Napa cabbage kimchi | 5
- + house-made apples & Brussels "kraut" | 5

All clean living items with the ♥ are prepared using *Zero Acre* oil

An oil that's lighter on you and the planet, with more heart healthy fats and a smaller environmental footprint than seed oils.

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!

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b.

blackie's

A BETTER BITE

est. 12/1/2011