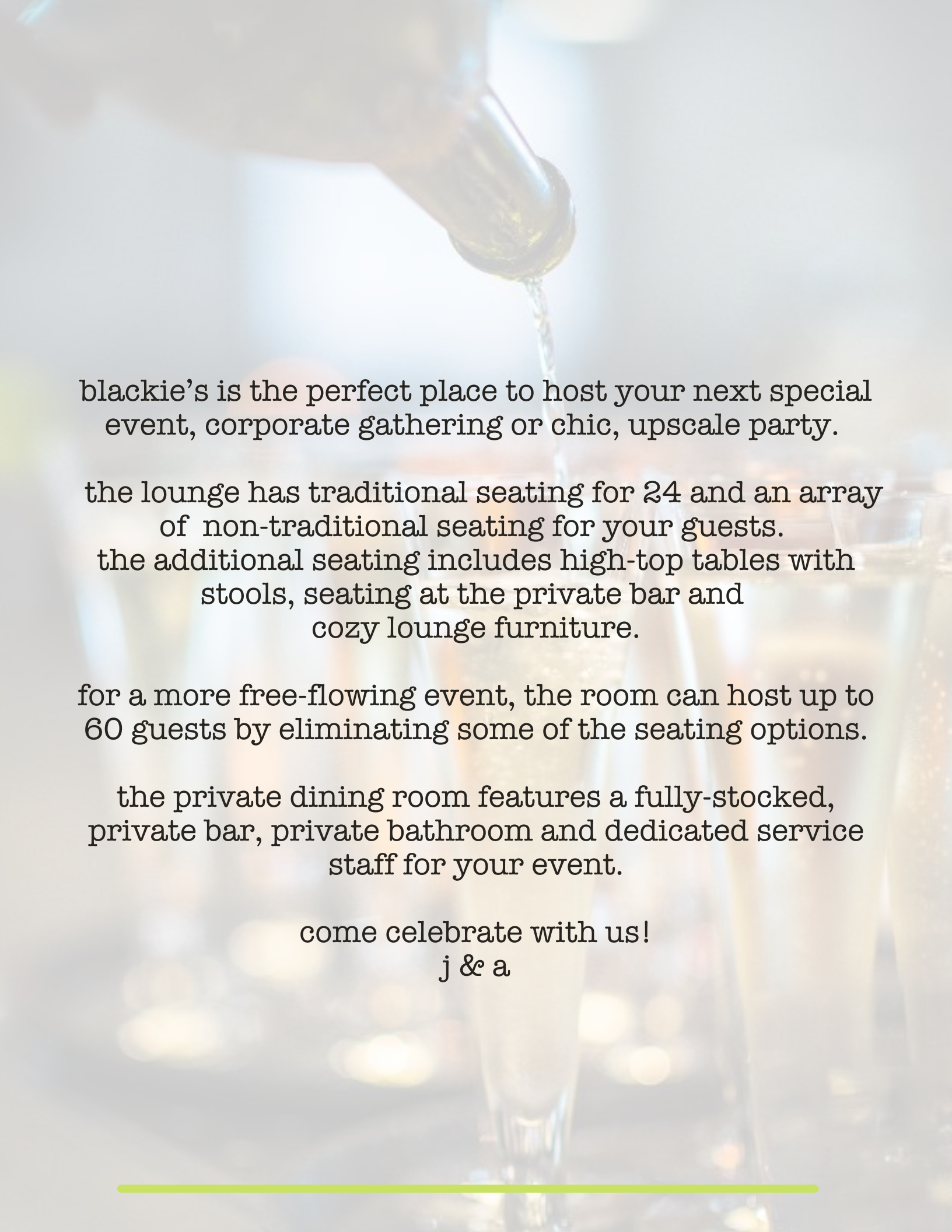


b.

blackie's event menus

gatherings for the cozy months 24/25

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blackie's is the perfect place to host your next special event, corporate gathering or chic, upscale party.

the lounge has traditional seating for 24 and an array of non-traditional seating for your guests.

the additional seating includes high-top tables with stools, seating at the private bar and cozy lounge furniture.

for a more free-flowing event, the room can host up to 60 guests by eliminating some of the seating options.

the private dining room features a fully-stocked, private bar, private bathroom and dedicated service staff for your event.

come celebrate with us!

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private dining room event menu

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# your favorite starter snacks.

(by the dozen)

## brined chicken bites.

crispy, tender white meat chunks | your choice of sauce & creamy dip |  
sauces to choose from: mild | hot | classic bbq | honey mustard  
9 pp | **gf**

## 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 & corn tortilla chips  
8 pp | **gf**

## vegan buffalo dip.

roasted, spiced, and chopped artichoke hearts & chickpeas | vegan mayo | vegan cheese | hot sauce |  
served with a combination of hand-cut & freshly fried potato and corn tortilla chips  
6 pp | **gf** | **df**

## eggplant caponata crostini bites.

our own scratch-made crostini toasted with roasted garlic oil and spread with herby, house-made  
ricotta | topped with eggplant caponata & baby arugula tossed in creamy white truffle dressing  
7pp | **gf** +1 | **df/v** +1

\***df/v** with our house-made, lemony tofu ricotta

## dolce & picante crostini bites.

our own scratch-made crostini spread with house-made herby ricotta and whipped butternut squash  
puree | finished with Zab's hot honey and prosciutto cracklings  
5pp | **gf** +1 | **df/v** +1

\***df** with house-made, lemony herby tofu ricotta |

\***v** with agave & no prosciutto cracklings

## stracchino crostini bites.

our own scratch-made crostini with stracchino cheese spread made from  
Italian-style cow's milk cheese whipped with spices, Calabrian chili and a hint of lemon |  
finished with Italian chili crisp & torn, fresh basil  
6 pp | **gf** +1

## short rib & fig crocchette.

braised & chopped short rib tossed with fig jam | roasted garlic mashed potatoes |  
caciocavallo cheese | fried til' crispy and served over pickled garlic salsa verde | drizzle of fig essence  
7 pp | **gf**

## 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  
6 pp

## cornbread bites.

cheddar | bbq pulled pork | jalapeños | chopped dill pickles  
6 pp | **gf**

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## 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

10 pp | **gf** +2

## chicken marsala stuffed 'shrooms

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

10 pp | **gf**

## shepherd's pie tots.

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 shredded, Cabot sharp white cheddar, fried baby corn, scallions & black garlic sour cream

7 pp | **gf**

## blackie's nachos.

(by the dozen)

### deluxe.

freshly fried corn tortilla chips | warm, white cheddar queso | silky black bean purée | shredded lettuce | diced, fresh tomato | sliced black olives | freshly squished guac | sour cream | our own smoky salsa verde | pickled fresno peppers

7 pp | **gf**

### smoked pork.

slowly smoked & bbq drenched pulled pork | freshly fried corn tortilla chips | white cheddar queso | freshly squished guac | pickled fresno peppers | sour cream | smoky salsa verde

7 pp | **gf**

### vegan.

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

8 pp | **gf** | **df/v**

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# pizzas from our Forza Forni ovens.

(by the dozen)

scratch-made dough with imported Caputo 00 flour, olive oil, sea salt & fresh yeast |  
cheeses made in house | a variety of pie will be selected unless otherwise preferred  
7 pp | gf +3 | df +3

choose up to four varieties:

## margherita.

plum tomato purée | bubbly, Italian cheeses and our fresh, hand-stretched mozzarella |  
torn, fresh basil | salt & pepper | available df

## pep no pep.

all the love of a normal pepperoni minus the roni | like a cheese pizza plus | available df

## pepperoni.

pizza sauce loaded with shaved garlic, basil and a touch of crushed red pepper flakes | our blended  
pizza cheeses | fresh mozzarella | cup and char pepperoni | dried oregano | pecorino | available df

## doppio pepperoni.

pizza sauce | our cheese blend | house-made, fresh mozz | Ezzo cup & char pepperoni |  
extra Ezzo cup & char pepperoni | available df

## margherita affumicata.

simple plum tomato purée | cold-pressed, Sicilian olive oil | our bubbly pizza blend cheeses |  
our own fresh mozzarella | smoked mozzarella | finished with smoked olive oil,  
freshly torn basil & smoked sea salt

## Zab's wicked hot cousin.

double the pep & double the spice by adding Zab's hot honey and pickled, fermented chilies |  
available df

## truffle huntin'.

Yukon gold potatoes | truffle cream | our bubbly pizza cheeses | Cabot, sharp white cheddar | truffle  
pecorino | our own ricotta | green onion | black pepper | crushed potato chips

## onions vs. 'shrooms.

black garlic & mushroom cream | roasted shallots | cremini, oyster & shiitake shrooms | smoked  
mozzarella | our bubbly pizza blend cheeses | our own ricotta | garlic confit & crispy shallots

## la zucca e formaggio. (aka squash & cheese).

honeynut squash purée | Fra' mani smoked, uncured pancetta | roasted shallots | our bubbly pizza  
blend cheeses | Cabot, sharp white cheddar | crumbled blue cheese | Tuscan kale agrodolce |  
fig essence

## dirty birdy.

spicy, house-made chicken sausage (made with Freebird ground chicken) | our garlicky, plum tomato  
pizza sauce | thinly-sliced, serrano peppers | our bubbly pizza blend cheeses |  
our own fresh mozzarella | spiced stracchino dollops | chopped, roasted broccoli aglio olio |  
finished with fermented pickled peppers



# 3-bite versions of your favorites.

(by the dozen)

## pulled pork sliders.

our own smoked, pulled and bbq smothered pork | buttery, toasted mini brioche buns | classic sweet & chopped slaw | melted American cheese  
8 pp | gf +2

## diner burger sliders.

ground brisket and chuck burgers, griddled diner style | l, t, o | special sauce | buttery, mini brioche buns | creamy American cheese  
8 pp | gf +2 | add bacon +1

## turkey pubs.

our own brined, smoked & slow-roasted turkey breast | mini brioche buns | sharp white cheddar | brown sugar maple mayo | ripe avocado | crisp bacon | l, t, o  
8 pp | gf +2

## turkey burgers.

our moist & flavorful, all-white meat turkey burger | baby ciabatta roll toasted with garlic oil | creamy Italian dressing | ripe tomato | shaved red onion | red wine vinaigrette dressed baby spinach  
8 pp | gf +2

## mini hurdy gurdy's.

buttery-toasted, mini 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  
10 pp | gf +2

## mini fishy fishies.

buttery brioche rolls toasted and topped with melted American | crispy, flaky, battered and fried pollock | dill pickles | shredded, green cabbage | lemon caper aioli  
7 pp | gf +2

## mini apple pie burgers.

our mini sliders topped with melted, sharp white cheddar on buttery brioche rolls spread with brown sugar maple mayo | finished with crisp, applewood smoked bacon and cozy apple, pear & dried cherry compote  
9 pp | gf +2

## chickpea and red pepper "fritter" burger sliders.

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 ciabatta roll spread with dairy-free, whipped garlic herb spread | topped with baby arugula tossed in creamy truffle dressing and chopped, pickled house giardiniera  
7 pp | gf +2 | df/v

## because why wouldn't you add fries, right?

regular, hand-cut | +3 pp | gf  
sweet potato | +4 pp | gf  
tots | +4 pp | gf

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## more than a bite.

(by the dozen)

### classic chicken marsala.

lightly-dredged and pan-seared Bell and Evans chicken breast | smothered in mixed wild mushrooms, caramelized onions and roasted garlic | baked low and slow with marsala wine, house-made stock, a touch of butter and pecorino | served with shell pasta **OR** red bliss mashed potatoes & roasted broccoli  
18 pp | **gf**  
+3 when **gf** pasta is selected

### rigatoni alla gricia.

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  
12 pp | **gf** +3

### your new favorite pasta.

shell pasta tossed in a creamy, spicy, nduja (aka spicy prosciutto spread) sauce with a touch of Calabrian chili paste, white wine, butter & parmesan | a touch of cream | finished with sliced, crispy Bell & Evans chicken  
17 pp | **gf** +3

### sirloin steak tips au poivre.

marinated sirloin steak tips seared and served with  
with creamy, roasted garlic Yukon gold potato "gratin" style with smoked gouda & crispy fried shallots | roasted broccoli | wild mushroom & black garlic au poivre demi-glace with a touch of cream  
25 pp | **gf**

**OR**

### whole prime beef tenderloin sous-vide with black garlic & olive oil.

seared, sliced and sauced with classic demi **OR** mushroom au poivre  
mkt price | **gf**

### baked butternut mac.

ooey, gooey, bubbly "mac & cheese" in a butternut squash cream with a touch of sherry, sharp cheddar, parmesan and smoked gouda | tossed with rigatoni pasta | baked with buttery crumbs  
9 pp | **gf** +3

### Italian-style chili crisp halibut.

seared, fresh halibut topped with an Italian style chili crisp and lemony herb crumbs | cauliflower, broccoli & zucchini "risotto" with a touch of roasted garlic, leek cream & parmesan | roasted butternut squash | garlicky, sautéed spinach  
22 pp | **gf**

### tortellini & chef's ragu.

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  
15pp | **gf** + 4

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## miso guava salmon & sticky rice.

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

18 pp | **gf** | **df**

## crispy chicken cutlets your way .....

### creamy limone:

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

18pp | **gf**

### chef's style:

with Yukon gold mash, today's veggies and some lemon wedgies

18pp | **gf**

### parmesan:

topped with our own plum tomato sauce, provolone and mozzarella & served with shell pasta

18 pp | **gf** +3

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## greens to share.

(by the dozen)

### classic Caesar.

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

6 pp | **gf**

### traditional greens.

crunchy romaine and iceberg | grape tomatoes | shaved heirloom carrot | Persian cucumbers |  
red onion | sharp, white cheddar | herby croutons

choice of:

red wine vinaigrette | roasted orange vinaigrette | balsamic vinaigrette

all crafted in house

6 pp | **gf**

### the kind of salad that makes you feel like you aren't eating one.

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

8 pp | **gf** | **df/v**

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# happy endings.

(by the dozen)

hand-crafted by our Pastry Chef, Savannah Barrow

## b.sweet

carrot cake & seasonal cheesecake bites

6 pp | gf

## b.sweeter

carrot cake, seasonal cheesecake and brownie bites

7 pp | gf + 2 pp

## b. the sweetest

brownie bites | seasonal cheesecake bites |

choice of two cookies:

chocolate chip | fauxoreo | double chocolate chip | sugar | funfetti | oatmeal cinnamon

10 pp | gf + 2 pp

## macarons.

ganache fillings:

salted caramel ganache | strawberry jam | milk chocolate ganache

24 dz | gf

## warm apple crisp.

(warm in a chafar)

apple compote | topped with a buttery streusel | served with a vanilla anglaise drizzle

6 pp | gf | df/v +2

## brookie bites.

gooey brownie chocolate chip bites topped with ganache

7 pp | gf | df/v

## bread puddin'.

warm cookies & cream bread pudding | fauxreo cookie crumble | topped with chocolate ganache

7 pp | gf

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brunch event menu

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## classic b.runch

fluffy scrambled eggs with OR without cheddar  
red bliss and sweet potato home fries with caramelized onions  
crisp applewood smoked bacon  
classic French toast with warm maple syrup  
fresh fruit salad  
oj, coffee & tea  
30 per person | gf +3

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## classic b.runch with a twist

fluffy scrambled eggs with OR without cheddar  
red bliss and sweet potato home fries with caramelized onions  
crisp applewood smoked bacon  
savory & sweet breakfast sausage  
OR  
house-made, decadent corned beef hash  
Chef-inspired stuffed French toast with the perfect coordinating sauce  
fresh fruit salad  
mini sweet treats  
oj, coffee & tea  
35 per person | gf +3

# lunchy b.runchy

fluffy scrambled eggs with OR without cheddar

red bliss & sweet potato home fries with caramelized onions

crisp applewood smoked bacon

traditional greens OR classic Caesar

choose one pasta:

pasta pink vodka.

cold-pressed, Sicilian olive oil | crushed tomato | cream | orecchiette | shaved, fresh garlic |  
torn basil | starchy pasta water & pecorino

OR

baked butternut mac.

ooey, gooey, bubbly “mac & cheese” in a butternut squash cream with a touch of sherry, sharp cheddar, parmesan and smoked gouda | tossed with rigatoni pasta | baked with buttery crumbs

choose one protein:

chicken marsala.

thin chicken cutlets sautéed with roasted garlic, caramelized onions and sautéed wild mushrooms in a rich demi-glace | hint of pecorino | served with mashed potato & fresh veggies

OR

chicken piccata

thinly pounded & lightly dredged cutlets | pan-seared in olive oil til' golden | house-made white wine, chicken stock | lots of fresh lemon | whole butter | pecorino cheese |  
fresh arugula & heirloom tomato | served with mashed potato & fresh veggies

OR

crispy chicken cutlet parmesan.

topped with our own plum tomato sauce, provolone and mozzarella & served with shell pasta

fresh fruit salad

mini sweet treats

oj, coffee & tea

50 per person | gf +3

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## b.pickie

### 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  
10 pp | **gf** +2

### eggplant caponata crostini bites.

our own scratch-made crostini toasted with roasted garlic oil and spread with herby, house-made ricotta | topped with eggplant caponata & baby arugula tossed in creamy white truffle dressing  
7pp | **gf** +1 | **df/v** +1  
\***df/v** with our house-made, lemony tofu ricotta

### dolce & picante crostini bites.

our own scratch-made crostini spread with house-made herby ricotta and whipped butternut squash puree | finished with Zab's hot honey and prosciutto cracklings  
5pp | **gf** +1 | **df/v** +1  
\***df** with house-made, lemony herby tofu ricotta  
\***v** with agave & no prosciutto cracklings

### stracchino crostini bites.

our own scratch-made crostini with stracchino cheese spread made from Italian-style cow's milk cheese whipped with spices, Calabrian chili and a hint of lemon | finished with Italian chili crisp & torn, fresh basil  
6 pp | **gf** +1

### chicken marsala stuffed 'shrooms

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  
10 pp | **gf**

### cornbread bites.

cheddar cheese | bbq pulled pork | jalapeños | dill pickles  
6 pp | **gf**

### pizzas from our Forza Forni ovens.

(by the dozen)

scratch-made dough with imported Caputo 00 flour, olive oil, sea salt & fresh yeast | cheeses made in house | a variety of pies will be selected unless otherwise preferred  
7 pp | **gf** +3 | **df** +3

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## b.oozy brunch

### mimosa.

choice of freshly squeezed orange juice, peach nectar or prickly pear | sparkling wine  
9 pp | 16 bottomless

### bloody Mary.

house-made bloody Mary mix | Tito's vodka  
10 pp | 18 bottomless



### red & white sangria.

12 pp | 22 bottomless

### everything bottomless.

mimosa | bloody | sangria  
20 pp



# happy endings.

(by the dozen)

hand-crafted by our Pastry Chef, Savannah Barrow

## b.sweet

carrot cake & seasonal cheesecake bites

6 pp | gf

## b.sweeter

carrot cake, seasonal cheesecake and brownie bites

7 pp | gf + 2 pp

## b. the sweetest

brownie bites | seasonal cheesecake bites |

choice of two cookies:

chocolate chip | fauxoreo | double chocolate chip | sugar | funfetti | oatmeal cinnamon

10 pp | gf + 2 pp

## macarons.

ganache fillings:

salted caramel ganache | strawberry jam | milk chocolate ganache

24 dz | gf

## warm apple crisp.

(warm in a chafar)

apple compote | topped with a buttery streusel | served with a vanilla anglaise drizzle

6 pp | gf | df/v +2

## brookie bites.

gooey brownie chocolate chip bites topped with ganache

7 pp | gf | df/v

## bread puddin'.

warm cookies & cream bread pudding | fauxreo cookie crumble | topped with chocolate ganache

7 pp | gf

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# private dining room events at blackie's

thank you for choosing blackie's for your special event. we look forward to creating an experience that will be cherished for a lifetime.

## private dining room food minimums:

(minimums do not include alcohol)

Wednesday & Thursday \$1200  
Friday, Saturday & Sunday \$1500  
brunch \$1200

## room fee:

\$250

## 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.

## gratuuity & taxes:

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

thank you for choosing blackie's!

j & a

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# private dining room events

## FAQ

### what are the options for the private bar?

we offer three options for your event:

#### cash bar

each guest is given the flexibility to choose their preferred beverage and pay accordingly.

#### open bar

there are two options for open bar ...

our first option allows the host or event organizer to cover the cost of all beverages served to guests. the second option is for the host to set a predetermined dollar amount or time limit. once this limit has been reached, it will then become a cash bar.

#### drink tickets

drink tickets may be given to your guests allowing you to offer a set number/type of beverage during your event. drink tickets are not a set price, so you will be charged accordingly for the type of beverage your guests consume. once the drink tickets are redeemed, the bar then becomes a cash bar.

### can we come early to decorate?

yes! you can arrange coming as early as one hour prior to your start time. if you need additional time, accommodations may be made. we do not allow anything to be taped to walls or painted surfaces. please let us know if you need a table designated for gifts, favors, etc. so we can have that in place. all decor must be removed from the property at the end of your event.

### can I bring a cake?

you are more than welcome to bring a cake or pastries from a bakery or store. no homemade cakes or pastries are permitted.

### is there a cake cutting fee?

yes, a \$3 per person service fee will be added to your final bill.

### what is the cancellation policy?

if you cancel your event 60 days or more in advance, your deposit will be refunded in the form of a gift card. if you cancel your event less than 60 days from the event date, you will forfeit your deposit.

### do you have AV capabilities?

no, but you are welcome to bring your equipment and set it up!

### do you offer linens?

black linens are included for all tables. if you prefer another option, we work with Quality Rental and are happy to assist.

### can we book outside entertainment?

yes, you can hire musical entertainment. the space will allow for a DJ or solo performer. otherwise, we are happy to curate a playlist for your event. you are also welcome to share one of your favorite Spotify playlists with us.

### do you offer a kid's menu?

during your event, you are welcome to place an order from our regular kid's menu.

### what happens if we don't meet our minimum?

the difference will be added as a line item on your final bill that evening.

### is the private dining room available during the day?

the private dining room is available

Wednesday - Sunday, 11:00am to close.


for brunch and lunch events, we offer start times between 11am - 1pm.

for afternoon and evening events, we offer start times between 4pm - 8pm.

we do our best to accommodate special start time requests.

patio event menu

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blackie's is the perfect place to host your next outdoor special event, corporate gathering or chic, upscale party.

the lower patio outdoor space boasts a custom-built bar, a fire pit, a selection of lawn games and two water features for an enhanced ambiance.

for a free-flowing, casual event, the lower patio can host up to 60 guests with a multitude of couches, traditional tables & chairs, bar stools and club chairs.

come celebrate with us!  
j & a

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# your favorite starter snacks.

(by the dozen)

## brined chicken bites.

crispy, tender white meat chunks | your choice of sauce & creamy dip |  
sauces to choose from: mild | hot | classic bbq | honey mustard  
9 pp | **gf**

## 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 & corn tortilla chips  
8 pp | **gf**

## vegan buffalo dip.

roasted, spiced, and chopped artichoke hearts & chickpeas | vegan mayo | vegan cheese | hot sauce |  
served with a combination of hand-cut & freshly fried potato and corn tortilla chips  
6 pp | **gf** | **df**

## eggplant caponata crostini bites.

our own scratch-made crostini toasted with roasted garlic oil and spread with herby, house-made  
ricotta | topped with eggplant caponata & baby arugula tossed in creamy white truffle dressing  
7pp | **gf** +1 | **df/v** +1

\***df/v** with our house-made, lemony tofu ricotta

## dolce & picante crostini bites.

our own scratch-made crostini spread with house-made herby ricotta and whipped butternut squash  
puree | finished with Zab's hot honey and prosciutto cracklings  
5pp | **gf** +1 | **df/v** +1

\***df** with house-made, lemony herby tofu ricotta

\***v** with agave & no prosciutto cracklings

## stracchino crostini bites.

our own scratch-made crostini with stracchino cheese spread made from  
Italian-style cow's milk cheese whipped with spices, Calabrian chili and a hint of lemon |  
finished with Italian chili crisp & torn, fresh basil  
6 pp | **gf** +1

## short rib & fig crocchette.

braised & chopped short rib tossed with fig jam | roasted garlic mashed potatoes |  
caciocavallo cheese | fried til' crispy and served over pickled garlic salsa verde | drizzle of fig essence  
7 pp | **gf**

## 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  
6 pp

## cornbread bites.

cheddar | bbq pulled pork | jalapeños | chopped dill pickles  
6 pp | **gf**

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## 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

10 pp | **gf** +2

## chicken marsala stuffed 'shrooms

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

10 pp | **gf**

## shepherd's pie tots.

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 shredded, Cabot sharp white cheddar, fried baby corn, scallions & black garlic sour cream

7 pp | **gf**

## blackie's nachos.

(by the dozen)

### deluxe.

freshly fried corn tortilla chips | warm, white cheddar queso | silky black bean purée | shredded lettuce | diced, fresh tomato | sliced black olives | freshly squished guac | sour cream | our own smoky salsa verde | pickled fresno peppers

7 pp | **gf**

### smoked pork.

slowly smoked & bbq drenched pulled pork | freshly fried corn tortilla chips | white cheddar queso | freshly squished guac | pickled fresno peppers | sour cream | smoky salsa verde

7 pp | **gf**

### vegan.

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

8 pp | **gf** | **df/v**

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# pizzas from our Forza Forni ovens.

(by the dozen)

scratch-made dough with imported Caputo 00 flour, olive oil, sea salt & fresh yeast |  
cheeses made in house | a variety of pie will be selected unless otherwise preferred  
7 pp | gf +3 | df +3

choose up to four varieties:

## margherita.

plum tomato purée | bubbly, Italian cheeses and our fresh, hand-stretched mozzarella |  
torn, fresh basil | salt & pepper | available df

## pep no pep.

all the love of a normal pepperoni minus the roni | like a cheese pizza plus | available df

## pepperoni.

pizza sauce loaded with shaved garlic, basil and a touch of crushed red pepper flakes | our blended  
pizza cheeses | fresh mozzarella | cup and char pepperoni | dried oregano | pecorino | available df

## doppio pepperoni.

pizza sauce | our cheese blend | house-made, fresh mozz | Ezzo cup & char pepperoni |  
extra Ezzo cup & char pepperoni | available df

## margherita affumicata.

simple plum tomato purée | cold-pressed, Sicilian olive oil | our bubbly pizza blend cheeses |  
our own fresh mozzarella | smoked mozzarella | finished with smoked olive oil,  
freshly torn basil & smoked sea salt

## Zab's wicked hot cousin.

double the pep & double the spice by adding Zab's hot honey and pickled, fermented chilies |  
available df

## truffle huntin'.

Yukon gold potatoes | truffle cream | our bubbly pizza cheeses | Cabot, sharp white cheddar | truffle  
pecorino | our own ricotta | green onion | black pepper | crushed potato chips

## onions vs. 'shrooms.

black garlic & mushroom cream | roasted shallots | cremini, oyster & shiitake shrooms | smoked  
mozzarella | our bubbly pizza blend cheeses | our own ricotta | garlic confit & crispy shallots

## la zucca e formaggio. (aka squash & cheese).

honeynut squash purée | Fra' mani smoked, uncured pancetta | roasted shallots | our bubbly pizza  
blend cheeses | Cabot, sharp white cheddar | crumbled blue cheese | Tuscan kale agrodolce |  
fig essence

## dirty birdy.

spicy, house-made chicken sausage (made with Freebird ground chicken) | our garlicky, plum tomato  
pizza sauce | thinly-sliced, serrano peppers | our bubbly pizza blend cheeses |  
our own fresh mozzarella | spiced stracchino dollops | chopped, roasted broccoli aglio olio |  
finished with fermented pickled peppers

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# 3-bite versions of your favorites.

(by the dozen)

## pulled pork sliders.

our own smoked, pulled and bbq smothered pork | buttery, toasted mini brioche buns | classic sweet & chopped slaw | melted American cheese  
8 pp | gf +2

## diner burger sliders.

ground brisket and chuck burgers, griddled diner style | l, t, o | special sauce | buttery, mini brioche buns | creamy American cheese  
8 pp | gf +2 | add bacon +1

## turkey pubs.

our own brined, smoked & slow-roasted turkey breast | mini brioche buns | sharp white cheddar | brown sugar maple mayo | ripe avocado | crisp bacon | l, t, o  
8 pp | gf +2

## turkey burgers.

our moist & flavorful, all-white meat turkey burger | baby ciabatta roll toasted with garlic oil | creamy Italian dressing | ripe tomato | shaved red onion | red wine vinaigrette dressed baby spinach  
8 pp | gf +2

## mini hurdy gurdy's.

buttery-toasted, mini 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  
10 pp | gf +2

## mini fishy fishies.

buttery brioche rolls toasted and topped with melted American | crispy, flaky, battered and fried pollock | dill pickles | shredded, green cabbage | lemon caper aioli  
7 pp | gf +2

## mini apple pie burgers.

our mini sliders topped with melted, sharp white cheddar on buttery brioche rolls spread with brown sugar maple mayo | finished with crisp, applewood smoked bacon and cozy apple, pear & dried cherry compote  
9 pp | gf +2

## chickpea and red pepper "fritter" burger sliders.

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 ciabatta roll spread with dairy-free, whipped garlic herb spread | topped with baby arugula tossed in creamy truffle dressing and chopped, pickled house giardiniera  
7 pp | gf +2 | df/v

## because why wouldn't you add fries, right?

regular, hand-cut | +3 pp | gf  
sweet potato | +4 pp | gf  
tots | +4 pp | gf

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## more than a bite.

(by the dozen)

### classic chicken marsala.

lightly-dredged and pan-seared Bell and Evans chicken breast | smothered in mixed wild mushrooms, caramelized onions and roasted garlic | baked low and slow with marsala wine, house-made stock, a touch of butter and pecorino | served with shell pasta **OR** red bliss mashed potatoes & roasted broccoli  
18 pp | **gf**  
+3 when **gf** pasta is selected

### rigatoni alla gricia.

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  
12 pp | **gf** +3

### your new favorite pasta.

shell pasta tossed in a creamy, spicy, nduja (aka spicy prosciutto spread) sauce with a touch of Calabrian chili paste, white wine, butter & parmesan | a touch of cream | finished with sliced, crispy Bell & Evans chicken  
17 pp | **gf** +3

### sirloin steak tips au poivre.

marinated sirloin steak tips seared and served with  
with creamy, roasted garlic Yukon gold potato "gratin" style with smoked gouda & crispy fried shallots | roasted broccoli | wild mushroom & black garlic au poivre demi-glace with a touch of cream  
25 pp | **gf**

**OR**

### whole prime beef tenderloin sous-vide with black garlic & olive oil.

seared, sliced and sauced with classic demi **OR** mushroom au poivre  
mkt price | **gf**

### baked butternut mac.

ooey, gooey, bubbly "mac & cheese" in a butternut squash cream with a touch of sherry, sharp cheddar, parmesan and smoked gouda | tossed with rigatoni pasta | baked with buttery crumbs  
9 pp | **gf** +3

### Italian-style chili crisp halibut.

seared, fresh halibut topped with an Italian style chili crisp and lemony herb crumbs | cauliflower, broccoli & zucchini "risotto" with a touch of roasted garlic, leek cream & parmesan | roasted butternut squash | garlicky, sautéed spinach  
22 pp | **gf**

### tortellini & chef's ragu.

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  
15pp | **gf** + 4

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## miso guava salmon & sticky rice.

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

18 pp | **gf** | **df**

## crispy chicken cutlets your way .....

### creamy limone:

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

18pp | **gf**

### chef's style:

with Yukon gold mash, today's veggies and some lemon wedgies

18pp | **gf**

### parmesan:

topped with our own plum tomato sauce, provolone and mozzarella & served with shell pasta

18 pp | **gf** +3

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## greens to share.

(by the dozen)

### classic Caesar.

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

6 pp | **gf**

### traditional greens.

crunchy romaine and iceberg | grape tomatoes | shaved heirloom carrot | Persian cucumbers |  
red onion | sharp, white cheddar | herby croutons

choice of:

red wine vinaigrette | roasted orange vinaigrette | balsamic vinaigrette

all crafted in house

6 pp | **gf**

### the kind of salad that makes you feel like you aren't eating one.

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

8 pp | **gf** | **df/v**

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# happy endings.

(by the dozen)

hand-crafted by our Pastry Chef, Savannah Barrow

## b.sweet

carrot cake & seasonal cheesecake bites

6 pp | gf

## b.sweeter

carrot cake, seasonal cheesecake and brownie bites

7 pp | gf + 2 pp

## b. the sweetest

brownie bites | seasonal cheesecake bites |

choice of two cookies:

chocolate chip | fauxoreo | double chocolate chip | sugar | funfetti | oatmeal cinnamon

10 pp | gf + 2 pp

## macarons.

ganache fillings:

salted caramel ganache | strawberry jam | milk chocolate ganache

24 dz | gf

## warm apple crisp.

(warm in a chafar)

apple compote | topped with a buttery streusel | served with a vanilla anglaise drizzle

6 pp | gf | df/v + 2

## brookie bites.

gooey brownie chocolate chip bites topped with ganache

7 pp | gf | df/v

## bread puddin'.

warm cookies & cream bread pudding | fauxreo cookie crumble | topped with chocolate ganache

7 pp | gf

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# patio events at blackie's.

(weather permitting)

thank you for choosing blackie's for your special event.  
we look forward to creating an experience that will be cherished for a lifetime.

## lower patio food minimums:

(minimums do not include alcohol)

Wednesday & Thursday \$1800  
Friday, Saturday & Sunday \$2400

## room fee:

\$250

## deposit & payment:

a 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.

thank you for choosing blackie's!

j & a

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# patio events FAQ

## what are the options for the private bar?

we offer three options for your event:

### cash bar

each guest is given the flexibility to choose their preferred beverage and pay accordingly.

### open bar

there are two options for open bar ...

our first option allows the host or event organizer to cover the cost of all beverages served to guests.

the second option is for the host to set a predetermined dollar amount or time limit. once this limit has been reached, it will then become a cash bar.

### drink tickets

drink tickets may be given to your guests allowing you to offer a set number/type of beverage during your event. drink tickets are not a set price, so you will be charged accordingly for the type of beverage your guests consume. once the drink tickets are redeemed, the bar then becomes a cash bar.

## can we come early to decorate?

yes! you can arrange coming as early as one hour prior to your start time. if you need additional time, accommodations may be made. we do not allow anything to be taped to walls or painted surfaces. please let us know if you need a table designated for gifts, favors, etc. so we can have that in place. all decor must be removed from the property at the end of your event.

## can I bring a cake?

you are more than welcome to bring a cake or pastries from a bakery or store. no homemade cakes or pastries are permitted.

## is there a cake cutting fee?

yes, a \$3 per person service fee will be added to your final bill.

## what is the cancellation policy?

if you cancel your event 60 days or more in advance, your deposit will be refunded in the form of a gift card. if you cancel your event less than 60 days from the event date, you will forfeit your deposit.

## do you have AV capabilities?

no, but you are welcome to bring your equipment and set it up!

## can we book outside entertainment?

yes, you can hire musical entertainment. the space will allow for a DJ or solo performer. otherwise, we are happy to curate a playlist for your event. you are also welcome to share one of your favorite Spotify playlists with us.

## do you offer a kid's menu?

during your event, you are welcome to place an order from our regular kid's menu.

## what happens if we don't meet our minimum?

the difference will be added as a line item on your final bill that evening.

## what happens if it rains?

we will move your party into our private dining room if it is raining.

## is the private dining room available during the day?

the patio is available Wednesday - Sunday, 11:00am to close.

for brunch and lunch events, we offer start times between 11am - 1pm.

for afternoon and evening events, we offer start times between 4pm - 8pm.

we do our best to accommodate special start time requests.

