



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 14 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 14 years, which makes this menu number 25 (we missed some 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.

## buffalo chicken dip | 18 | **gf** | **nf** | **sff**

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** | **df** | **v** | **nf** | **sff**

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

## spank your pita this is good!.....

### spanakopita dip | 22 | **gf** | **nf** | **sff**

chopped spinach blended with garlic, Greek yogurt, crumbled feta, mint, dill, green onion, grilled & chopped lemon & a touch of crushed red pepper | baked 'til bubbly | served with house-made pita toasted in roasted garlic oil & tortilla chips  
low carb with all veggies | +2

## cheeseburger rangoons | 12 | **nf** | **sff**

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

## wings | 19 | **gf** | **nf** | **sff**

one pound of brined chicken wings | fried til' golden | served with the appropriate creamy dip, celery & carrot sticks

## tendys | 20 | **gf** | **nf** | **sff**

one pound of brined chicken tenders | fried til' golden | served with the appropriate creamy dip, celery & carrot sticks

Mennella's Poultry Company, located in New Jersey, has been raising antibiotic free, hormone free, all natural chicken for 75 years.

## wing & tender sauce options:

\*hot (**df** | **nf**), mild (**nf**), pickle buffalo (**nf**), smoky bbq (**df** | **nf**), honey mustard (**df** | **nf**)

OR

IYKYK- Ocean State Pepper Company collab:

brown sugar maple dry rub with spicy sambal bbq ranch for dippin' | +1 | **nf** | **sff**

\*contains sesame

OR

caramelized pineapple and jalapeño glaze with sofrito ranch for dippin' | +3 | **nf** | **sff**

Nature's Sensation, located in Delaware, promises to provide wholesome, antibiotic free, all natural chicken that is hand raised on family farms across Delmarva. Hand raised and cage-free on family farms with a commitment to sustainable agriculture GAP 2 certified.

## pulled pork nachos | 22 | **gf** | **nf** | **sff**

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** | **nf** | **sff**

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 | 27 | **gf** | **df** | **v** | **nf** | **sff**

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

## zucchini & sweet corn fritters | 11 | **gf** | **nf** | **sff**

fresh zucchini and sweet corn off the cob | aromatics | lightly fried | served with a touch of herby olive oil & creamy Italian dipping sauce

## Caesary waffley fries | 21 | **gf** | **nf** | **sff**

brined, seasoned up and lightly fried chicken breast bites | chopped, crunchy romaine tossed with our classic-ish Caesar dressing | shaved grana | crouton crumbs | layered together with triple garlic butter tossed waffle fries | finished with grated cheese & another drizzle of dressin'

## Calabrian chili & hot honey crispy squid

20 | **gf** | **nf** | **sff**

lightly fried strips tossed in a sweet and spicy butter with sliced, hot cherry peppers | torn, fresh basil | served with scampi aioli

## spinach & ricotta calzone | 13 | \***gf**+4 | **nf** | **sff**

baby spinach sauteed with black garlic, crushed red pepper flakes & a splash of plum tomato whipped into our own ricotta | bubbly pizza cheeses | pecorino | cuddled into a pocket of dough | brushed with roasted garlic oil & baked til' bubbly | served with tomato basil pizza sauce

## heirloom tomato crostini | 22 | \***gf**+3 | **nf** | **sff**

ripe, heirloom tomatoes seasoned simply with salt, pepper & roasted garlic oil | hearth baked in a cast iron casserole | our own ricotta with herby oil | arugula tossed with lemon & olive oil | garlic oil toasted crostini | shaved grana  
\***df/v** + 3 with our house-made, lemony tofu "ricotta"

**gf**=gluten free | **df**= dairy free | **nf**= nut free | **sff**= shellfish free | **v**= vegan

\*We use Caputo gluten free flour which contains gluten free wheat starch.

The wheat has been processed to allow this food to meet the Food and Drug Administration's requirements for gluten-free foods.

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

# greens.

**mixed greens** | 5 | 10 | **gf** | **nf** | **sff**

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** | **nf**

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

**vegan Caesar** | 6 | 12 | **gf** | **df** | **sff** | **v**

chopped, crunchy romaine lettuce tossed with our creamy, lemony tofu dressing | Violife shaved "parmesan" | dairy-free, roasted garlic croutons

**clean machine** | 9 | 18 | **gf** | **df** | **sff** | **nf** (w/o almonds)

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 | pomegranate arils

**crunchy Asian salad** | 23 | **gf** | **df** | **nf** (w/o almonds)

shredded red & green cabbage | scallions | carrot | bok choy | ginger, tamarind dressing | crunchy water chestnuts | Marcona almonds | bean sprouts | fresh mandarin orange segments | griddled, marinated & chopped Joyce Farms chicken breast

\*contains soy and sesame

\***v** without chicken

# handhelds.

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

## b. sides chips...

fresh veggies | 5 | **gf** | **sff**

½ mixed greens | 5 | **gf** | **nf** | **sff**

½ Caesar | 5 | **gf** | **nf**

½ clean machine | 9 | **gf** | **df** | **v** | **sff** | **nf** (w/o almonds)

waffle fries | 4 | **gf** | **df** | **nf** | **sff**

esquites corn "salad" | 7 | **gf** | **nf** | **sff**

**turkey pub** | 18 | **gf** +3 | **nf** | **sff**

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 | **nf** | **sff**

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

**bacon ranch gurdy** | 25 | **gf** + 3 | **nf** | **sff**

ciabatta spread with sweet and smoky bacon jam | gooey, melted cheddar | topped with our crunchy chicken cutlet | crisp, applewood smoked bacon | shredded lettuce | ripe tomato | buttermilk ranch

**show me your fish face** | 23 | **gf** +3 | **nf** | **sff**

lightly fried, butterflied cod | pickle buffalo sauce bath | cabbage, carrot, chopped pickle and fresh dill slaw | tartar | buttery, brioche bun | melty, dill Havarti | hand-cut chips tossed in Ocean State Pepper Company's "dilly-gent" dust

# dressings.

\*all **nut free**

**buttermilk ranch**

**blue cheese**

**honey mustard**

**sofrito ranch**

**sambal bbq ranch**

**tahini ranch (v)**

**balsamic vinaigrette (v)**

**red wine vinaigrette (v)**

**balsamic vinegar & olive oil (v)**

**creamy truffle dressing (v)**

**lemony tofu (v)**

**ginger tamarind (v)**

**roasted lemon vinaigrette (v)**

# adds.

**\*all natural brisket & chuck squished burger** | 11 | **gf**

**our signature, all white meat turkey burger** | 12 | **gf**

**\*\*burger contains dairy**

**kalellini burger patty** | 9 | **gf**

**grilled shrimp burger** | 9 | **gf**

**brined & grilled S&P chicken**

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

**crispy, Joyce Farms chicken cutlet (6oz.)** | 12 | **gf**

**soy, ginger, garlic marinated**

**Joyce Farms chicken breast (6oz.)** | 12 | **gf**

**Joyce Farms marinated chicken breast** | 11 | **gf**

**\*grilled OR seared Faroe salmon (7oz.)** | 18 | **gf**

**all natural grilled shrimp (7)** | 10 | **gf**

**\*seared tuna (4oz.)** | 13 | **gf**

**\*grilled, sliced, high choice flat iron steak (8oz.)** | 22 | **gf**

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

(cooked less or more)

Joyce Farms, located in North Carolina, provides 100% pasture-raised from Spring to Fall, when they can live outdoors and rotate through regenerative pastures. In the winter months, they shelter in warm houses with space to thrive and access to pasture as weather allows. You can be certain their chicken is humanely raised and harvested 100% of the year.

New School mac n' cheese | 11 | **gf** + 2 | **nf** | **sff**

vegan mac & cheese with Violife cheddar,

plant butter and cream | 11 | **gf** +2 | **df/v** | **nf** | **sff**

hand-cut fries made from Norwis potatoes | 4 | **gf** | **nf** | **sff**

sweet fries | 5 | **gf** | **nf** | **sff**

chopped, old school slaw | 3 | **gf** | **nf** | **sff**

**bbq pulled pork** | 18 | **gf** +3 | **nf** | **sff**

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

**the best 3-bacon watermelon blt** | 21 | **gf** +3 | **nf** | **sff**

toasted, Artisan white bread spread with bacon fat mayo on one side & sweet bacon jam on the other | sliced, ripe watermelon | baby Bibb lettuce | fried, Niman Ranch slab bacon

Niman Ranch is the largest farmer and rancher network in North America to be Certified Humane®. We raise livestock traditionally, humanely, and sustainably with no antibiotics or added hormones—ever.

**farmer's market nori wrap** | 18 | **gf** | **df** | **v** | **nf** | **sff**

Nori seaweed sheet spread with garlic broth steamed brown rice & black quinoa | shredded red and green cabbage | ripe, sliced avocado | ginger, garlic & scallion stir-fried brown beech shrooms | pickled red onion | Persian cucumber ribbons | our own watermelon mango kimchi | ginger tamarind dressing for dipping & sriracha for your own dosing

\*contains soy and sesame



# tacos.

choice of flour, Siete cassava +4 ( **gf** | **df** | **v** ), OR Bibb lettuce leaves  
served with freshly fried, corn tortilla chips & salsa verde OR choose from our upgrades below.

## Jos's chorizo & salsa espagnola tacos |

19 | **gf** + 4 | **nf** | **sff**

your choice of tortilla spread with classic-ish esquites  
corn spread and melted, Oaxaca cheese | lean, griddled  
chorizo (made with organic, ground du Breton pork) |  
black beans puréed in our fragrant house veggie stock |  
sofrito fried potatoes | pickled mango | a drizzle of  
coconut milk avocado lime crema | salsa espagnola  
**OR**

**have it vegan....** | 15 | **gf** + 4 | **df** | **nf** | **sff** | **v**

chorizo inspired, spiced lentils | black bean purée |  
sofrito fried potatoes | roasted lemon vinaigrette  
dressed red and green cabbage | pickled mango |  
coconut milk avocado lime crema | salsa espagnola

## bo ssam "ish" style short rib tacos | 23 | **gf** + 4 | **nf** | **sff**

served in your choice of tortillas with a schmear of  
fried garlic cream cheese | layered with Bibb lettuce  
leaves | beef short rib braised in a sweet and sour  
Asian bbq glaze | pulled and griddled with the reduced  
glaze | sticky rice | shaved cucumber | watermelon mango  
kimchi | cilantro leaves | yum yum sauce drizzle |  
crispy, fried shallots  
\*contains sesame

## smoky roasted chickpea &

**cauliflower tacos** | 17 | **gf** + 4 | **nf** | **sff**

smoky, spiced chickpeas and roasted cauli florets |  
green chile sauce | crumbled feta | grilled zucchini |  
shredded kale, cabbage and heirloom carrot tossed in  
roasted lemon vinaigrette | pickled, baby sweet peppers |  
creamy chipotle sauce

# b. is for burgers.

our burgers are made with a freshly ground, all natural brisket & chuck blend, SQUISHED "diner style"  
and served with house-made chips OR you can **upgrade** to something....

## b. sides chips...

fresh veggies | 5 | **gf** | **sff**

½ mixed greens | 5 | **gf** | **nf** | **sff**

½ Caesar | 5 | **gf** | **nf**

½ clean machine | 9 | **gf** | **df** | **v** | **sff** | **nf** (w/o almonds)

waffle fries | 4 | **gf** | **df** | **nf** | **sff**

esquites corn "salad" | 7 | **gf** | **nf** | **sff**

**\* diner** | 16 | **gf** + 3 | **nf** | **sff**

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

**\* low carb style diner** | **nf** | **sff**

shredded lettuce | special sauce | melty American |  
red onion | tomato | chopped, squished and griddled  
burger patty  
add bacon | + 2.50

**Tuscan turkey** | 20 | **gf** + 3 | **nf** | **sff**

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** | 18 | **gf** + 3 | **nf** | **sff**

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

New School mac n' cheese | 11 | **gf** + 2 | **nf** | **sff**

vegan mac & cheese with Violife cheddar,

plant butter and cream | 11 | **gf** + 2 | **df/v** | **nf** | **sff**

hand-cut fries made from Norwis potatoes | 4 | **gf** | **nf** | **sff**

sweet fries | 5 | **gf** | **nf** | **sff**

chopped, old school slaw | 3 | **gf** | **nf** | **sff**

**\* chimmi chopped cheese & I don't care,**

**the sequel** | 21 | **gf** + 3 | **nf** | **sff**

our seasoned burger patty crumbled on the griddle |  
smothered with New School American | cuddled into a  
chewy torpedo roll spread with ketchup, mayo & garlic  
sauce (trust us) | shredded cabbage | green chile sauce

**\* chorizo smash** | 22 | **gf** + 3 | **nf** | **sff**

our burger patty squished on the griddle with  
house-made, lean chorizo | melted Monterey Jack |  
served on a soft, sweet potato roll | Mexican 1,000 |  
pickled red onion | shredded cabbage | fresh jalapeño

**kalellini burger** | 18 | **gf** + 3 | **df** | **nf** | **sff** | **v**

cannellini bean and kale patty with finely chopped  
mushrooms and roasted garlic | toasted sweet potato roll |  
baby arugula tossed with red wine vinaigrette | spicy,  
pickled cherry peppers & red onion

**shrimp scampi burger** | 22 | **gf** + 3 | **nf**

soft, toasted brioche bun with scampi aioli and roasted  
yellow tomato spread | simply seasoned, grilled shrimp  
burger | Bibb lettuce | ripe, salted heirloom tomato  
sprinkled with a few garlicky crouton crumbs and a drizzle  
of roasted lemon vinaigrette

**\* sambal bbq patty melt** | 23 | **gf** + 3 | **nf** | **sff**

our squished patty topped with melted Monterey Jack  
& cheddar | toasted, Artisan white bread spread with  
fried garlic cream cheese | caramelized shallots | crisp,  
applewood smoked bacon | baby bread and butter pickles |  
smoky and spicy sambal bbq sauce

\*contains sesame

**gf**=gluten free | **df**=dairy free | **nf**=nut free | **sff**=shellfish free | **v**=vegan

\*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.

# a bigger bite of blackie's.

## **blackie's carnitas bowl** | 23 | **gf** | **nf** | **sff**

olive oil rice | finely shredded kale, green & red cabbage tossed in roasted lemon vinaigrette | marinated, roasted, pulled and bacon fat crisped, authentic pork carnitas | shredded cheddar | freshly squished guac | pickled onions | cilantro leaves | fresh lime squeeze

\***df** +2 with Violife, plant-based cheddar

\***v** +2 with chorizo inspired, spiced lentils & Violife plant-based cheddar

\***low carb carnitas**- just like the original but with no rice and extra greens & cheese!

## **fish & chips** | 24 | **gf** | **df** | **nf**

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

½ shrimp | +2

all shrimp | +4

## **classic chicken Milanese** | 28 | **gf** | **nf** | **sff**

crispy, Joyce Farms chicken cutlet | baby arugula | flavor bomb tomatoes | Grana Padano | dressed with fresh lemon & olive oil

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## **your next favorite pasta** | 28 | **gf** + 4 | **nf** | **sff**

fresh corn off the cob sautéed in butter with a touch of Calabrian chili paste and fresh jalapeño | white wine deglaze | cream | pecorino | fried, Niman Ranch slab bacon | crispy, sliced chicken cutlet | green onion | reginetti pasta

\***gf** with Jovial casarecce

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## **sweet tomato cacio capellini** | 23 | **gf** + 4 | **nf** | **sff**

halved, Bombs Squad tomatoes cooked simply in good olive oil with shaved garlic, pasta water, pecorino and grana | finished with torn, fresh basil & thinly, shaved zucchini ribbons | garnished with a dollop of our own ricotta, basil oil, a touch of butter.... and definitely more cheese

\***gf** with Jovial capellini

## \* **spicy tuna bowl's**

### **cousin yum yum** | 27 | **gf** | **df** | **nf**

sushi rice | ssam leaves | pickled red onion | ripe, buttery avocado | nam prik marinated tuna | watermelon & mango kimchi | pickled cucumber & red onion salad | bean sprouts | yum yum sauce | greens

## **a very likeable swordfish**

### **walks into a bar....** | 37 | **gf** | **nf** | **sff**

center cut sword steak | baby tomatoes and roasted yellow tomatoes simply sautéed with shaved garlic, capers and cherry peppers | fermented pepperoncini paste | white wine | fresh lemon | a touch of whole butter | served with garlic broth steamed, basmati rice | baby greens tossed simply in herby oil with crispy, fried shallots

\***df** +1 with Violife plant butter

## **Korean style shrimp &**

### **littlenecks tteokbokki** | 35 | **gf** + 1 | **df** | **nf**

spicy, grilled shrimp & fresh littleneck clams sautéed with butter, shaved garlic, sambal, a hint of brown sugar, coconut milk, tamarind purée, a splash of fish sauce and beer | tossed with scallions, lime, mint, basil, chiles and cilantro | served with chewy, Korean rice cakes & chile oil

\*contains sesame

## \* **salmon on island time** | 35 | **gf** | **df** | **nf** | **sff**

seared salmon finished with a caramelized pineapple and jalapeño glaze | sofrito rice | spicy, salsa espagnola | silky, black bean purée | finished with a fresh corn off the cob, sweet flavor bomb tomato, watercress, pickled onion and ripe avocado salad simply dressed with lime and olive oil

## \* **steak frites** | 38 | **gf** | **nf** | **sff**

simply seasoned, high choice flat iron steak | grilled to your liking & sliced | caramelized shallots | triple garlic butter | crispy, hand-cut fries made from Norwis potato | dressed watercress | fried shallots

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 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:

\*all **gf** | **df** | **nf**

- 8 oz. all natural brisket & chuck beef burger | 11
- our signature, all white meat turkey burger | 12
- \* \*burger contains dairy
- kalellini burger patty | 9
- grilled shrimp burger | 9
- 6 oz. Joyce Farms marinated chicken breast ♥ | 11
- 6 oz. soy, ginger and garlic marinated, Joyce Farms chicken breast | 12
- \* contains soy
- 7 oz. grilled OR seared Faroe salmon ♥ | 18
- 7 (each) all natural grilled shrimp ♥ | 10
- \* 4 oz. seared tuna | 13
- \* 8 oz. grilled steak tips ♥ | 17
- (cooked less or more)
- \* 8 oz. grilled, sliced, high choice, flat iron steak | 22

## cleaner carbs:

\*all **gf** | **df** | **nf** | **sff**

- brown rice cooked in garlic broth ♥ | 4
- simply steamed basmati rice ♥ | 5
- black quinoa pilaf with veggie stock ♥ | 6
- mango and watermelon kimchi | 4
- ripe watermelon | 6
- veggie stock braised black beans | 4
- chorizo inspired, spiced lentils ♥ | 6
- pickled mango | 4
- corn off the cob, ripe avocado, flavor bomb tomatoes & pickled red onions dressed with lime & olive oil | 7

## veggies & co.:

\*all **gf** | **df** | **nf** | **sff**

- sliced "everything" avocado ♥ | 4
- \* contains sesame
- freshly squished guacamole with veggie sticks | 8
- side salad with balsamic & olive oil OR tahini "everything" ranch ♥ | 5 | ♥
- today's fresh veggies ♥ | 5
- arugula & flavor bomb tomatoes dressed with fresh lemon and olive oil | 4
- heirloom tomatoes with herby oil | 5
- mini cucumber sticks & tahini "everything" ranch | 6
- \* contains sesame
- pickled cucumber & red onion salad | 3
- baby bok choy & brown beech mushrooms stir fried with ginger, garlic and scallion | 6

## clean & saucy:

\*all **gf** | **df** | **nf** | **sff**

- vegan chipotle sauce (4 oz.) | 3 | ♥
- Frank's RedHot sauce (4 oz.) | .50 | ♥
- tahini "everything" ranch (4 oz.) | 3 | ♥
- \* contains sesame
- green chile sauce (2 oz.) | 3 | ♥
- coconut milk avocado lime crema (4 oz.) | 5 | ♥
- salsa espagnola (4 oz.) | 4 | ♥

**gf**=gluten free | **df**= dairy free | **nf**= nut free | **sff**= shellfish free | **♥**= vegan

**All clean living items with the ♥ are prepared using *Zero Acire* 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 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!

**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.\*\*\***

b.

blackie's

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A BETTER BITE

est. 12/1/2011