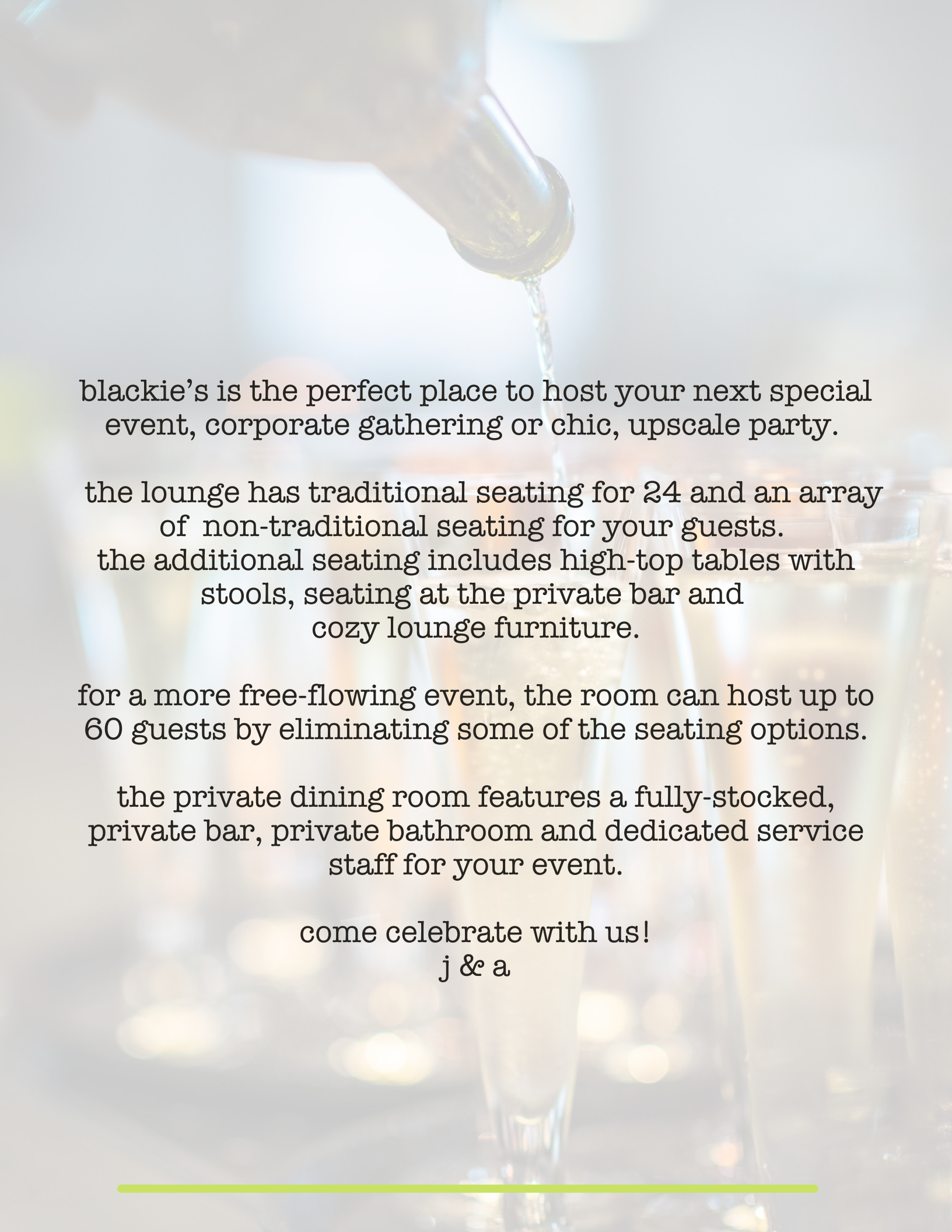




blackie's event menus

gatherings for the sunny months 25



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!
j & a

private dining room event menu

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
9 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
8 pp | **gf** | **df**

caprese crostini.

crispy, crunchy, toasted slices of our house-made focaccia | our own lemony ricotta with herby olive
oil | lemony dressed baby arugula | garlic oil, hearth roasted heirloom tomatoes & torn fresh basil
6 pp | **gf** +1 | **df/v** +1

spank your pita this is good!.....spanakopita dip.

chopped spinach blended with garlic, Greek yogurt, crumbled feta, mint, dill, green onion, grilled &
chopped lemon and a touch of crushed red pepper | baked 'til bubbly | served with house-made pita
toasted in roasted garlic oil & tortilla chips
11 pp | **gf** | **nf** | **sf**

zucchini and sweet corn fritters.

fresh zucchini and sweet corn off the cob | aromatics | lightly fried |
served with a touch of herby olive oil and creamy Italian dipping sauce
6 pp | **gf** | **nf** | **sf**

spicy tuna yum yum.

sushi rice | ssam leaves | pickled red onion | ripe, buttery avocado | nam prik marinated tuna |
watermelon & mango kimchi | yum yum sauce
13 pp | **gf** | **df** | **sf** | **nf**

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
7 pp | **nf**

everyone's favorite cheese and crackers.

assorted imported and domestic cheeses | red fig jam | fresh fruit | candied nuts |
assorted classic & not so classic crackers
10 pp | **gf** +2

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](#)

biancoverde.

roasted garlic infused olive oil | mozzarella | provolone | our own fresh mozzarella & ricotta |
torn basil | watercress | [available df and/or v](#)

my principessa.

strawberry jam | bubbly blended cheeses | crumbled gorgonzola | prosciutto cotto |
sliced, fresh strawberries | arugula tossed in a creamy, white truffle dressing | candied walnuts

rusty the ranch hand.

charred, esquites corn and chipotle base | melted Monterey Jack, cotija & Oaxaca cheeses |
crispy chicken breast bites simply fried and tossed in smoky bbq sauce | sofrito ranch |
pickled sweet peppers | fresh lime

spicy vodka.

classic-ish, spicy pink vodka sauce | provolone & mozzarella | thinly shaved zucchini ribbons |
crushed red pepper flakes | pecorino | [available df and/or v](#)

papa picante.

spicy plum tomato pizza sauce | bubbly blended cheeses with a touch of sharp cheddar |
shredded pepperoni | thinly-sliced, ripe pineapple | pickled fresnos | Zab's hot honey | [available df](#)

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.

tacos!

(by the dozen or choose 2 varieties [6 of each])
choice of flour tortillas or Siete ([gf](#)/[grain free](#)/[soy free](#)/[vegan](#)/[no gmo](#)/[egg free](#))

Jos's chorizo & salsa espagnola tacos.

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 pureed in our fragrant house veggie stock | sofrito fried potatoes | pickled mango | a drizzle of coconut milk avocado lime crema & her own salsa espagnola

9 pp | [gf](#)+2

[OR have it vegan....](#)

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

7 pp | [gf](#)+2

bo ssam "ish" style short rib tacos.

served in your choice of warm tortillas spread 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

11 pp | [gf](#)+2

smoky roasted chickpea & cauliflower tacos.

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

8 pp | [gf](#)+2

add chips and salsas & guac.

salsa espagnole, smoky salsa verde and freshly squished guac with our warm, freshly-fried corn tortilla chips

7 pp | [gf](#) | [df](#)

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

8 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

8 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](#)

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
9 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
10 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
10 pp | **gf** +2

chorizo smash sliders.

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 jalapeno
11 pp | **gf** +2

mini bacon ranch gurdy's.

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
11 pp | **gf** +2

mini show me your fish face.

lightly fried, butterflied cod | pickle buffalo sauce bath | cabbage, carrot, chopped pickle and
fresh dill slaw | tartar | buttery brioche bun with melty, dill Havarti |
hand-cut chips tossed in Ocean State Pepper Company's "dilly-gent" dust
11 pp | **gf** +2

mini kalelinni burger.

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
9 pp | **gf** +2

sambal bbq sliders.

our squished patty topped with melted Monterey Jack and cheddar | toasted, mini ciabatta bread
spread with fried garlic cream cheese | caramelized shallots | crisp applewood smoked bacon |
baby bread and butter pickles | smoky and spicy sambal bbq sauce
11 pp | **gf** +2

because why wouldn't you add fries, right?

regular, hand-cut | +4 pp | **gf**
sweet potato | +5 pp | **gf**
waffle | +4 pp | **gf**

more than a bite.

(by the dozen)

sweet tomato cacio pasta.

halved, Bombs Squad tomatoes cooked simply in good olive oil with shaved, garlic, pasta water, pecorino and grana | tossed with orecchiette pasta | 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

11 pp | **gf** +3 with Jovial casarecce pasta

your next favorite pasta.

fresh corn off the cob sauteed in butter with a touch of Calabrian chili paste and fresh jalapeno | white wine deglaze | cream | pecorino | fried, North Country slab bacon | reginettie pasta | crispy, sliced chicken cutlet | green onion

14 pp | **gf** +3 with jovial casarecce pasta | **nf** | **sf** | **sff**

salmon on island time.

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

18 pp | **gf** | **df** | **sf** | **sff**

“steak frites- style” steak tips.

seared, marinated sirloin steak tips | caramelized shallots | triple garlic butter | crispy, hand-cut fries | today's fresh veggie

19 pp | **gf**

a very likeable swordfish walks into a bar.....

center cut sword steak medallions | baby tomatoes and roasted yellow tomatoes simply sautéed with shaved garlic, capers, cherry peppers, fermented pepperoncini paste, white wine, fresh lemon and a touch of whole butter | served with garlic-broth steamed, basmati rice

18 pp | **gf** | **nf** | **sf** | **sff**

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



greens to share.

(by the dozen)

classic Caesar.

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

traditional greens.

crunchy romaine and iceberg | grape tomatoes | shaved, heirloom carrots | Persian cucumbers |
red onion | sharp, white cheddar | herby croutons
choice of:
red wine vinaigrette | roasted lemon vinaigrette | balsamic vinaigrette
all crafted in house
7 pp | **gf**

clean machine.

shredded kale tossed in roasted lemon vinaigrette | sliced, fresh strawberries | white quinoa |
diced, fresh cucumber | tangy Granny Smith apple | Marcona almonds |
finely diced red onion | ripe avocado | pomegranate arils
8 pp | **gf** | **df** | **sf**

crunchy Asian salad.

shredded red & green cabbage, scallions, carrot and Bok choy tossed in a sweet and tangy tamarind,
sesame and rice wine vinaigrette | crunchy water chestnuts | Marcona almonds | bean sprouts |
fresh mandarin orange segments | griddled, marinated & chopped Joyce Farm's chicken breast
9 pp | **gf** | **df** | **sf**
*have it **vegan** without chicken | 7pp



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:

classic chocolate chip | double chocolate chip | sugar | funfetti

10 pp | gf + 2 pp

macarons.

ganache fillings:

lemony frosting | strawberry jam | milk chocolate ganache

24 dz | gf

berry trifles.

vanilla cake | berry compote | whipped cream

6 pp | gf | df/v + 2 | nf

berries & cream.

roasted strawberries | topped with creme anglaise and graham cracker crumbs

30 pp | gf

*serves 12

boston cream pie bites.

chocolate cake | layers of chocolate and vanilla cream | chocolate ganache

6 pp | gf | nf | sf

brunch event menu

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

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

mac & cheese.

pasta tossed with ooey, gooey, bubbly cheeses

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

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

caprese crostini.

crispy, crunchy, toasted slices of our house-made focaccia | our own lemony ricotta with herby olive oil | lemony dressed baby arugula | garlic oil, hearth roasted heirloom tomatoes & torn fresh basil
6 pp | **gf** +1 | **df/v** +1

zucchini and sweet corn fritters.

fresh zucchini and sweet corn off the cob | aromatics | lightly fried |
served with a touch of herby olive oil and creamy Italian dipping sauce
6 pp | **gf** | **nf** | **sf**

spicy tuna yum yum.

sushi rice | ssam leaves | pickled red onion | ripe, buttery avocado | nam prik marinated tuna |
watermelon & mango kimchi | yum yum sauce
13 pp | **gf** | **df** | **sf** | **nf**

spank your pita this is good!.....spanakopita dip.

chopped spinach blended with garlic, Greek yogurt, crumbled feta, mint, dill, green onion, grilled &
chopped lemon and a touch of crushed red pepper | baked 'til bubbly | served with house-made pita
toasted in roasted garlic oil & tortilla chips
11 pp | **gf** | **nf** | **sf**

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

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:

classic chocolate chip | double chocolate chip | sugar | funfetti

10 pp | **gf** + 2 pp

macarons.

ganache fillings:

lemony frosting | strawberry jam | milk chocolate ganache

24 dz | **gf**

berry trifles.

vanilla cake | berry compote | whipped cream

6 pp | **gf** | **df/v** + 2 | **nf**

berries & cream.

roasted strawberries | topped with creme anglaise and graham cracker crumbs

30 pp | **gf**

*serves 12

boston cream pie bites.

chocolate cake | layers of chocolate and vanilla cream | chocolate ganache

6 pp | **gf** | **nf** | **sf**

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

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 for all outside desserts brought in for your event.

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





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

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
9 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
8 pp | **gf** | **df**

caprese crostini.

crispy, crunchy, toasted slices of our house-made focaccia | our own lemony ricotta with herby olive
oil | lemony dressed baby arugula | garlic oil, hearth roasted heirloom tomatoes & torn fresh basil
6 pp | **gf** +1 | **df/v** +1

spank your pita this is good!.....spanakopita dip.

chopped spinach blended with garlic, Greek yogurt, crumbled feta, mint, dill, green onion, grilled &
chopped lemon and a touch of crushed red pepper | baked 'til bubbly | served with house-made pita
toasted in roasted garlic oil & tortilla chips
11 pp | **gf** | **nf** | **sf**

zucchini and sweet corn fritters.

fresh zucchini and sweet corn off the cob | aromatics | lightly fried |
served with a touch of herby olive oil and creamy Italian dipping sauce
6 pp | **gf** | **nf** | **sf**

spicy tuna yum yum.

sushi rice | ssam leaves | pickled red onion | ripe, buttery avocado | nam prik marinated tuna |
watermelon & mango kimchi | yum yum sauce
13 pp | **gf** | **df** | **sf** | **nf**

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
7 pp | **nf**

everyone's favorite cheese and crackers.

assorted imported and domestic cheeses | red fig jam | fresh fruit | candied nuts |
assorted classic & not so classic crackers
10 pp | **gf** +2

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](#)

biancoverde.

roasted garlic infused olive oil | mozzarella | provolone | our own fresh mozzarella & ricotta |
torn basil | watercress | [available df and/or v](#)

my principessa.

strawberry jam | bubbly blended cheeses | crumbled gorgonzola | prosciutto cotto |
sliced, fresh strawberries | arugula tossed in a creamy, white truffle dressing | candied walnuts

rusty the ranch hand.

charred, esquites corn and chipotle base | melted Monterey Jack, cotija & Oaxaca cheeses |
crispy chicken breast bites simply fried and tossed in smoky bbq sauce | sofrito ranch |
pickled sweet peppers | fresh lime

spicy vodka.

classic-ish, spicy pink vodka sauce | provolone & mozzarella | thinly shaved zucchini ribbons |
crushed red pepper flakes | pecorino | [available df and/or v](#)

papa picante.

spicy plum tomato pizza sauce | bubbly blended cheeses with a touch of sharp cheddar |
shredded pepperoni | thinly-sliced, ripe pineapple | pickled fresnos | Zab's hot honey | [available df](#)

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.

tacos!

(by the dozen or choose 2 varieties [6 of each])
choice of flour tortillas or Siete ([gf](#)/[grain free](#)/[soy free](#)/[vegan](#)/[no gmo](#)/[egg free](#))

Jos's chorizo & salsa espagnola tacos.

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 pureed in our fragrant house veggie stock | sofrito fried potatoes | pickled mango | a drizzle of coconut milk avocado lime crema & her own salsa espagnola

9 pp | [gf](#)+2

[OR have it vegan....](#)

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

7 pp | [gf](#)+2

bo ssam "ish" style short rib tacos.

served in your choice of warm tortillas spread 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

11 pp | [gf](#)+2

smoky roasted chickpea & cauliflower tacos.

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

8 pp | [gf](#)+2

add chips and salsas & guac.

salsa espagnole, smoky salsa verde and freshly squished guac with our warm, freshly-fried corn tortilla chips

7 pp | [gf](#) | [df](#)

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

8 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

8 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](#)

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
9 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
10 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
10 pp | **gf** +2

chorizo smash sliders.

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 jalapeno
11 pp | **gf** +2

mini bacon ranch gurdy's.

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
11 pp | **gf** +2

mini show me your fish face.

lightly fried, butterflied cod | pickle buffalo sauce bath | cabbage, carrot, chopped pickle and
fresh dill slaw | tartar | buttery brioche bun with melty, dill Havarti |
hand-cut chips tossed in Ocean State Pepper Company's "dilly-gent" dust
11 pp | **gf** +2

mini kalelinni burger.

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
9 pp | **gf** +2

sambal bbq sliders.

our squished patty topped with melted Monterey Jack and cheddar | toasted, mini ciabatta bread
spread with fried garlic cream cheese | caramelized shallots | crisp applewood smoked bacon |
baby bread and butter pickles | smoky and spicy sambal bbq sauce
11 pp | **gf** +2

because why wouldn't you add fries, right?

regular, hand-cut | +4 pp | **gf**
sweet potato | +5 pp | **gf**
waffle | +4 pp | **gf**

more than a bite.

(by the dozen)

sweet tomato cacio pasta.

halved, Bombs Squad tomatoes cooked simply in good olive oil with shaved, garlic, pasta water, pecorino and grana | tossed with orecchiette pasta | 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

11 pp | gf +3 with Jovial casarecce pasta

your next favorite pasta.

fresh corn off the cob sauteed in butter with a touch of Calabrian chili paste and fresh jalapeno | white wine deglaze | cream | pecorino | fried, North Country slab bacon | reginettie pasta | crispy, sliced chicken cutlet | green onion

14 pp | gf +3 with jovial casarecce pasta | nf | sf | sff

salmon on island time.

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

18 pp | gf | df | sf | sff

“steak frites- style” steak tips.

seared, marinated sirloin steak tips | caramelized shallots | triple garlic butter | crispy, hand-cut fries | today's fresh veggie

19 pp | gf

a very likeable swordfish walks into a bar.....

center cut sword steak medallions | baby tomatoes and roasted yellow tomatoes simply sautéed with shaved garlic, capers, cherry peppers, fermented pepperoncini paste, white wine, fresh lemon and a touch of whole butter | served with garlic-broth steamed, basmati rice

18 pp | gf | nf | sf | sff

*df with Violife plant butter | +1



greens to share.

(by the dozen)

classic Caesar.

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

traditional greens.

crunchy romaine and iceberg | grape tomatoes | shaved, heirloom carrots | Persian cucumbers |
red onion | sharp, white cheddar | herby croutons
choice of:
red wine vinaigrette | roasted lemon vinaigrette | balsamic vinaigrette
all crafted in house
7 pp | **gf**

clean machine.

shredded kale tossed in roasted lemon vinaigrette | sliced, fresh strawberries | white quinoa |
diced, fresh cucumber | tangy Granny Smith apple | Marcona almonds |
finely diced red onion | ripe avocado | pomegranate arils
8 pp | **gf** | **df** | **sf**

crunchy Asian salad.

shredded red & green cabbage, scallions, carrot and Bok choy tossed in a sweet and tangy tamarind,
sesame and rice wine vinaigrette | crunchy water chestnuts | Marcona almonds | bean sprouts |
fresh mandarin orange segments | griddled, marinated & chopped Joyce Farm's chicken breast
9 pp | **gf** | **df** | **sf**
*have it **vegan** without chicken | 7pp



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:

classic chocolate chip | double chocolate chip | sugar | funfetti

10 pp | gf + 2 pp

macarons.

ganache fillings:

lemony frosting | strawberry jam | milk chocolate ganache

24 dz | gf

berry trifles.

vanilla cake | berry compote | whipped cream

6 pp | gf | df/v + 2 | nf

berries & cream.

roasted strawberries | topped with creme anglaise and graham cracker crumbs

30 pp | gf

*serves 12

boston cream pie bites.

chocolate cake | layers of chocolate and vanilla cream | chocolate ganache

6 pp | gf | nf | sf

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.

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

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 all outside desserts brought in for your event..

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 rain is in the forecast?

we require the location of the event to be finalized 24 hours in advance due to the possibility of inclement weather. This allows us to make all necessary adjustments to avoid any disruptions and ensure a smooth experience regardless of the weather conditions. We appreciate your understanding and cooperation.

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.

