b.

blackie's

A BETTER BITE

est. 12/1/2011

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 14½ 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 14½ years, which makes this menu number 27 (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.

calamari Giovanni | 21 | **gf** | **nf** | **sf**
(one of chef's old school, "back in the day" faves)
our crispy, buttermilk marinated squid strips | dredged and lightly fried | tossed with roasted peppers, garlic butter, a splash of no soy "soy" sauce & scallions

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

deluxe cheese nachos | 22 | **gf** | **nf** | **sff**
lots of sharp white cheddar cheese sauce | pickled Fresnos | freshly squished guac | house salsa | sour cream | shredded lettuce | tomato | sliced black olives | sheet pan style
**add 4oz. of extra cheese | +2
**add black bean purée | +2

pulled pork nachos | 24 | **gf** | **nf** | **sff**
our house-smoked & braised pork | sharp white cheddar cheese sauce | pickled Fresnos | freshly squished guac | house salsa | sour cream | sheet pan style
**add 4oz. of extra cheese | +2
**add black bean purée | +2

carnitas nachos | 26 | **gf** | **nf** | **sf** | **sff**
pineapple pico | cilantro lime crema | bacon-fat crisped, authentic pork carnitas | gooey, white cheddar queso | chopped pickled red onion | cotija cheese | silky, black bean purée | freshly squished guac | house salsa | pickled Fresnos | sheet pan style

buffalo chicken dip | 19 | **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 | **df** | **gf** | **nf** | **sff** | **v**
roasted, spiced and chopped artichoke hearts & chickpeas | vegan mayo | vegan cheese | hot sauce | baked 'til bubbly | choice of hand-cut chips, freshly fried tortilla chips or ½ & ½
***low carb** with all veggies | +2

daddy's buttery cornbread square | 5 | **gf** | **nf** | **sff**
a warm square of our decadent, buttery sweet treat with a bbq butter dollop

house-made crostini & ricotta | 6 | ***gf** +1 | **nf** | **sff**
two pieces of our scratch-made crostini bread | drizzled with roasted garlic oil and toasted | served with a jar of our whipped ricotta and herby oil |
****df/v** +3 with our house-made, lemony tofu "ricotta"

caprese crostini | 22 | ***gf** +3 | **nf** | **sf** | **sff**
heirloom tomatoes cooked in a cast iron with roasted garlic oil | fresh basil | whipped ricotta with herby oil | shredded Parmigiano Reggiano | baby arugula tossed in evoo with a squeeze of fresh lemon | our toasty, crunchy crostini
****df/v** +4 with our house-made, lemony tofu "ricotta" & shaved Violife parmesan

spinach & ricotta calzone | 17 | ***gf** +4 | **nf** | **sf** | **sff**
baby spinach sautéed 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 and baked 'til bubbly | served with tomato basil pizza sauce

hummus | 17 | **gf** | **df** | **nf** | **sf** | **v**
whipped, fluffy & classically prepared | green tahini | pickled red onion | a few crispy capers & chickpeas | good Greek olive oil | garlic oil toasted house-made pita
*contains sesame

wings OR tendys | 23 | **gf** | **nf** | **sff**
one pound of brined wings OR tenders | fried til' golden | served with appropriate creamy dip, celery & carrot sticks

wing & tender sauce options:
hot (**df** | **nf** | **sff**) | mild (**nf** | **sff**) | smoky bbq (**df** | **nf** | **sff**) | honey mustard (**df** | **nf** | **sff**) | sticky mango gochujang (**df** | **nf** | **sff**) | Ocean State Pepper Co.'s taco spice with cilantro lime crema (**nf** | **sff**) +1 | Ocean State Pepper Co.'s just wingin' it buffalo dry rub (**df** | **nf** | **sff**) +1 | Ocean State + Blackie's collab: iykyk (brown sugar maple dry rub) (**df** | **nf** | **sff**) +1

just wing it.....fries | 9 | **gf** | **nf** | **sf** | **sff**
our hand-cut fries tossed in spicy buffalo dust (from our friends at Ocean State Pepper Company) | tzatziki (to put out the fire) | carrot & celery slaw

df= dairy free | **gf**=gluten 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.

*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.

20% gratuity will be added to all parties of 7 or more. Thank you.

greens.

mixed greens | 8 | 16 | **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 | 8 | 16 | **gf** | **nf**
chopped romaine | thick, classic, lemony dressing | Grana Padano | buttery, garlic ciabatta croutons | fresh lemon squeeze

vegan Caesar | 7 | 14 | **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** | **v**
shredded kale tossed in roasted lemon vinaigrette | sliced, fresh strawberries | diced cucumber | white quinoa | tangy Granny Smith apple | Marcona almonds | finely diced red onion | ripe avocado | pomegranate arils

crunchy Asian salad | 16 | **gf** | **df**
shredded red & green cabbage | scallions | carrot | bok choy | ginger, tamarind dressing | crunchy water chestnuts | Marcona almonds | fresh mandarin orange segments
*contains sesame

dressings.

*all **nut free**

buttermilk ranch
blue cheese
honey mustard
creamy Italian
tahini ranch (v)
* contains sesame
vegan Caesar (v)

ginger tamarind (v)
balsamic vinaigrette (v)
red wine vinaigrette (v)
balsamic vinegar & olive oil (v)
roasted lemon vinaigrette (v)
caramelized pineapple & jalapeño vinaigrette (v)

adds.

***all natural, squished brandt beef steak burger** | 12 | **gf**
our signature, all white meat turkey burger | 12 | **gf**
* *burger contains dairy
house-made veggie burger patty | 9 | **gf**
brined & grilled S&P chicken breast tenders (6oz.) | 11 | **gf**
marinated Murray's chicken breast (6oz) | 11 | **gf**
crispy chicken cutlet (6oz) | 14 | **gf**
*contains dairy
***grilled OR seared Faroe salmon (7oz.)** | 20 | **gf**
all natural grilled shrimp (7) | 13 | **gf**
seared, sushi grade tuna (served rare) 4oz | 16 | **gf**
***grilled, sliced, high choice hangar steak (8oz.)** | mkt | **gf**
***grilled, marinated prime steak tips (8oz.)** | 18 | **gf**
(cooked less or more)

tacos.

two tacos to an order.
your choice of: flour tortillas, Siete cassava tortillas (**gf** +4) OR butter lettuce leaves |
served with freshly-fried corn tortilla chips & house salsa OR choose an upgrade from our b. sides

throwback tacos | 19 | **gf** +3 | **nf** | **sf** | **sff**
your choice of taco seasoned 90/10 ground beef, lean ground turkey OR crumbled tofu | silky, black bean purée | shredded cheddar | shredded iceberg | diced ripe tomato | sour cream | black olives | scallion
* *chef's kiss: add a 4oz side of warm queso for extra cheesy goodness | +2
* ***df/v** with "taco-spiced", crumbled tofu, Violife cheddar and dairy-free sour cream

sweet heat island shrimp tacos | 24 | **gf** +3 | **nf** | **sf**
coconut and passionfruit glazed & fried shrimp | crunchy cabbage slaw tossed in caramelized pineapple & jalapeño vinaigrette with a few mandarin orange segments | whipped avocado & olive oil purée | cilantro lime crema | cotija cheese sprinkle | pickled Fresno peppers | grilled corn off the cob
* *chef's kiss: yes, you can get the shrimp grilled (but only if you beg)

blackie's OG bbq chopped chicken salad……burrito | 21 | **gf** +3 | **nf** | **sf** | **sff**
brined, bbq-spiced and grilled chicken breast tossed in a smoky bbq glaze | black bean purée | shredded cheddar | shredded lettuce tossed in pineapple jalapeño vinaigrette | diced ripe tomato | corn off the cob | diced cucumber & red onion | buttery, ripe avocado | pinch of sweet potato fries | all rolled into a warm tortilla and wrapped for your handheld pleasure

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Our burgers and handhelds are served with house-made chips, **OR** you can upgrade to something.....

b. sides chips...

fresh veggies | 5 | gf | sf | sff
½ mixed greens | 7 | gf | nf | sff
½ Caesar | 7 | gf | nf
½ vegan Caesar | 6 | gf | df | sff | v
New School mac n' cheese | 12 | gf + 2 | nf | sf | sff
vegan mac & cheese with Violife | 11 | gf +2 | df/v | nf | sf | sff
hand-cut fries made from Norwis potatoes | 5 | gf | nf | sf | sff
sweet fries | 5 | gf | nf | sf | sff
chopped old school slaw | 3 | gf | nf | sff

mac & kimcheese | 16 | gf +2 | nf | sff
your favorite blackie's mac sauce tossed with shell pasta, chopped, local Chi Kitchen kimchi, & a splash of kimchi hot sauce | green onion | fried shallots
**df/v with violife cream, butter & shredded cheese | +4
*contains soy
just wing it.....fries | 9 | gf | nf | sf | sff
our hand-cut fries tossed in spicy buffalo dust (from our friends at Ocean State Pepper Company) | tzatziki (to put out the fire) | carrot & celery slaw

b. is for burgers.

we are proud to now offer Brandt steakburgers. humanely raised, 100% vegetarian diet every day for 300 days and never any hormones or beta-agonists. always free of antibiotics and as pure as possible

***diner** | 19 | gf +3 | nf | sff
classic, buttery bun | special sauce | lettuce | tomato | red onion | ooey, gooey, New School American cheese
add bacon | +4
***low carb style diner** | nf | sff
shredded lettuce | special sauce | melty, New School American | red onion | tomato | chopped, squished and griddled burger patty
add bacon | +4

Tuscan turkey | 22 | 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** | gf | nf | sff
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 | 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** | 19 | 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

the backyard veggie burger | 19 | gf +3
df | nf | sf | sff | v
toasted sweet potato roll spread with vegan burger sauce | house-made veggie burger | melted, Violife cheddar | caramelized onions | ripe tomato | shredded iceberg | dill pickle slices | buttery, ripe avocado

the pineapple express | 25 | gf +3 | nf | sff
our squished steak burger patty | gochujang sticky sauce glaze | grilled, ripe pineapple | thinly sliced & lightly pickled cucumber | spicy mayo | crispy shallots | gooey, melted Swiss | shredded lettuce tossed in caramelized pineapple dressing | toasted onion bun

our new signature bacon steakhouse burger | 28 | gf +3 | nf | sff
griddled, caramelized Brandt steak burger patty topped with melted Cabot cheddar | buttery, brioche roll spread with a simple roasted garlic aioli | Vande Rose thick-cut brown sugar & black pepper bacon | ripe heirloom tomato | butter lettuce | caramelized onions | love

handhelds.

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** | gf | nf | sff
no bread, in a bowl over 1,000 island tossed, shredded cabbage

bbq pulled pork | 18 | gf +3 | nf | sff
spice-rubbed and smoked pulled pork tossed in a sweet and smoky bbq sauce | buttery, toasted sweet potato roll with melted, New School American | crispy-fried, pickled onion strings | dill pickles
***low carb pulled pork** | gf | nf | sff
no bread, in a bowl, over shredded cabbage and carrot ribbons lightly tossed in buttermilk ranch

show me your gurdy | 23 | gf +3 | nf | sff
toasted ciabatta | our crispy chicken cutlet | shredded lettuce | sliced ripe tomato | thinly sliced red onion | buttery avocado | crispy Vande Rose thick-cut bacon | honey mustard drizzle & drazzle

the garden party | 18 | gf +3 | df | nf | sf | sff | v
sourdough toasted in herby oil | spread with our whipped, fluffy hummus | a few crispy capers | ripe avocado | heirloom tomato | pickled red onion | shredded lettuce | thinly sliced & lightly pickled cucumber | green tahini marinated, shaved beets | shaved carrot ribbons | wrapped to keep all the guts in
*contains sesame

crispy fish sandwich | 21 | gf +3 | nf
buttery, toasted brioche roll | crispy cod | house tartar | shredded lettuce | ripe heirloom tomato | dill pickle | New School American

turkey pub | 20 | gf +3 | nf | sff
brown sugar maple mayo | crispy Vande Rose thick-cut bacon | iceberg | sliced vine-ripened tomato | shaved red onion | ripe avocado | sharp white cheddar cheese | house-brined, smoked & sliced, fresh turkey

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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** | **nf**

6 oz. marinated Murray's chicken breast | 11

*8 oz. grilled hangar | mkt

*8 oz. lean, sirloin steak tips | 18
(cooked less or more)

*7 oz. grilled OR seared salmon | 20

7 grilled U 16- 20 shrimp | 13

*4oz seared, sushi grade tuna (served rare) | 16

*8 oz. griddled Brandt steak burger | 12

*5 oz. chopped, lean 90/10 simply seasoned ground beef | 9

8 oz. all white meat turkey burger patty | 12
*contains dairy

6 oz. house-made veggie burger patty | 9

5 oz. "taco" spiced crumbled tofu | 6

5 oz. taco spiced, ground all white meat turkey | 7

4 oz. 2% Fage Greek yogurt with ripe strawberry & local honey drizzle | 6

cleaner carbs:
*all **df** | **gf** | **nf** | **sff** | **v**

ripe, cold watermelon | 5

roasted sweet potato wedgies | 5

2 Siete grain free cassava tortillas | 6

8 oz. simply steamed basmati rice | 5

4 oz. roasted beets with green tahini & sundried pomegranate arils | 4

4 oz. mukimame with garlic, evoo and scallion | 7

8 oz. steamed brown rice | 3

4 oz. crispy chickpeas | 4

veggies, good fats & friends:
*all **df** | **gf** | **nf** | **sff** | **v**

side salad with your choice of: oil & vinegar | tahini "everything" ranch *contains sesame | fresh lemon & olive oil | fresh lime & olive oil with a touch of agave | 7

herbs & greens with lemon & evoo | 2

ripe, salted, heirloom tomato slices | 6

½ ripe avocado (choice of olive oil + s&p OR olive oil & everything spice) | 4

chef 's fresh veggie pick | 6

kale & cabbage salad with lime, olive oil & agave dressing | 5

steamed Chinese broccoli with garlic oil | 6

3 oz. seaweed salad | 6

3 oz. local Chi Kitchen vegan kimchi | 5

3 oz. cucumber, red onion & pickled pineapple "salad" | 2

3 oz. freshly squished guac with veggie sticks | 4

2 oz. tahini "everything ranch" with veggie sticks | 4

4oz hummus with veggie sticks | 5
*contains sesame

clean but saucy sauces:
*all **df** | **gf** | **nf** | **sf** | **sff** | **v**

2 oz. green herb tahini | 3
*contains sesame

2 oz. fresh lemon and olive oil dressing | 2

2 oz. fresh lime, agave, and olive oil dressing | 2

2oz. lime & chili oil | 2

2 oz. house salsa | 1

2 oz. tahini "everything" ranch | 2
*contains sesame

clean & balanced cheffy combos.

a few combos I would eat if I were eating here. which I am. everyday.
for the guests who ask, "what are your favorites" or "what flavors are you into right now"—this is it.
my sunny weather vibe. about time, right? simple, real, balanced plates I actually crave between the chaos.
nothing overthought, just food that feels good and still hits.
order one of mine, or create your own favorite combo. this is how I eat here.

enjoy some good, clean food. or have a cheeseburger if today is that day (no judgement here).
-chef

pretty perfect macro bowl | 29
90/10 simply seasoned ground beef | Chinese broccoli lightly sautéed with shaved garlic and olive oil | basmati rice | kimchi | ripe avocado | splash of lime and chili oil dressing

feel good chicken & greens reset bowl | 23
brined & grilled Murray's chicken breast | sweet potato wedgies | cold, ripe watermelon | kale & cabbage with lime, olive oil and agave dressing
**chef would splurge on a side of smoky bbq sauce (because life is about balance)*

Santorini shrimp souvlaki bowl | 29
grilled, marinated shrimp | brown rice | roasted, shredded beets with green tahini, & sundried pomegranate arils | ripe heirloom tomato | tzatziki | greens, parsley, mint and dill "salad" with a splash of fresh lemon and olive oil dressing
*contains sesame

a bigger bite of blackie's.

fish & chips | 30 | **gf** | **df** | **nf**
tender & crunchy center-cut cod | crispy, hand-cut, Norwis fries | classic, sweet, chopped coleslaw | traditional tartar
½ shrimp | +2
all shrimp | +4

classic chicken Milanese | 32 | **gf** | **nf** | **sf** | **sff**
crispy chicken cutlet | baby arugula | Flavor Bomb tomatoes | Grana Padano | dressed with fresh lemon & olive oil

coconut lime salmon | 36 | **gf** | **df** | **nf**
seared salmon with coconut lime glaze | sticky rice | charred Chinese broccoli with fried garlic and a drizzle of oyster sauce | mango kimchi relish | finished with scallion, toasted sesame & coconut
*omit the oyster sauce & it's **sff**

sticky tamarind steak | mkt | **gf** | **df** | **sff**
hangar steak grilled to your liking and brushed with tamarind, brown sugar & no soy "soy" glaze | corn off the cob "succotash" with finely diced red onion, bell peppers and mukimame | roasted, spiced sweet potato wedges | cilantro, torn fresh mint, scallion and pea greens "salad" with olive oil and spicy chiles
*contains sesame
***vegan** with tamarind brown sugar, no soy "soy" glazed & braised tofu | 23

sweet corn and pancetta paccheri with crispy chicken | 30 | **gf** + 4 | **nf** | **sf** | **sff**
diced Fra'mani pancetta rendered 'til brown and crispy | starchy pasta water | sweet corn "off the cob", parmesan and cream slowly simmered and glossy | cracked black pepper | tossed with paccheri pasta | fresh, peppery arugula | finished with our classic sliced, crispy chicken cutlet

burst tomato and zucchini capellini | 25 | **gf** +4 | **nf** | **sf** | **sff**
Flavor Bomb tomatoes lightly cooked in fresh garlic 'til jammy | sautéed zucchini | Greek olive oil | tossed with capellini | finished with our house ricotta cheese, lemon zest, torn fresh basil, shredded parmesan & basil oil
**chef's kiss: perfect dish for some herby oiled & grilled shrimp on the side | +13

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 red onions | cilantro leaves | fresh lime squeeze
***df** +2 with Violife, plant-based cheddar
***v** +2 with taco spiced tofu and violife, plant based cheddar
low carb carnitas- just like the original but with no rice and extra greens & cheese!

tuna tan lines...a bowl | 29 | **gf** | **df** | **nf**
sushi-grade tuna (raw) in a bold, nam prik-style marinade cuddled into a bowl of good vibes | sushi rice | pickled cucumber, red onion & pink pineapple "salad" | edamame | ripe avocado | seaweed salad | scallion | iykyk fried, spiced and diced sweet plantain | sweet & spicy Korean style glaze | spicy mayo | crispy fried shallots

the mezze kofta bowl | 30 | **gf** | **nf** | **sf** | **sff**
classically seasoned, fragrant, baked "Lebanese style" meatballs | caramelized onion tahini | crispy chickpeas | steamed basmati rice | Bulgarian feta | Persian cucumbers | pickled red onion | fresh herb salad of parsley, mint & fresh dill | our own tzatziki | a drizzle of chili oil & fresh lemon zest
*contains sesame

steak frites. nothing extra | mkt | **gf** | **nf** | **sf** | **sff**
hangar steak, grilled to your liking & drizzled with our house-made garlic butter | crispy, hand-cut fries | lightly dressed baby greens

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CHEF'S TABLE EXPERIENCE

host an intimate gathering for 6 to 12 adults 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 dining room comfortably seats up to 46 guests (with a capacity for up to 60) for a unique, non-traditional experience in a more relaxed, "mingley" style.

when the weather's right, our patio adds an extra layer of magic—open air, great energy, and the perfect setting for cocktails, conversation, and celebration under the sun or stars. our event coordinator will handle every detail while our team takes care of you and your guests from start to finish.

come celebrate with us ♥

OFF-PREMISE CATERING

hosting family & friends is one of our most favorite things to do. sharing delicious food, drink and laughter is what life is all about. we would be honored to be part of creating memories to last a lifetime. whether ordering for an intimate group of 12 or a larger gathering, blackie's can offer our favorites for you to enjoy at home! you can pick it up ready to eat or take it to heat and eat later....either way, you're in for a treat! please ask your server for an off-premise catering menu to enjoy blackie's at your next gathering.

JOIN OUR TEAM

we are blessed to have a loyal, passionate team at blackie's. if you are looking to work within an organization whose owners care about what they do as much as the people they do it with, inquire within. we are always looking for talented, focused individuals with a strong work ethic and positive attitude!

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