15 years. wow. just wow.

on december 1st, blackie's turns 15. fifteen years of food, laughter, memories, challenges, changes, and more moments around our tables than we could ever count. when we think about where we started and how far we've come, it's honestly a little overwhelming. in the very best way.

we've grown. we've evolved. we've made mistakes, learned lessons, taken chances, and continued to push ourselves to be better. not just in the food we create, but in the experience we give you and the kind of place we want to be.

through it all, one thing has never changed.
the people are everything.

to our incredible team, past and present, you are the heart of this place. your passion, hard work, creativity, and commitment have helped shape blackie's into what it is today. we couldn't be more proud or more grateful.

and to you, our guests. some of you have been with us since day one. others just found us. you've celebrated milestones here, shared meals, made memories, brought your families, your friends, and sometimes your entire crew. you've made us part of your lives, and that is something we will never take for granted.

fifteen years later, we're still doing what we love. challenging ourselves, creating food we're proud of, sourcing ingredients we believe in, and working to make this little corner of the world a place where everyone feels welcome.

we're not done growing. not even close.

so here's to 15 years of showing up, figuring it out, laughing along the way, and doing it all with some pretty amazing people.

from the bottom of our hearts, thank you for being part of our story.

happy eating!
Jeanine & Chef

est. 12/1/2011

snacks.

calamari | 21 | **gf** | **nf** | **sf**
our buttermilk-spice-marinated, dredged and lightly fried strips | basil pesto butter | Mama Lil's fermented goat horn peppers | crispy artichoke | fresh lemon

cheeseburger rangoons | 13 | **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 | 24 | **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

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

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

house-made crostini & ricotta | 7
***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"

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

wing & tendy sauce options:
hot (**gf** | **df** | **nf** | **sf** | **sff**) | mild (**gf** | **nf** | **sf** | **sff**) | smoky bbq (**gf** | **df** | **nf** | **sf** | **sff**) | honey mustard (**gf** | **df** | **nf** | **sff**) | grape expectations - Concord grape & gochujang sauce with scallions & sesame (**gf** | **df** | **nf** | **sf** | **sff**) | Ocean State Pepper Co.'s just wingin' it buffalo dry rub (**gf** | **df** | **nf** | **sf** | **sff**) +1 | Ocean State + blackie's collab: iykyk (brown sugar maple dry rub) (**gf** | **df** | **nf** | **sf** | **sff**) +1

chicken Marsala-stuffed mushrooms | 19
gf | **nf** | **sf** | **sff**
cremini & shiitake mushrooms cooked in garlic butter | chicken breast braised in Marsala wine & beef demi | Parmesan | pecorino | whipped garlic herb spread | baked in Parmesan, wine & butter broth
add our fresh crostini bread for dippin' | 4 | ***gf** +5

sweet peppers al forno | 18 | **gf** | **nf** | **sf** | **sff**
mini sweet peppers | herbed ricotta | mozzarella | pecorino | pink vodka sauce | crispy garlic breadcrumbs | fresh basil
add our fresh crostini bread for dippin' | 4 | ***gf** +5

Bulgarian feta al forno | 22 | ***gf** +3 | **nf** | **sf** | **sff**
Bulgarian feta | flavor bomb tomatoes | grilled artichoke hearts | smashed Castelvetrano olives | Calabrian chile crunch | oregano | EVOO | fresh lemon | roasted-garlic-oil toasted crostini

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

df= dairy free | **gf**= gluten free | **nf**= nut free | **sf**= soy 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.

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 consume food from animals that has been 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.

a $3pp fee will be added for outside dessert service | 20% gratuity will be added to all parties of 7 or more. thank you.

pizzas.

*add Zab's hot honey | +1 | **gf**

margherita | 18 | ***gf** +4 | **nf** | **sf** | **sff**
plum tomato purée | bubbly Italian cheeses and our fresh, hand-stretched mozzarella | torn, fresh basil | S&P | **df/v** +4 with Violife mozzarella

pepperoni | 19 | ***gf** +4 | **nf** | **sf** | **sff**
pizza sauce loaded with shaved garlic, basil & a touch of crushed red pepper flakes | our blended pizza cheeses | fresh mozzarella | cup & char pepperoni | dried oregano | pecorino
df +4 with Violife mozzarella

pep no pep | 19 | ***gf** +4 | **nf** | **sf** | **sff**
all the love of a normal pepperoni minus the roni | like a cheese pizza plus
df/v +4 with Violife mozzarella

doppio | 21 | ***gf** +4 | **nf** | **sf** | **sff**
pizza sauce | our cheese blend | house-made, fresh mozz | Ezzo cup & char pepperoni | extra Ezzo cup & char pepperoni
df +4 with Violife mozzarella

Chicago tavern-style pizza | 25 | ***gf** +4 | **nf** | **sf** | **sff**
our plum tomato pizza sauce | bubbly blended cheeses with a hint of white cheddar | our own fennelly sausage | Ezzo cup & char pepperoni | thinly sliced bell pepper & red onion rings | crushed Castelvetrano olives | sliced black olives | finished with grated pecorino & dried oregano & cut into squares |
df +4 with Violife mozzarella

French onion pizza | 27 | ***gf** +4 | **nf** | **sf** | **sff**
our classic pizza crust spread with a French onion soup reduction | a blend of Gruyère, Swiss & sharp white cheddar cheeses | baked 'til bubbly | finished with dollops of caramelized onion dip, chives & garlicky crouton crumbs

the sauce boss | 30 | ***gf** +4 | **nf** | **sf** | **sff**
our classic crust topped with our own pizza sauce, pink vodka sauce & basil pesto (no nuts) | our bubbly blend of pizza cheeses & hand-pulled fresh mozzarella | sliced, handmade meatballs made with beef, pork & veal | finished with Calabrian chile crisp, dried oregano & grated cheese

TAKE US HOME!

blackie's fresh dough ball | 4 | ***gf** +4 | **nf** | **sf** | **sff**
take & bake pizzas for home:
margherita | 18 | ***gf** +4 | **nf** | **sf** | **sff** | pepperoni | 19 | ***gf** +4 | **nf** | **sf** | **sff** |
pep no pep | 19 | ***gf** +4 | **nf** | **sf** | **sff**

the story behind our pizza.

we love pizza. we love making it, eating it, talking about it, and probably thinking about it more than is completely necessary. we truly believe everyone should have the opportunity to enjoy a great pizza, which is why we put a whole lot of thought into how we make ours.

in 2019, we flew two Forza Forni pizza ovens straight from Naples and built them right here in our building. these ovens are at the heart of our pizza program, where our team makes scratch-made dough, fresh cheeses and, of course, pizza.

and yes, we said two ovens. one is dedicated exclusively to our gluten-free pizzas and snacks, with a completely separate gluten-free prep area right in front of the oven. every pizza on our menu is available with a gluten-free crust, so everyone can find something to love.

whether you're watching our pizza team in action, sharing a pie with friends, or settling in for pizza and wine, there's a place at the table for everyone.

because everyone deserves great pizza.

*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.

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 consume food from animals that has been 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.

a $3pp fee will be added for outside dessert service | 20% gratuity will be added to all parties of 7 or more. thank you.

b. is for burgers.

we are proud to offer Brandt steakburgers made from cattle humanely raised on a 100% vegetarian diet every day for 300 days.
upgrade any of our burgers to a Wagyu brisket patty | +4

***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 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

***bougie Wagyu brisket burger** | 31 | **gf** +3 | **nf** | **sff**
Wagyu brisket patty | smoked Gouda | bourbon caramelized onions | bacon | Celie's mapleicious aioli | arugula with Dijon vinaigrette

***the late-night chef burger** | 25 | **gf** +3 | **sff**
our classic griddled patty smothered in melted cheddar | buttery toasted brioche roll | smoky BBQ sauce | crisp, thick-cut bacon | creamy peanut butter | Concord grape jelly | L, T, O | pickles

***green chile potato smash** | 23 | **gf** +3 | **nf** | **sff**
Pepper Jack smothered, squished burger patty | green chile-cheddar-crispy potato skin | pickled jalapeño | Hatch chile & green onion aioli | buttery Texas toast

plant one on me | 17 | **gf** +3 | **df** | **nf** | **sff** | **v**
veggie burger | roasted red pepper spread | baby arugula | pickled red onion | vegan garlic-lemon mayo | toasted sweet potato roll

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

b. sides chips...

fresh veggies | 6 | **gf** | **nf** | **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**
roasted garlic Red Bliss mashed potatoes | 7 | **gf** | **nf** | **sf** | **sff**

df= dairy free | **gf**= gluten free | **nf**= nut free | **sf**= soy 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.
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 consume food from animals that has been 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.
a $3pp fee will be added for outside dessert service | 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

grilled little gem | 19 | gf | nf | sf | sff
olive-oil-brushed and kissed on the grill | Bulgarian feta | roasted flavor bomb tomatoes | thinly sliced red onion | caramelized onion balsamic | crispy prosciutto cracklings

dressings.

all nut-free

buttermilk ranch
blue cheese
honey mustard
creamy Italian
tahini ranch (v)
(contains sesame)
vegan Caesar (v)
Dijon vinaigrette (v)
balsamic vinaigrette (v)
red wine vinaigrette (v)
caramelized onion vinaigrette (v)
balsamic vinegar & olive oil (v)

adds.

***all natural, squished Brandt beef steakburger** | 12 | gf
***wagyu brisket burger** | 16 | gf
our signature, all white meat turkey burger | 12 | gf
(contains dairy)
veggie burger patty | 9 | gf | v
crispy chili crisp tofu (5 oz.) | 6 | gf | v
brined & grilled S&P chicken breast tenders (6 oz.) | 11 | gf
brined & grilled Murray's chicken breast (6 oz.) | 11 | gf
Murray's lemon herb grilled chicken breast (6 oz.) | 11 | gf
crispy chicken cutlet (6 oz.) | 14 | gf
(contains dairy)
***grilled OR seared Faroe salmon (7 oz.)** | 20 | gf
all natural grilled shrimp (7) | 15 | gf
***grilled, marinated prime steak tips (8 oz.)** | 20 | gf
(cooked less or more)

handhelds.

served with house-made chips **OR** you can upgrade to any of our sides listed...

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

oui, gurdy! | 24 | gf +3 | nf | sff
toasted ciabatta | brined, pounded & panko-breaded crispy chicken | Gruyère | Cabot sharp white cheddar | caramelized onion dip | thick-cut crispy bacon | baby arugula with Dijon vinaigrette

cheese Louise | 25 | gf +3 | nf | sff
herby-oil-griddled, thick-cut sourdough | whipped, garlic herb spread | sharp Cabot white cheddar | Gruyère | roasted mushroom spread | Mama Lil's peppers | baby arugula

cod almighty | 22 | gf +3 | nf
buttery toasted brioche | dredged & fried crispy cod | melted Cabot sharp white cheddar | dill pickle slaw | roasted garlic-Dijon tartar

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

*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.

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 consume food from animals that has been 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.

a $3pp fee will be added for outside dessert service | 20% gratuity will be added to all parties of 7 or more. thank you.

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. Murray's lemon-herb grilled chicken breast | 11
6 oz. Murray's brined, grilled chicken breast | 11
*7 oz. simply roasted or grilled Faroe Island salmon | 20
7 grilled, U-16/20 shrimp | 15
5 oz. simply seasoned lean ground beef from Shore's Market | 9
5 oz. crispy chili crisp tofu (**v**) | 6
5 oz. veggie burger patty (**v**) | 9
*8 oz. naked grilled beef tenderloin | 35
*8 oz. marinated sirloin steak tips | 20
8 oz. seared white fish (this week's selection) | MP
8 oz. all-white-meat turkey burger patty | 12
(contains dairy)
*8 oz. griddled Brandt steak burger | 12

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

8 oz. simply steamed basmati rice | 5
8 oz. brown rice pilaf with aromatic veggies | 5
4 oz. mukimame with sesame, scallion, ginger & garlic | 7
8 oz. sweet potato, red onion & red pepper hash | 7
4 oz. veggie-stock-braised lentils | 7
8 oz. baked cauli mac with silken tofu béchamel | 12
8 oz. stir-fried rice noodles with sesame, scallion, ginger & garlic broth | 7
8 oz. stir-fried "satay-style" rice noodles with no soy soy sauce, peanut butter, sesame, scallion, ginger and garlic | 9

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

side salad with your choice of: oil & vinegar | tahini "everything" ranch (contains sesame) | fresh lemon & olive oil | 7
½ ripe avocado with herby oil and s&p | 4
chef's fresh veggie pick | 6
3 oz. freshly squished guac and veggie sticks | 4
3 oz. tahini everything ranch and veggie sticks | 4
5 oz. charred broccolini | 7
5 oz. roasted mushrooms | 6
5 oz. sautéed spinach, garlicky **OR** not | 8

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

2 oz. fermented goat horn hot sauce | 2
2 oz. lime & chili oil | 2
2 oz. house salsa | 1
2 oz. tahini "everything" ranch | 2
(contains sesame)

all the macros. none of the sadness.

chef's lunch | 15 | **gf** | **nf** | **sf** | **sff**
lean ground beef from Shore's Market | sweet peas | sorghum | parm stock | Parmesan | almost risotto feels
286 cals.
23.5 c | 8.4 f | 31 p

moussaka... but very clean | 29 | **gf** | **nf** | **sff**
lean ground beef from Shore's Market and lentils slowly simmered with fresh garlic and onion in an herby tomato sauce with a hint of cinnamon & nutmeg | layered between sliced, roasted eggplant and decadent silken tofu béchamel | finished with a touch of Parmesan (1 tbsp.)
378 cals.
41.8 c | 10.6 f | 35.1 p

df= dairy free | **gf**= gluten free | **nf**= nut free | **sf**= soy 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.

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 consume food from animals that has been 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.

a $3pp fee will be added for outside dessert service | 20% gratuity will be added to all parties of 7 or more. thank you.

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 **OR** garlic-Dijon tartar & dill pickle slaw
½ shrimp | +2
all shrimp | +4

gnocchette al forno | 29 | gf +4 | nf | sf | sff
gnocchette pasta | house-made fennelly pork sausage | broccoli rabe | roasted red pepper & garlic cream | blended Italian cheeses | crispy garlic breadcrumbs | baked 'til bubbly with crispy edges

"steak & cheese" ramen | 37 | gf +2 with rice noodles | nf | sf | sff
charred onion & 60-hour grass-fed beef bone broth | Sun Ramen noodles | chopped, braised short rib | melted peppers and onions | roasted mushrooms | white cheddar sauce drizzle | green chile-cheddar-dusted potato chip shards | Mama Lil's fermented pepper hot sauce | dirty & delicious

greenhouse ramen | 27 | gf +2 with rice noodles | nf | sff | v
ginger, garlic & scallion | aromatic veggies | garlic broth | edamame | charred broccolini | sliced, ripe avocado | roasted mushrooms | chile crisp tofu | pickled daikon & carrot | Sun Ramen noodles

crispy business | 29 | gf +4 | nf | sf | sff
our crispy chicken cutlet | cavatelli | roasted shallot, Cooper's sharp American & Pawlet mac sauce | charred broccolini | crispy shallots

Greek out | 37 | gf | nf | sf | sff
roasted salmon | sweet potato, red pepper & red onion hash | "spanakopita" spinach with Bulgarian feta, fresh dill, mint & roasted shallot | lemon brown butter | herby oil | fresh lemon

***high steaks** | 49 | gf | nf | sf | sff
beef tenderloin filet | roasted-garlic mashed potatoes | sautéed garlic spinach | bourbon-caramelized onions | red wine demi | dolce gorgonzola butter

***prefer it naked?** | 40 | gf | nf | sf | sff
simply grilled to your liking | roasted-garlic mashed potatoes | seasonal vegetables

baby cheddar & mushroom meatloaf | 30 | gf | nf | sf | sff
roasted cremini, shiitake & portobello mushrooms | BBQ reduction | sharp white cheddar | caramelized onion demi | roasted-garlic mashed potatoes | seasonal vegetables

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

df= dairy free | gf= gluten free | nf= nut free | sf= soy 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.

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 consume food from animals that has been 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.

a $3pp fee will be added for outside dessert service | 20% gratuity will be added to all parties of 7 or more. thank you.

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!

*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.
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 consume food from animals that has been 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.
a $3pp fee will be added for outside dessert service | 20% gratuity will be added to all parties of 7 or more. thank you.