

SPRING AND SUMMER. YOUR THROWBACK FAVORITES + OUR CHEFSPIRATIONS. TO SHARE.

CHEESEBURGER RANGOONS.

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 | 11

NACHOS.

signature rubbed, smoked, pulled and sauced pork... OR our double beef chuck wagon chili | sharp white cheddar sauce | pickled jalapeños | our freshly squished guac | smoked salsa verde | Ingrid's smoky salsa | sour cream | 1/4 sheet (for us) | 16 | 1/8 sheet (for me) | 12

MEZE.

our own baba ghanoush | hummus | tzatziki | feta cubes | red onion marmalade | crisp, fresh veggies | garlic oil brushed whole wheat pita | our olive tapenade | kalamata olive oil drizzle | warm, toasted Syrian bread | 16

CRISPY CALAMARI.

lemony white wine butter | banana pepper rings | fresh herbs | plum tomato sauce | 12

ASIAN TUNA.*

sushi grade tuna seared and sliced | edamame hummus | marinated Thai bbq vinaigrette dressed veggie slaw | Asian inspired pesto | sriracha | spicy wakame | 17

ROMANESCO CAULIFLOWER PARMESAN.

San Marzano plum tomato basil sauce | simply steamed & herby oiled cauli "steak" | parm crumbs & provolone | baked till bubly | baby micro greens | 11

TO SHARE OR NOT TO SHARE.

BLACKIES BBQ 2.0.

rubbed & slow smoked 14-hour brisket | old school chopped coleslaw | chipotle mac & cheese | our smoked and braised pulled pork | scratch made pickles and pickled red onion | 23

SCHWARMA STYLE STEAK TIPS.*

less or more cooked marinated LaFrieda Prime tips with authentic spices | traditional Syrian bread | hummus | pickled red onion | herby oil | kalamata olive, heirloom tomato and red onion relish | tzatziki | feta | 25

VIETNAMESE PORK CHEEK BAO PLATTER.

char siu marinated tender pork | nime chow shredded lettuce | cucumber | coconut mango rice | pickled veggies | ginger pickled peanuts | torn mint | green papaya salad | steamed bao buns | 23

PIZZA AND FRIENDS.

our dough is made with imported and freshly milled Caputo flour, fresh yeast, sea salt and love.

POWER OF THE P.

whipped garlic herb spread | gooey, bubbly Italian cheeses | truffled mushroom spread | baby spinach | red onion marmalade | 17

DOUBLE PEP IN YOUR STEP CALZONE.

thick, hand-cut pepperoni slices | yancey's fancy garlic cheese curd | our made in house, fresh mozzarella | silky American | sauteed garlicky spinach | pepperoni pesto | chef's pizza sauce | 17

COLD MEDITERRANEAN "PIZZA".

authentically prepared hummus | crumbled feta | kalamata olive, tomato, red onion relish | shredded crisp lettuce tossed in roasted lemon vinaigrette | tzatziki | 16

SPICY CORN AND BACON JAM.

grilled, fresh corn "off the cob" tossed in guava bbq | red onion | thinly sliced, spicy Serrano peppers | thinly shaved, pickled kale | melty pepper jack and cotija cheeses | chopped, crisp North Country bacon | bacon jam | 17

REUBEN QUESADILLA.

slowly simmered, lean corned beef | classic sauerkraut | gooey, melted shredded Swiss | warm, buttery whole wheat tortilla | house-made 1000 | 16

THE BAFFONI'S TRIP TO VIETNAM.

(aka nime chow wings) | the very best chicken wings from the very best chickens | paper thin, shredded, crunchy lettuce | crushed, salted peanuts | vinegary honey fish sauce caramel | crunchy rice noodle strands | chopped, fresh green herbs | extra lime | 13

BUFFALO CHICKEN DIP.

shredded chicken breast | fluffy, gooey buffalo cream cheese | buttermilk ranch | sharp Vermont cheddar | choice of hand-cut potato chips, tortilla chips or 1/2 & 1/2 | 11

JAY'S STUFFIES.

chorizo | bell peppers | fragrant spices | our clam stock | crushed, buttery crackers | chopped, fresh clams... the rest is a secret | 5 EACH

DRY AGED LAFRIEDA SLIDERS.

steamed, Brazilian sweet buns | griddled white onion | house-made pickle | gooey American | 13

SAUCE YOUR OWN CRISPY WINGS/TENDERS.

crispy wings or tender chunks dredged in our special spice blend | choose mild | hot | suicide | teriyaki | root beer hoisin | guava bbq | honey mustard | the appropriate creamy dip, celery and carrot sticks | 1# - 12 | 1 1/2# - 17

PROSCIUTTO AND FIG.

fig jam | our own fresh mozzarella and whole milk shredded | crumbled gorgonzola | baby arugula tossed in creamy white truffle dressing | candied walnuts | thinly sliced prosciutto | fresh sliced cantaloupe | 17

SALSICCIA.

local Italian sausage | fontina and pecorino | our very own fresh mozzarella | slow simmered pizza sauce | herby oil | chilled and chopped broccolini salad | pickled red onion | 17

PIZZERIA STYLE PEPPERONI.

chef's sauce | fresh and whole milk mozzarella | thick-cut stick pepperoni | dried Sicilian oregano | 16 | add local spicy Italian sausage +4

HEIRLOOM MARGHERITA.

marinated baby heirloom tomatoes | fresh, torn basil & garden basil oil | our own fresh mozzarella and whole milk shredded | shaved parmesan | 16

please inform your server of any food allergies.

*consumption of raw or undercooked foods of animal origin will increase your risk of foodborne illness.

consumers who are especially vulnerable to foodborne illness should only eat food from animals thoroughly cooked.

please let your server know if you would like separate checks at the beginning of your meal. checks may be split up to four ways.

BURGERS ARE OUR BUSINESS.

all burgers are made with freshly ground LaFrieda brisket and chuck and are **SQUISHED** "diner style"

our burgers come with our house-made chips or you can upgrade to any of our sides below...
old school chopped slaw | 1
sweet potato fries | 3
hand-cut fries | 3

CHUCK WAGON CHILI BURGER.*

slow simmered, double meat chili | buttery bulkie | cotija | chipotle bacon crema | freshly squished guac | 16

THE DON.

local sausage pressed into a patty | onion soup aioli | melted fontina cheese | toasted onion bun | cold, marinated broccolini salad | 15

ASIAN BBQ BURGER.*

buttery, soft potato bun | root beer hoisin glaze | sliced fresh avocado | green papaya salad | crispy, crunchy crumbs | horseradish cheddar | 16

THE LUNCH COUNTER BURGER.*

soft potato bun | griddled bologna | yellow mustard | hand-made pickles | potato chips | pepper jack | 15

TUSCAN TURKEY BURGER.

scratch made, super moist, white meat turkey burger | melted provolone | red wine vinaigrette dressed baby spinach | sliced, vine ripened tomato | thin red onion | garlic lemon mayo | crunchy, roasted garlic oiled and toasted ciabatta | 17

LaFRIEDA BUTCHER'S BURGER.*

THE BEST MEAT DESERVES THE SPOTLIGHT.

un-squished, freshly ground patty | American cheese | pickles | soft potato bun | 14

BLACKIE'S CLASSIC THROWBACKS!

breakfast, 14 | diner, 14 | late night chef, 16



gluten free and paleo
MENU AVAILABLE

please ask your server

BYOB.

our hearty veggie burger 9
scratch made | vegan | grain free | fragrant veggies | plantain | yucca | beans | lime | fresh herbs

freshly ground LaFrieda brisket and
chuck* 11

white meat turkey 13

LaFrieda
grass fed ground beef* 13

1. choose a sauce or schmear
2. add your favorite cheese or try something new
3. top it up! we have some really fun options!

SAUCES & SCHEMARS .25 EACH

brown sugar maple mayo | sticky root beer hoisin | dijon mustard | guava bbq | 1000 island | lemon garlic mayo | chipotle mayo | honey mustard | onion soup aioli | dill pickle mustard | horseradish mayo

CHEESES 1.00 EACH

American | provolone | sharp, white cheddar | feta | Swiss | whipped herb cheese spread | cotija | fontina | pepper jack | queso fresco | gorgonzola

TOPPINGS .25 EACH

shredded lettuce | tomato | sliced, raw onions | pickled onions | sautéed peppers | cole slaw | olive tapenade | caramelized onions | jalapeños | house-made pickles | shrooms

EXTRA SPECIAL TOPPINGS

smoky salsa | tomatillo salsa verde | pepperoni pesto | chorizo roasted garlic mayo | pizza sauce | kalamata olive, heirloom tomato, red onion relish | chipotle bacon crema | 1.00 each

Baffoni Farm egg | pickled crispy fried onions | 1.50 each

avocado | baba ghanoush | hummus | tzatziki | crispy, thick-cut North Country bacon | hand-pulled, fresh mozzarella | yancey's fancy buffalo cheddar | yancey's fancy horseradish cheddar | truffled mushroom spread | bacon jam | griddled bologna | chorizo | mac & cheese sauce | 2.00 each

guacamole | chuck wagon chili | 3.00

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HANDHELD GOODNESS.

KATY'S CHEESESTEAK.

classic griddled sirloin with simple salt and pepper | extra melted American and provolone | extra gooey, sharp white cheddar cheese sauce | chopped North Country bacon | a few crispy hand-cut fries inside | chewy, buttery torpedo roll | 17

DIRTY GURDY.

crunchy, toasted ciabatta roll | thin and crispy Baffoni farms chicken breast cutlet | chorizo roasted garlic mayo | buffalo cheddar cheese | pickled and fried jalapeños | NC bacon | pickled red onion | 16

CUBANO.

authentically prepared pork carnitas | buttery torpedo roll | melted Swiss | pickled red onion | griddled, thinly sliced local-ish chorizo | house-made dill pickle mustard | 13

BRISKET AND BURNT ENDS.

14-hour rubbed and smoked beef brisket | chewy, buttery torpedo roll | horseradish mayo | yancey's fancy horseradish cheddar | pickled kale | 16

PARMESAN PEPPERCORN STEAK SANDWICH.*

toasted ciabatta | hand-cut ribeye cooked to your liking | melted fontina cheese | baby arugula tossed in creamy parmesan peppercorn dressing | sweet red onion marmalade | 17

...or **ALMOST NAKED** with crisp shredded lettuce, sliced salt and peppered tomato and your choice of cheese and mayo | 17

YOU DIRTY DOG.

Snake River Farms kobe beef dog | buttery, toasted bun | smoky chipotle mac & cheese | crispy fried pickled onion strings | sweet guava bbq | 13

THE PIG PILE.

buttery brioche roll | melted, gooey American | our smoked and slow simmered pulled pork | classic old school slaw | pickled and fried crispy onion strings | 11

A LITTLE FISHY ON VACATION.

lightly spiced panko and oyster cracker dusted fresh cod | ripe mango tartar | green papaya salad | toasted Brazilian sweet bread | 14

CRUNCHY WATERMELON "BLT".

thick-cut, crunchy sourdough | mayo | ripe, sliced avocado | crisp NC bacon | freshly shaved lettuce | ripe watermelon | 13

SMOKED TURKEY PUB.

brown sugar maple mayo | crisp bacon | iceberg | sliced tomato | thin red onion | ripe avocado | sharp, white cheddar cheese | house smoked, wrapped, rested and sliced turkey breast | 16

REUBEN.

crunchy, buttery marble rye | gooey Swiss | slowly simmered, extra lean corned beef, chopped and not sliced (believe us, that matters!) | classic sauerkraut | house-made 1000 | 16

..or **NY DELI STYLE** with house pickles | provolone | yellow mustard | 16

OUR SANGWICHES COME WITH OUR HOUSE-MADE CHIPS OR YOU CAN UPGRADE TO ANY OF OUR SIDES ...
OLD SCHOOL CHOPPED SLAW | 1 SWEET POTATO FRIES | 3 HAND-CUT FRIES | 3

TACOS.

choice of flour tortillas or Ingrid's scratch made (this am!) corn tortillas +1.

BRISKET AND BACON.

gooey, decadent bacon jam | our 14-hour smoked brisket and burnt ends | old school chopped slaw | hand-cut fries | mac and cheese sauce drizzle | 16

MARVIOSO'S PORK CARNITAS.

slow simmered, authentic pork carnitas | chipotle bacon crema | tomatillo salsa verde | crumbled queso fresco | pickled and fresh radishes | fresh cilantro | 13

NIÑO'S STEAK TACOS.

tender, griddled shaved steak | fresh "corn off the cob" tossed in a little chorizo butter | ketchup | mayo | cotija cheese | smoked chile powder | fresh cilantro | (trust us) | 17

OUR TACOS COME WITH OUR HOUSE-MADE TORTILLA CHIPS AND SALSA OR YOU CAN UPGRADE TO ANY OF OUR SIDES ...
OLD SCHOOL CHOPPED SLAW | 1 SWEET POTATO FRIES | 3 HAND-CUT FRIES | 3

SIDES.

OLD SCHOOL CHOPPED SLAW | 2

SWEET POTATO FRIES | 5

HAND-CUT FRIES | 5

VEGETABLE OF THE DAY | 3

SMALL GREEN SALAD | 4

SMALL CAESAR SALAD | 5

BABY SHELLS AND CHEESE | 5

CHIPOTLE MAC AND CHEESE | 6

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GREENS.

KINDA LIKE A CAPRESE.

ripe heirloom tomato | baby arugula tossed in creamy parmesan peppercorn dressing | our hand-pulled, fresh mozzarella | thinly sliced parma prosciutto | 15

OG CLEAN MACHINE.

shredded kale tossed in a lemon vinaigrette | sliced, ripe strawberries | red onion | English cucumber | quinoa | toasted almonds | sundried pomegranate arils | avocado | 16

EVERYONE'S FAVORITE CAESAR.

crisp romaine lettuce | shaved parmigiano reggiano | fresh lemon | rich, peppery dressing | buttery, garlic herb croutons | 14

ADD.

LAFRIEDA PRIME STEAK TIPS* | 9

GRILLED SALMON | 10

SEARED, SUSHI GRADE TUNA* | 10

BAFFONI CHICKEN BREAST | 12

BAFFONI CHICKEN THIGH | 7

THE ORIGINAL BBQ CHOPPED CHICKEN SALAD.

chopped, fresh romaine tossed in roasted pineapple vinaigrette | diced tomato | avocado | cucumber | red onion | corn "off the cob" | shredded pepper jack cheese | pressure cooked, fragrant black beans | chopped, guava bbq glazed Baffoni chicken | pinch of sweet fries | 17

CHILLED RAMEN.

sun noodle company authentic ramen | vibrant "ramen broth" vinaigrette | fragrant herbs, fish sauce and sesame oil | loads of fresh, seasonal veggies | crispy, crunchy crumbs | spicy wakame | 15

MEDITERRANEAN SALMON SALAD.

chopped, crisp romaine tossed in a light red wine vinaigrette | kalamata olive, tomato and red onion relish | tzatziki | crumbled local feta | English cucumber | baby heirloom tomatoes | seared, fresh salmon dusted with our schwarma spice blend | 21

CENTER OF ATTENTION.

WINNER WINNER CHICKEN DINNER.

brined, dredged and fried Baffoni thighs glazed with Mike's hot honey | creamed kale | sundried pomegranate arils | bacon fat milk gravy | spiced, hand-cut fries | 21

COD ACQUA PAZZA.

fresh fennel | heirloom tomato | olives | yucca | baby spinach | all gently braised in a saffron lemon butter broth | 19

FISH AND CHIPS.

panko and oyster cracker dusted and spiced fresh cod | dill pickle brined and salt & vinegar spiced hand-cut fries | bbq inspired tartar | classic sweet and crunchy slaw | 16

LAFRIEDA STEAK DINNER.*

12 oz., hand-cut, prime ribeye | shaved cauliflower au gratin with sourdough crumbs | hand-cut, spiced fries | chorizo butter | 31

GUAVA BBQ GLAZED SALMON.

refried black bean puree | Mexican street corn salad | lime and green onion rice | 21

BIG ISLAND"ISH" KIMCHI FRIED RICE.

bacon fat shiitakes | Baffoni egg | fragrant veggies | Snake River Farms kobe beef hotdog | North Country bacon jam | kimchi | pickled veggies | furikake | 16

FRESH CLAM AND SWEET CORN BUCATINI.

freshly made pasta | sweet corn broth | crispy pancetta | corn "off the cob" | arugula | lemon zest | touch of cream and pecorino | 23

NOTE FROM ANGIE & JEANINE.

Blackie's prides itself on making your dining experience one to be remembered. Jeanine and I consider this to be our home, which makes you our guests. From the sourcing of local products, our unique gluten-free and paleo menu, to the round-the-clock prep team ensuring all of our ingredients are freshly and carefully prepared and the countless cooks focusing on just your item... each dish... one at a time... making sure it is executed with your individual experience in our home. Our attention to detail and passion in offering you quality, creative and many customizable options you will love, takes time. Thank you for understanding that your meal may take a few extra minutes as we build it freshly, piece by piece, with no shortcuts. Please sit back, enjoy your company and build your memories here at Blackie's...
Angie and Jeanine.



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