

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.

SO FRESH AND SO GREEN.

SHRIMP PAD THAI SALAD.

chopped, fresh romaine | fresh pineapple and jalapeño | shredded cabbage | Baffoni egg | steamed & chilled green beans | shiitake mushrooms | avocado | chilled rice noodles | fresh herbs | light, bright and vibrant vinaigrette | crushed roasted peanuts | 17

TUNA NICOISE.*

olive oil poached and chilled fingerling potatoes | olive tapenade | steamed green beans | oil cured olives | chili oil | pickled red onion | halved heirloom cherry tomatoes | seared, sliced and chilled sushi grade tuna | grated hard boiled egg | sherry vinaigrette | 19

ARUGULA AND WHITE BEAN FRITTERS.

baby arugula tossed in a creamy white truffle herb dressing | heirloom tomato | cannellini bean fritters | torn, fresh basil | our own, freshly made hand-pulled mozzarella | great olive oil | shaved Parmigiano Reggiano | herb oil | 12

CHOPPED AND BBQ'ED CHICKEN.

shaved green kale | oven roasted pineapple jalapeño dressing | fresh corn "off the cob" | diced English cucumber, red onion and tomato | brined, fried, chopped and bbq tossed Baffoni chicken thigh | diced, ripe avocado | queso fresco | tostones | 16

FOR STARTERS.

JAYS' STUFFIES.

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

OUR SMOKED PULLED PORK NACHOS.

signature rubbed, smoked, pulled and sauced pork | sharp white cheddar sauce | pickled jalapeños | our freshly squished guac | smoked salsa verde | Ingrid's roasted chile salsa | sour cream | 1/4 sheet (for us) | 16
1/8 sheet (for me) | 12

MEZE.

our own baba ganoush | 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

TUNA POKE.*

sushi grade tuna, diced freshly to order | vibrant, bright & clear Asian dressing | shaved green onion | ripe avocado | ripe and sweet fresh pineapple | toasted sesame seeds | pickled radish and jalapeño | Persian cucumber | fried daikon | green herb aioli | 16

PULLED PORK "PIE".

corn off the cob and jalapeño cornbread batter cooked to order in cast iron | our own smoked and pulled pork | gooey mac and cheese sauce | pickled radish and jalapeño | green onion | 14

CELIE'S WINGS/TENDERS.

crispy, jumbo wings or tender chunks dredged in our special spice blend | choose mild | hot | suicide | teriyaki | root beer hoisin | Japanese tonkatsu | chimichurri | espresso honey bbq | general tso's the appropriate creamy dip, celery and carrot sticks | 1# - 13 | 1 1/2# - 18

CRISPY SQUID.

tossed in chorizo lime butter | sofrito aioli | pickled jalapeño | local corn "off the cob" | whipped avocado lime and olive oil puree | grilled and chopped green onion | 12

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

GRILLED CHIMICHURRI SHRIMP.

schmear of hummus | fresh parsley leaves | pickled red onion and radish | Soom tahini | splash of mango mint raita | herb oil | salsa criolla | 17



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BURGERS.

our burgers come with our house made chips or you can upgrade to any of our sides below. choose a Maine Family Farms grass fed beef patty* | 3

SQUISHED.

thin, crispy and griddled old fashioned style

BREAKFAST BURGER.*

buttered Artisan white toast | homefries | crisp bacon | American cheese | brown sugar maple mayo | fried Baffoni Farms egg | 14

VERDE VEGGIE.

our own scratch made veggie burger | buttery, toasted brioche roll | sofrito mayo | smoked salsa verde | sliced fresh avocado | crumbled queso fresco | English cucumber tzatziki | 13

MUSHROOM MARSALA BURGER.*

our squished (with a thin slice of pancetta) and crispy grilled fresh patty | toasted, Artisan white schmear with roasted garlic herb cheese spread & herbaceous, funky mushroom spread | Marsala chive mayo | gooey, melty provolone | truffled wild mushrooms | 15

CHINESE TAKE-OUT BURGER.

our fragrant, griddled pork and shrimp patty | gooey, crab Rangoon inspired spread | chilled Thai bbq vinaigrette dressed rice noodles | stir fried umami cabbage | our umami mayo | sliced ripe avocado | fried Baffoni egg | toasted, buttery brioche roll | 17

CLASSIC DINER BURGER.

our squished, griddled patty | smothered in LOL white American | l,t,o | special sauce | 14

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

SIDES.

	sandwich or burger upgrade	full order side
SALT & VINEGAR CHIPS	.50	3.50
COUNTRY STYLE SLAW	1	2
SWEET POTATO FRIES	3	5
HAND CUT FRIES	3	5
BABY SHELLS AND CHEESE		5
SMALL GREEN SALAD		3.5
VEGETABLE OF THE DAY		2.5

BYOB.

veggie burger	9
heirloom rice garbanzo bean fragrant vegetables	
hand pattied beef*	10
white meat turkey	11
Maine Family Farms grass fed beef patty*	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 & SCHMEARS .50 EACH

brown sugar maple mayo | sticky rootbeer hoisin | dijon mustard | espresso honey bbq | truffle dressing | roasted pineapple jalapeño dressing | soffrito mayo | mango mint raita | mac & cheese sauce | umami mayo | 1000 island | lemon garlic mayo | chipotle mayo | horseradish mayo |

CHEESES 1.00 EACH

American | provolone | sharp, white cheddar | feta | Swiss | mozzarella | queso fresco | Yancy's Fancy dill pickle cheddar

TOPPINGS .50 EACH

shredded lettuce | tomato | sliced, raw onions | pickled onions | grilled onions | sautéed peppers | olive tapenade | caramelized onions | cole slaw | red onion marmalade | jalapeños

EXTRA SPECIAL TOPPINGS

roasted chile salsa | salsa verde | blue cheese dressing | chimichurri | Japanese tonkatsu | marsala chive mayo | pinto bean spread | 1.00 EACH

Baffoni Farm egg | 1.50 EACH

avocado | funky mushroom spread | baba ghanoush | hummus | tzatziki | crab Rangoon spread | bacon jam | 2.00 EACH

guacamole | 3.00



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HANDHELD GOODNESS.

served on flour tortilla...or upgrade to Ingrid's scratch-made roasted garlic corn tortillas | 1

THE NIÑO SPECIAL.

simple, salt and pepper grilled scallion | steamed fresh corn "off the cob" | grilled and chopped broccolini | chipotle aioli | crumbled queso fresco | pickled radish | grilled lime cheek | 12

GYPSY TACOS.

brined, grilled, chopped "shwarma-style" baffoni chicken thigh | a schmear of our whipped hummus | crumbled feta | olive tapenade | chopped, fresh romaine | mango mint raita | thin sliced English cucumber | pickled red onion | 13

SHORT RIB CEMITA.

fragrantly braised and pulled beef short rib (cold and only cold) | sesame seeded, chewy bun | chipotle aioli | pinto bean spread | sliced, ripe tomato | lime and olive oil dressed cabbage | shredded, sharp white cheddar | sliced, ripe avocado | 16

GENERAL TSO'S CAULIFLOWER TACOS.

seasoned, roasted cauli tossed in sweet, spicy & sticky sauce | quinoa broccolini & heirloom carrot "fried rice" | light and crispy, rice-flour fried, red fresno peppers | fresh and cool cucumber tzatziki | 12

BRISKET AND BACON.

our dry rubbed and slow smoked brisket & burnt ends | candied bacon jam schmear tortillas | hand cut fries | gooey, white cheddar cheese sauce | our chopped, sweet and classic slaw | 16

SHORT RIB TOSTADA "ROPA VIEJA STYLE".

salsa verde | Ingrid's scratch made, roasted garlic corn tortilla | whipped avocado lime puree | fragrantly braised and pulled beef short rib | smooth braising sauce reduction | crumbled queso fresco | lime and olive oil dressed shredded cabbage | pickled red onion and chiles | chipotle aioli | 17

SANGWICHES.

our sangwiches come with our house made chips or you can upgrade to any of our sides below.

CAPRESE PLT.

parmesan focaccia toasted with mayo | crispy, griddled pancetta | our own, fresh, hand-pulled mozzarella | ripe, marinated heirloom tomato | pancetta fat mayo | shaved parmigiano reggiano | crisp romaine | 15

BRISKET AND "BRUSSEL-KRAUT".

our 14-hour smoked beef brisket and burnt ends | toasted ciabatta roll | shaved, pickled Brussels sprouts | horseradish mayo | sharp, white cheddar | 16

CRISPY STICKY CHICKEN KATSU.

soft, chewy, toasted torpedo roll | mayo | sharp white cheddar | fried Baffoni farms chicken thigh drenched in Japanese style Tonkatsu inspired bbq sauce | shredded lettuce | thinly sliced cucumber | oven roasted pineapple jalapeño drizzle | pickled red onion | 16

PETER PIPER'S PICKLED GRILLED CHEESE.

crunchy Artisan white spread with pickled pepper butter and toasted | gooey, melty Yancy's Fancy dill pickle cheddar | gooey, white LOL American | thinly sliced dill pickle | roasted bell pepper | our own salt and vinegar potato chips on the inside | 14

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 | 15

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

SIDES.

	sandwich or burger upgrade	full order side
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COUNTRY STYLE SLAW	1	2
SWEET POTATO FRIES	3	5
HAND CUT FRIES	3	5
BABY SHELLS AND CHEESE		5
SMALL GREEN SALAD		3.5
VEGETABLE OF THE DAY		2.5



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THE MAIN EVENT.

SEARED FRESH COD.

smooth cauliflower brown butter puree | parmesan broth | pan flashed rainbow Swiss chard | pickled red onions | herb oil | 21

SEARED SCALLOPS AND GRILLED LITTLENECKS.

marinated white beans | crispy, crunchy pancetta | wild mushrooms and whole butter | sherry vinegar and fresh herbs | heirloom tomato | touch of our own spicy white clam broth | grilled garlic and herb oil brushed bread | 23

CANTINA STEAK.*

seasoned flat iron grilled to your liking and sliced | corn "off the cob" and bell pepper sauté with whipped chorizo lime butter | sliced ripe avocado | crispy hand-cut fries | salsa criolla | lime cheek | 23

FISH AND CHIPS.

English style beer batter | hand-cut, skin on steak fries | classic, sweet chopped slaw | tartar and fresh lemon | 16

SEARED SALMON AND FATTOSH.

"salad" of crunchy seasoned pita with zataar | a schmear of our whipped hummus | Persian cucumber | red onion | halved, heirloom cherry tomatoes | loads of herbs | good olive oil and freshly grated lemon zest | crumbled queso fresco | 22

CAST IRON BAFFONI CHICKEN BREAST.

yogurt, lemon and spice marinated | cast iron seared and pressed | apricot almond quinoa pilaf | sautéed greens (spinach, kale, swiss chard) with toasted garlic and spices | mango mint raita | 20

P.... BY B.

all pizzas are topped with both our own, fresh, hand-pulled mozzarella and whole milk shredded.

TRUFFLED WILD MUSHROOM.

herbaceous, funky mushroom puree | red onion marmalade | roasted, garlic buttered and sautéed wild mushrooms | local honey drizzle | 18

PIZZA CLASSICA.

ripe, baby heirloom tomatoes simply marinated | really good olive oil | torn garden basil | Sicilian sea salt | crushed red pepper | 15

J.I.'S PIE.

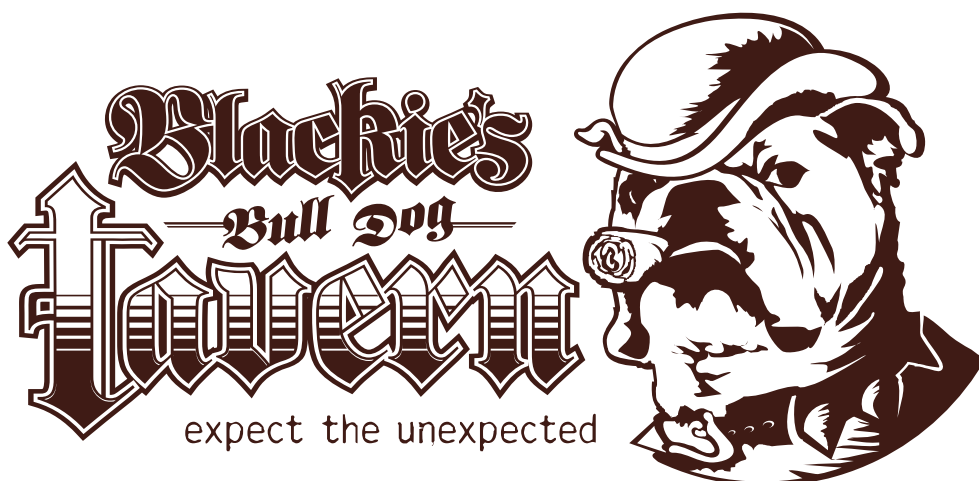
oven roasted peppers | thinly sliced, white LOL American | toasted fennel oil | 15

PEPPERONI PIZZA PIE.

plum tomato sauce | hand-cut stick pepperoni | 15

THE DAILY.

the pizza wizard's choice of the day



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