

AUTUMN AND THE CHILLY MONTHS. THE RETRO COMFORT MENU.

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.

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 | yancy's fancy dill pickle cheddar | crispy wonton pouch | special sauce | 11

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 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

WARM MUSHROOM POLENTA.

taleggio | reggiano and mushroom stock | oyster, cremini and shiitake saute | Tuscan kale and roasted pistachio pesto | house made ricotta | red onion marmalade | freshly grilled and herb oiled crostini | black garlic butter | 15

HIDE THE PEPPERONI... BREAD.

your very own crunchy loaf | whipped, caramelized garlic butter | Chef's pizza sauce | bubbly, melted whole milk and our hand-pulled mozzarella | thinly sliced pepperoni and pepperoni pesto | 13

PIZZA AND FRIENDS.

all pizzas are topped with a blend of whole milk mozzarella and our hand-pulled fresh mozzarella. creations from the pizza wizard are made to order, from scratch the minute you say so. please be patient while we give your selection our personal attention.

WHITE PIZZA WITH HERB ROASTED EGGPLANT.

caramelized garlic oil | our lemony ricotta cheese | parmigiano reggiano | pecorino | Tuscan kale and roasted pistachio pesto | 16

POTATO, TASSO HAM AND CHEESE.

whipped olive oil and lardo potato puree | dollops of jalapeno pimento cheese | smoked shallots | sharp white cheddar | our potato chips dusted with bbq spice and crushed | local Mike's hot honey drizzle | 18

REUBEN STROMBOLI.

our slowly braised, trimmed and chopped extra lean corned beef | melty Swiss | gooey, silky melted white American | sauerkraut | butter brushed, rolled and baked to order | 1000 for dipping | 16

BRISKET CHILI AND CHIPS.

our 14-hour smoked brisket slowly simmered with sweet potato, espresso & roasted chiles | smoked shallots and aromatic veggies | whipped, smoked jalapeno pimento cheese | our crunchy, salty & freshly fried bbq potato chips | 15

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 | fig bbq | black garlic chicken salt | p.b., fluff and apricot jam | honey mustard | the appropriate creamy dip, celery and carrot sticks | 1# - 12 | 1 1/2# - 17

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

CRISPY SQUID MILANESE.

crispy fried and tossed in black garlic butter | chopped flat leaf parsley | briney capers | fresh lemon | prosecco | lemony aioli | peppery arugula | 12

CHICAGO DOG AND CHEESE CALZONE.

all beef dog | gooey American cheese | sliced fresh tomato | celery salt | yellow mustard | butter brushed, sprinkled with poppy seeds and baked | sport pepper aioli, giardinara and green relish on the side for the true windy city feel | 15

DOUBLE PEP IN YOUR STEP.

freshly sauteed, garlicky spinach | pepperoni pesto & sliced pepperoni | garlic cheese curd | whole milk mozzarella | melty American | all tucked into our fresh dough...spinach pie style | served with chef's warm pizza sauce | 17

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BURGERS ARE OUR BUSINESS.

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

- bbq chips | .50
- country style slaw | 1
- sweet potato fries | 3
- hand cut fries | 3
- black garlic chicken salt fries | 4

SQUISHED.

thin, crispy and griddled old fashioned style

BREAKFAST BURGER.*

buttery, toasted Artisan white | griddled, crispy homefries | crisp bacon | American cheese | brown sugar maple mayo | fried Baffoni egg | 14

HEARTY VEGGIE.

roasted garlic oil toasted whole wheat roll | red peppers agro dolce | sweet potato hummus | shredded, crisp romaine tossed in our light red wine vinaigrette | 13

J.I.'S MOODY FIG.*

our squished burger | a slab of gooey, melty moody blue | crispy sweet potato fries | buttery brioche roll | fried Baffoni egg | fig jam | creamy Italian dressed arugula | 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

AMERICAN AS APPLE PIE.*

cinnamon buttered whole wheat roll | brown sugar maple mayo | local apple compote | sharp Vermont cheddar | crispy North Country bacon | 16

LATE NIGHT CHEF.*

creamy peanut butter | concord grape jelly | buttery, toasted bulkie roll | our griddled, squished patty with fig bbq | melted cheddar | crisp bacon | l,t,o and pickles | 16

POUTINE.

buttery, griddled brioche roll | whipped garlic herb spread | black garlic chicken salted hand-cut fries | Yancy's fancy garlic cheese curd | smothered with whiskey demi | 17



BYOB.

- our hearty veggie burger 9
gluten free | dairy free | soy free | nut free | vegan
- ground angus beef* 8oz 10
- white meat turkey 8 oz..... 11
- Maine Family Farms
grass fed ground beef* 6oz 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 | fig bbq | 1000 island | lemon garlic mayo | chipotle mayo | honey mustard

CHEESES 1.00 EACH

American | provolone | sharp, white cheddar | feta | Swiss | jalapeno pimento cheese | whipped herb cheese spread

TOPPINGS .50 EACH

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

EXTRA SPECIAL TOPPINGS

smoky salsa | salsa verde | Tuscan kale and roasted pistachio pesto | pepperoni pesto | giardinara | pizza sauce | sport pepper aioli | mac & cheese sauce | creamy Italian dressing | whipped black garlic rabe butter | olive oil and lardo mashed potatoes | apple compote | 1.00 each

Baffoni Farm egg | pickled crispy fried onions | scratch made smoked shallot blue cheese dressing | 1.50 each

avocado | red pepper agro dolce | baba ghanoush | hummus | tzatziki | crispy, thick-cut North Country bacon | hand-pulled, fresh mozzarella | yancy's fancy buffalo cheddar | yancy's fancy dill pickle cheddar | 2.00 each

guacamole | moody blue cheese | 3.00



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we respectfully request no modifications are made to our cheesesteaks. we would like to maintain the integrity of our creative process. thank you, chef angie and jeanine.

GOOEY CHEESESTEAKS.

SOUTHERN BBQ.

griddled steak and spices | fig bbq smothered | melted dill pickle cheddar | spice dredged, pickled red onions | whipped, smoked jalapeno pimento cheese | North Country bacon | 17

DOUBLE BUFF.

tender griddled steak doused in our mild sauce and smothered in melty, bubbly yancy's fancy buffalo cheddar | shredded crisp lettuce | sliced tomato | cool and creamy buttermilk ranch | 17

SANGWICHES.

SPICY CRUNCHY COD.

crispy, crunchy panko fried cod loin | thick cut Texas toast | melted buffalo cheddar | buffalo tartar | shredded lettuce | our crispy bbq spiced potato chips | sliced fresh tomato | 13

MEATLOAF HOAGIE.

a thick slice of our smoked three meat trifecta smothered in our bbq sauce & bubbly dill pickle cheddar | pickled, spice dredged & crispy fried onions | mashed potatoes | soft and chewy, buttered hoagie | 12

TALEGGIO GRILLED CHEESE.

buttery, crunchy artisan cranberry bread spread with apricot preserves and Tuscan kale pistachio pesto | buttery, melty taleggio cheese | thinly sliced prosciutto di parma | 18

HURDY GURDY.

chewy ciabatta roll toasted with caramelized garlic, melted provolone cheese and creamy whipped garlic herb spread | crispy panko fried Baffoni Farms chicken breast cutlet | arugula tossed with creamy Italian dressing and shaved parmigiano reggiano | side of demi | 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

CHI-TOWN SPECIAL.

beef griddled and steamed with fragrant "Italian beef jus" and caramelized onions | crispy, all beef dog | bubbly, melted provolone | spicy and pickly giardinara | sport pepper aioli | sprinkle of celery salt | 17

THE KATY SPECIAL.

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 | 17

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

EGGPLANT GRILLED CHEESE.

herb roasted eggplant | whipped herb cheese spread | bubbly provolone | slow roasted, herbed tomatoes | torn basil and basil infused olive oil | chef's pizza sauce for dipping | 13

THE SOUTHERN STANDARD.

thick cut, open faced, black garlic buttered Texas toast | lardo mashed potatoes | our 14-hour smoked brisket | griddled North Country bacon and tasso ham | honey mustard | our classic chopped, sweet coleslaw | side of red-eye gravy | 18

MAMA'S LITTLE RHODY RIBEYE SANDWICH.*

marinated & grilled to your liking | whipped black garlic rabe butter | crunchy, caramelized garlic oiled ciabatta | gooey, bubbly provolone | lemony garlic mayo | fresh arugula | red peppers agro dolce

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

OUR SANGWICHES AND CHEESESTEAKS
COME WITH OUR HOUSE MADE CHIPS OR YOU
CAN UPGRADE TO ANY OF OUR SIDES ...

COUNTRY STYLE SLAW | 1 BBQ CHIPS | .50
SWEET POTATO FRIES | 3 HAND-CUT FRIES | 3
BLACK GARLIC CHICKEN SALTED FRIES | 4

EAT YOUR GREEN (ISH) THINGS.

MARINATED PORTABELLA AND STEAK TIPS.*

bubbly taleggio | warm puree of oven roasted root veggies | hearty Tuscan kale with rendered pancetta | warm dressing of apple cider vinegar and pan drippings | 19

THE PIZZERIA.

hand chopped romaine and radicchio lettuces tossed in red wine vinaigrette | diced tomato | thinly sliced red onion | our hand-pulled fresh mozzarella | pecorino romano | pickley giardinara | diced stick pepperoni | local hot capicola | 15

GOOD OL' WEDGE.

classic, crunchy iceberg | scratch made smoked shallot blue cheese dressin' | crispy, thick cut North Country bacon | a hunk o' moody blue | Betta's slowly caramelized cipollini onions | cranberry bread croutons | 16

CRISPY TRIPLE CLUB.

chopped romaine tossed in our honey mustard dressing | cold roasted sweet potato chunks | crispy North Country bacon | griddled North Country tasso ham | baby tomatoes | chopped, ripe avocado | thin and crispy, panko fried Baffoni chicken breast cutlet | 19

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THE MAIN EVENT.

TAVERN STYLE MARINATED STEAK TIPS.*

cast iron seared | griddled mushrooms and onion | nutty brown beer gravy | olive oil and lardo mashed potatoes | oven roasted broccoli with cave aged cheddar cheese sauce | 23

SMOKED BRISKET, BISON, BEEF TENDERLOIN MEATLOAF.

a trio of all three meats | cremini mushrooms | spiced, slow baked and smoked with hickory | crispy, hand-cut fries | North Country bacon fat and whiskey gravy | creamed hearty greens | 19

PANKO FISH AND CHIPS.

hand-cut New England spiced fries | classic tartar | our sweet, chopped classic coleslaw | fresh lemon | 16

BROWN BUTTER BAKED SALMON.

buttery, oven roasted root vegetable puree | brown butter, caper, sherry wine and lemon pan sauce | sauteed spinach, radicchio and Tuscan kale | 21

TAGLIATELLE CAGIO E PEPE.

scratch made and hand-cut egg pasta | whole, unsalted butter | lots of cracked black pepper | pecorino romano | 14

CHICKEN SALTIMBOCCA.

pan-seared Baffoni chicken breast cutlets | whole butter | marsala wine | slow roasted tomatoes | thinly sliced prosciutto di parma | demi | scratch made Baffoni chicken stock | parmesan and provolone | lardo mashed potatoes | sauteed greens | 20

PILLOWS OF RICOTTA GNOCCHI.

Betta's slow onion cream | pancetta | parmesan | fresh, peppery dressed baby arugula | 17

OVEN ROASTED AND HERBED EGGPLANT.

soft, rich and smothered with chef's sauce, house made ricotta and bubbly provolone | torn, fresh basil and basil infused olive oil | fresh tagliatelle tossed simply in olive oil, parmesan broth and pecorino | 18

WILD MUSHROOM LASAGNETTE.

black garlic butter | parmesan stock | cream | four cheeses (two made in house) | wild mushrooms | hand-made, fresh pasta | garlicky greens | buttery, truffley mushroom dusted crumbs | fresh spinach pesto | 19

TAGLIATELLE WITH SWEET POTATO CARBONARA.

fresh pasta, made in house | roasted sweet potato | pancetta | Baffoni egg | touch of cream | pea greens | parmesan crumbs | 18

BLACKIE'S BBQ.

rubbed & slow smoked 14-hour brisket | sweet, chopped classic coleslaw | jalapeno pimento mac & cheese | our smoked and braised pulled pork | scratch made pickles and pickled red onion | 23

SOUTHERN GOBBLER.

thinly pounded Baffoni turkey breast cutlets | North Country tasso ham | scratch made demi red-eye gravy | touch of cream | smoked shallot | roasted sweet potato with local apple compote | 19



SIDES.

BBQ CHIPS | 3

COUNTRY STYLE SLAW | 2

SWEET POTATO FRIES | 5

HAND-CUT FRIES | 5

BABY SHELLS AND CHEESE | 5

VEGETABLE OF THE DAY | 3

SMALL GREEN SALAD | 4

BLACK GARLIC CHICKEN SALT FRIES | 6

JALAPENO PIMENTO MAC AND CHEESE | 6

OLIVE OIL AND LARDO MASHED POTATOES | 4
ADD DEMI | 6

OVEN ROASTED BROCCOLI WITH
CAVE AGED CHEDDAR CHEESE SAUCE | 6



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