

b. is for blackie's. the chilly months

b. teased.

WARM LAMB RAGU + POLENTA BOARD.

local, gooseneck vineyards heritage red blend red wine + 60-hour bone broth braised and pulled lamb | smooth, rich Vermont goat cheese and fig polenta | torn garlic bread | cold and lemony, long cooked broccoli (trust us) | our own truffled ricotta | fennel and orange roasted olives | 21

NACHOS.

your choice of:
our smoked pork (out back for 8 hours, then braised another 4) ... **OR** veggie chili | sharp white cheddar cheese sauce | pickled jalapeños | our freshly squished guac | smoked salsa verde | sour cream | 16
*add 4oz of extra gooey cheese | 2

EXTRA CHEESY DELUXE NACHOS.

lots of sharp white cheddar cheese sauce | pickled jalapeños | our freshly squished guac | smoked salsa verde | sour cream | shredded lettuce | tomato | sliced black olives | 16
*add 4oz of extra gooey cheese | 2

MEZE.

our smooth, traditionally prepared chickpea spread | classic, creamy cucumber tzatziki | crisp veggies sticks | roasted, garlic-oil brushed whole wheat pita | local feta | red onion marmalade | fennel and orange roasted olives | 17

FRIED, PICKLEY BITS.

kimchi | our pickles | ajo blanco sauce | kimchi hot sauce | 12

CHEF'S SHRIMP SCAMPI.

old world style | lots of butter, garlic, lemon, parsley and white wine | a crunchy slab of thick-cut, fried bread | 17

ROMANESCO CAULIFLOWER PARMESAN.

San Marzano plum tomato basil sauce | simply steamed & herby-oiled cauli "steak" | parmesan panko crumbs | bubbly provolone | tiny arugula salad | 11

b. cheesy.

Sicilian style pizzas. Caputo flour. fresh yeast. seasoned pans.

have you seen our clean livin'/allergy friendly menu?
if you want pizza without the guilt, dairy, gluten, carbs or animal products...ask a blackie's pro for other options.
xoxo - your chef

PIZZERIA STYLE PEPPERONI.

our own pizza sauce | hand-cut stick pepperoni | bubbly, fresh and whole milk cheeses | dried Sicilian oregano | 16

LIGHTS OUT WHITE.

roasted garlic oil | our own whole milk ricotta and fresh mozzarella | sharp white cheddar | Parmigiano Reggiano | romano | provolone | gochugaru chile oil | 16

OFF SEASON MARGHERITA.

our own fresh mozzarella and bubbly cheeses | herbed and slow simmered tomato confit | a smear of black garlic puree | compressed, marinated Tuscan kale | 16

SHEPARD'S PIE EMPANADAS.

slowly braised and pulled beef | rich, scratch-made broth with a touch of red wine | red bliss mashed potatoes | smoked gouda | buttery corn | hand-pressed corn meal jackets | French onion soup dipping sauce | 12

LIZ'S KEGORATOR SNACK PLATE.

hummus | celery and carrot sticks | warm orange and fennel roasted olives | Vermont goat cheese | sliced, local apple | house-made, soft pretzel | Yancey's Fancy dill pickle cheddar | a blob of dijon and a pool of Mike's hot honey | a bit of Blackie's pastrami | carrot cake bites | port wine cheese spread | 15

BUFFALO CHICKEN DIP.

shredded chicken breast | fluffy, gooey buffalo cream cheese | buttermilk ranch | sharp Vermont cheddar | choice of hand-cut potato chips, freshly fried tortilla chips or 1/2 & 1/2 | 12

UMAMI BOMB CALAMARI.

classic garlic butter | charred red peppers | green onion | tamari | cooked down to a sticky-icky sauce | tossed with freshly fried squid rings | 13

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

SAUCE YOUR OWN CRISPY WINGS/TENDERS.

crispy wings or tender chunks dredged in our special spice blend | choose mild, hot, suicide or kimchi style buffalo | root beer hoisin | house-made teriyaki | gochujang sticky sauce | spicy bourbon bbq | classic bbq | szechuan dry rub | the appropriate creamy dip, celery and carrot sticks | 1# - 12 | 1 1/2# - 17

WHOOPIE PIZZA SAUCE AND GARLIC BREAD.

one day someone (hmm hmm... Andy) accidentally pureed the cheesy pizza sauce | surprisingly, chef likey | crunchy, cheesy, torn bread slathered in whipped garlic butter and bubbly cheeses | 16

... or have a **WHOOPIE THAT IS VEGGIE JUSTIFIED.**

bell pepper rings | red onion | sliced black olives | sous vide marinated mushrooms | 18

RON POPEIL'S VEG O' MATIC.

have to pay homage to the king of the infomercials | oven roasted, creamy eggplant | compressed, marinated Tuscan kale | long cooked, lemony broccoli | shaved butternut squash | chick peas | whole milk ricotta | Vermont goat cheese | bubbly pizza cheeses | 16

VEGAN FRIENDS.

our traditional dough is vegan. we are happy to layer a ...

"WHITE-STYLE" PIZZA.

with a schmear of "caesary" aquafaba | dairy free cheese and our chef's choice of perfect pizza veggies
...or have it **RED.** with plum tomato sauce and the same toppings | 19

please inform your server of any food allergies.

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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.

b. is for burgers.

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 something

b. sides chips...

- old school chopped slaw | 1
- sweet potato fries | 3
- hand-cut fries | 3
- szechuan spiced fries | 4

AMERICAN AS APPLE PIE.*

our cinnamon buttered brioche roll drizzled with brown sugar maple mayo | melted white cheddar | Jaswell's local apple compote | crisp, North Country bacon | 16

KAT'S PICKLE MAC BURGER WRAP.*

griddled and simply spiced LaFrieda chuck and brisket blend | gooey, melted Yancey's Fancy dill pickle cheddar | our ooey, gooey pickle mac and cheese | crisp, North Country bacon | shredded lettuce | warm, flour tortilla | drizzle of spicy, bourbon bbq | 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

GUIDO'S TURKEY BURGER.

our tasty, all white meat, moist patty | a splash of pizza sauce | a slab of our own, fresh mozzarella | creamy Italian | red wine vinaigrette dressed baby spinach | crunchy, roasted garlic oiled and toasted ciabatta | 17

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!

.25 EACH
1000 island | shredded lettuce | sliced, raw red onion | tomato | sautéed peppers | house-made pickles |

.75 EACH
pickled red onion | 'shrooms | dijon mustard | lemon, garlic mayo | chipotle mayo | brown sugar maple mayo | sticky root beer hoisin | spicy bourbon bbq | pickled Brussels kraut mayo

1.00 EACH
American | provolone | sharp, white cheddar | feta | Swiss | pepper jack | jalapeños | gochujang sticky sauce | smoky tomatillo salsa verde | pizza sauce | coleslaw | caramelized onions

1.50 EACH
local Baffoni Farm egg | red bliss mashed potato | mac & cheese sauce

2.00 EACH
avocado | hummus | tzatziki | Vermont goat cheese | our own, truffled ricotta | Yancey's Fancy dill pickle cheddar | kimchi | roasted garlic aquafaba | apple compote | marinated Tuscan kale

2.50 EACH
crispy, thick-cut North Country bacon | pancetta cracklings

3.00 EACH
guacamole | whipped port wine spread | hand-pulled, fresh mozzarella

BREAD
classic, buttered bulkie | ciabatta | brioche | sliced artisan white | rye

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b. sandwiched.

EGGPLANT AND KIMCHI GRILLED CHEESE.

sliced, toasted artisan white bread | oven roasted, herb oiled eggplant | roasted garlic aquafaba | white sweet potato puree | spicy, pickley kimchi | pepper jack and gooey, melted American | 15

BIG BOOTY JUDY.

long cooked, local apple butter spread on buttery artisan white | fried, shaved Brussels sprouts | smoked gruyere cheese | sliced, granny smith apple | pancetta cracklings | creamy American | 13

PURDY GURDY.

toasted ciabatta roll | spread with port wine cheese and sharp cheddar | crispy Baffoni Farm chicken breast cutlet | crispy pancetta | apple dijon vinaigrette dressed baby spinach | brown sugar maple mayo | 17

SOUS VIDE PASTRAMI COMBO.

YOU MIGHT NOT EVEN BELIEVE ME WHEN I TELL YOU THIS, BUT I HAVE BEEN WORKING ON PASTRAMI FOR YEARS. LOTS OF FAILURES ALONG THE WAY, BUT I FINALLY SETTLED ON THIS COOL, UP-TO-DATE METHOD, THAT TRIMS OFF TIME AND DELIVERS ALL THE WAY THROUGH TO THE LAST BITE.

DIP THOSE FRIES IN THE BRUSSELS KRAUT MAYO... CHEF'S ORDERS!

untoasted rye | simple yellow mustard | house-cured beef brisket spiced, smoked and sous vide for 18 hours... low and slow | hand-cut (yup that matters) | fries + pickled Brussels kraut mayo limited availability | 18

100 YEAR ANNIVERSARY SANDWICH.

Carlo Armenise' classic | cracker meal dusted and lightly fried heritage pork cutlet | buttery, toasted bun | our own pickles | thin white onion | plain old mayo | 13

KATY'S UPGRADED CHEESESTEAK.

classic griddled, thinly cut sirloin, simply seasoned with salt and pepper | extra, melted, gooey American and provolone | mac and cheese sauce | North Country bacon | whipped, red bliss mashed potatoes | drizzle of spicy bourbon bbq | chewy, toasted torpedo roll | 17

SMOKED TURKEY PUB.

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

HI, MY NAME IS 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 have a **WONKY REUBEN**

pickled Brussels kraut mayo and pickle cheddar instead of the Swiss and 1000 |

STEAK DOESN'T HAVE TO MOO.

simply steamed and herb-oiled cauliflower "steak" | roasted garlic aquafaba "caesarish" spread | long cooked, lemony broccoli | roasted, garlic-oiled, crunchy sliced bread | up-cycled, roasted veggie fondue dipping sauce | **VEGAN** | 16

OUR SANDWICHES COME WITH OUR HOUSE-MADE CHIPS OR YOU CAN UPGRADE TO SOMETHING

b. sides chips...

OLD SCHOOL CHOPPED SLAW | 1

SWEET POTATO FRIES | 3

HAND-CUT FRIES | 3

SZECHUAN SPICED FRIES | 4

b. fresh.

APPLE PICKING MACHINE.

warm, sautéed baby kale & shaved Brussels sprouts | shaved butternut squash | diced, local apple | apple cider honey mustard vinaigrette | crispy pancetta | long cooked, spiced apple butter | spicy pepitas | Vermont goat cheese | 13

KOREAN SWEET & STICKY CALAMARI.

tender fried rings tossed in a gochujang chile sticky sauce | crunchy nime chow mixed baby lettuce salad | green onion | crushed peanut | cilantro leaves | pickled onion | avocado | crunchy rice noodles | 15

NOLA PO' BOY.

baby iceberg head | smoked gouda & creamy "everything" dressing | warm, torn, garlic-buttered bread | cornmeal and cornflake crusted shrimp | baby tomatoes | chopped, North Country bacon | avocado | cucumber | 20

SUNDAY DINNER.

torn iceberg (yes, iceberg) | a pinch of radicchio | creamy Italian | grated pecorino romano | our own, fresh mozzarella | sliced black olives | finely diced stick pepperoni | a few banana pepper rings | garlic bread croutons | 10

ADD.

SALT AND PEPPER CHICKEN | 5

LOCAL BAFFONI FARM CHICKEN BREAST | 12

GRILLED AND SLICED SIRLION TENDER* | 11

GRILLED OR SEARED SALMON | 13

GRILLED SHRIMP | 8

b. sides.

OLD SCHOOL CHOPPED SLAW | 2

SWEET POTATO FRIES | 5

HAND-CUT FRIES | 5

SZECHUAN SPICED FRIES | 6

VEGETABLE OF THE DAY | 3

SMALL GREEN SALAD | 4

SMALL SUNDAY DINNER SALAD | 5

BLACKIE'S SHELLS AND CHEESE | 7

DILL PICKLE MAC AND CHEESE | 7

RED BLISS MASHED POTATOES | 4

SPICY BOURBON BBQ MASHED | 5

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MUSHROOM RAMEN AND SHORT RIB.

sun ramen | our five-day, mushroom dashi starts with 60-hour bone broth | shiitake, oyster and crimini mushrooms | scallion | aromatic veggies | dash of our own kimchi hot sauce | sous vide, marinated mushrooms | slowly simply braised beef short rib | 22

VEGGIE RAMEN.

delicious, roasted vegetable broth | aromatic veggies | very finely shredded and garlic wok fried cabbage and shiitakes | oven roasted butternut squash | marinated Tuscan kale | chickpeas | sun ramen | mukimame | avocado | toasted sesame seeds | pickled red onion | 15

GOOD OL' AMERICAN CHOP SUEY.

ground LaFrieda brisket and chuck | fried peppers | slowly braised cipollini onions and black garlic | plum tomato puree | red wine reduction | pecorino romano | Parmigiano Reggiano broth | "black tie" pasta | rustic garlic bread | Sunday dinner salad | 23

OINK OINK.

brined, spice dredged and pan-fried heritage pork cutlets | pickled Brussels sprouts in bacon fat milk gravy | spicy bourbon bbq red bliss mashed potatoes | long cooked apple butter | 17

SURF AND TURF GARLIC FRIED RICE.

crispy, panko fried shrimp | Korean bbq style sirloin | garlic fried jasmine rice | crunchy salad splashed with our nime chow dressing | sliced avocado | toasted sesame seeds | our own pickled chiles | cilantro leaves | gochujang sticky sauce drizzle | 28

THE ADULT "KID" MAC.

you literally tortured my life to make this happen. congrats to all you whiners out there | one size fits all | simply: cream, butter and American | baby shells & farfallini mixed to make you feel like a kid again | 16

STEAK, FRIES AND SUNDAY SALAD.

grilled and sliced marinated sirloin tender | our hand-cut fries | French onion soup demi | classic salad tossed in creamy Italian with shredded cheddar cheese | yup, i went there | 25

SHORT RIB FETTUCCINE.

braised and pulled unctuous beef | 60-hr. bone broth | black garlic cream | caramelized Tuscan kale | shiitake mushrooms | our own fresh pasta | garlicky, pecorino bread crumbs | 24

DOUBLE BOURBON MAPLE BBQ SALMON.

white sweet potato puree | seared, slathered and roasted fresh salmon | ajo blanco sauce | southern style, pan-fried baby kale... all sweet, sour and bacony like | drizzle of bourbon barrel maple syrup | 21

BLACKIE'S BBQ.

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

FISH AND CHIPS.

panko and oyster cracker dusted and spiced fresh cod | our classic, sweet, chopped coleslaw | Szechuan spiced fries | kimchi tartar | 16

a note from your chef about bone broth.

bone broth is one of the most amazing things you can put into your body. it has the power to heal leaky gut, boost your immune system (we all need a little boost through these next few months). it provides collagen and glutamine for your joints and skin. (bring on the fountain of youth!!!). it increases your bone strength all while helping you get some much needed zzzzzzzz. i'm super passionate about it and have been for quite some time. i decided it was time to share it with you. we are using beautiful, grass-fed bones from LaFrieda beef, hearty local veggies, fresh tumeric and ginger roots, a splash of apple cider vinegar and some really yummy aromatics like black garlic and Jacobsen sea salt. we're babying it for 60 hours, straining and then straining again to give you something we are very proud of. you will see it in a few menu dishes, and it will be served hot as a Sunday morning pick me up on our brunch menu. if you love it and want enough to make a soup or do the bone broth challenge for a week, let us know.

AA

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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