

BLACKSMITH RESTAURANT/lunch

Locally Sourced/Chef Owned/From Scratch

Salads & Soups

Our Classic **Crab Soup with Cream**, Jumbo Lump Crab and House Made Croutons. Sherry \$13.75

French Lentil Salad: Beluga Lentils, Organic Greens, Vegetable Crudité'2, Chevre Goat Cheese, Honey-Basil Vinaigrette, Fresh Herbs, Micro Greens \$12.50

Blue Cheese Salad, Salty-Sweet Almonds, Organic Greens, Cranberries, Sliced Berries, Honey-Basil Vinaigrette \$12.50

Authentic Caesar, Romaine Hearts, Local Sourdough Croutons, Parmesan Full \$11

BLT Caesar: Authentic Caesar Dressing, Romaine, Cherry Tomatoes, Crispy Bacon, Red Onion \$13.75

Organic Curried Chicken Salad: Baby Greens, Cranberries, Sultanas, Honey- Basil Dressing \$14.50

Add a Crab Cake \$14

Add 8oz Wild Salmon \$17

Add 8oz Flat Iron Steak \$17

Add Organic, Grilled Chicken Thigh \$8

Add Grilled Jumbo Shrimp (5) \$13

Small Plates

Crispy Pork Belly, Ginger-Soy Marinated Vegetables, Rice Noodles, Hoisin, Aioli \$11.75

Hand Made Short Rib Empanada: Slow Cooked Beef, Sharp Cheddar, House Made Salsa, Red Onion, Home Made Crème Fraiche \$8.75

Vegetable Samosa: Indian Spiced Potatoes and Peas, Chutney, Cucumber Raita \$7.75

Crispy Lump Crab Deviled Eggs: Crispy Whites, Creamy Filling, Jumbo Lump Crab \$13

Nashville Chicken: Organic, Crispy Chicken Thigh, White Bread, Nashville Sauce, House Pickle \$9.75

Cheese Platter: Warm Brie, Crispy Goat Cheese, Maytag Blue, Eggplant Relish, Black Olives, Black Lentils, Chutney, Local Sourdough \$17.75

Jumbo Lump Crab Cake Appetizer: Homemade B&B Tarter, Dressed Greens, Spring Veggies \$15.75

Locals Favorite Mac & Cheese

-Home Style Mac & Cheese \$5.75

-Mac with Bacon or Scrapple \$6.75

-Crab Mac & Cheese \$12.75

Killer Tacos

All Served with Grilled Flour Tortillas, House Made Salsa, Herb Crema, Queso Fresco, Pickled Veg.

Crispy Shrimp Tacos (2): \$10.75

Crispy Eggplant: (2) \$7.75

Pork Belly: (2) \$7.75

Vegan Grilled Veggies (2) \$7.75

(sans dairy, add caponata)

Best Ever House Burgers & Veggie Burgers

2 Freshly Ground Chuck Patties, Melted Cheddar, Home Made Pickles, House Burger Sauce, Hand Cut Fries, Dressed Greens, Onion, Tomato (on side) \$11

Veggie Burger, Same as above \$11

Add Mushrooms & Onion, Blue Cheese, Scrapple or Bacon \$3 each or lose the Bun and add Romaine

Steak Frites: 8oz Flatiron Steak Grilled and Served with Hand Cut Fries, Blistered Cherry Tomatoes, Compound Butter \$22

Sandwiches...with Hand Cut Fries

Eastern Shore Oyster BLT: Crispy on Local Brioche, Bacon, Lettuce, Tomato and House Tartar \$14.95

Hand Cut Cheesesteak: Grilled, Sliced and Served with Mushroom, Onion, Red Pepper, Aioli, Cheddar and Hand Cut Fries \$12.75

Crispy Free-Range Chicken Thigh: with Eggplant Caponata, Herb Boursin Cheese, Garlic Aioli, Local Brioche \$10.75

Crispy Eggplant: with Eggplant Caponata, Herb Boursin Cheese, Garlic Aioli, Local Brioche \$9.75

Shrimp Po Boy: Spicy Remoulade, Romaine, Capers, Scallions, Fries, Local Sourdough \$13.75

Veggie "Cheesesteak": Roasted Vegetables, Mushrooms, Melted Cheddar, Local Sourdough, Dressed Greens, Roasted Garlic Aioli \$10.75

Organic Curried Chicken Salad Sandwich: Golden Raisins and Dried Cranberries, Local Brioche \$10.75

Famous Planet X Crab Cake Sandwich: Local Brioche, Homemade B&B Tartar \$15.75

Eastern Shore Bahn Mi: Slow cooked Pork Belly, Crispy Scrapple, Pickled Vegetables, Siracha Mayo, Cucumber and Cilantro, Local Sourdough \$11.75