

BLACKSMITH/Dinner

Locally Sourced, Chef Owned, Hand Made

Soup/Salad

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

French Lentil Salad: Beluga Lentils, Organic Greens, Vegetable Crudit , Crispy Chevre Goat Cheese, Honey-Basil Vinaigrette, Herbs, Micro Greens \$13.50 (V,VV)

Blue Cheese Salad, Organic Greens, Toasted Almonds, Dried Maytag Blue Cheese Crumbles, Cranberries, Sliced Berries, Basil Vinaigrette \$13.50 (V)

Authentic Caesar, Romaine Hearts, Local Sourdough Croutons, Shaved Parmesan \$9.50/\$12

BLT Caesar: Authentic Caesar Dressing, Romaine, Cherry Tomatoes, Crispy Bacon, Red Onion \$14.75

Add a Crab Cake \$14

Add 8oz Flat Iron Steak \$17

Add Organic, Grilled Chicken Thigh \$8

Add Grilled Jumbo Shrimp (5) \$13

Small Plates

Cheese Platter to Share: Brie, Crispy Goat Cheese, Maytag Blue Cheese, Eggplant Caponata, Black Lentils, Cranberry Chutney, Dried Fruits, Black Olives, Local Sourdough \$18.75 (V)

Crispy Lump Crab Deviled Eggs: Crispy Whites, Creamy Filling, Lump Crab \$13.75

Shrimp & Grits: Jumbo Shrimp, Bacon and Bourbon Cream Sauce and Stone-Ground Polenta \$13.75

Nashville Chicken: Organic, Crispy Chicken Thigh, White Bread, Nashville Sauce, House, Pickle \$10.75 (V)

Nashville Sietan: White Bread, Nashville Sauce, Pickle \$9.75 (VV)

Crispy Pork Belly: Ginger-Soy Noodles, Black Lentils, Sweet Chili, Garlic Aioli \$12.75

Crispy Asian Seitan: Ginger-Soy Noodles, Black Lentils, Sweet Chili, Winter Crudit  \$11.75 (VV)

Stacked Crispy Eggplant, Herb Boursin Cheese, Slow Cooked Tomato Sauce, Shaved Parmesan \$13.75 (V)

Empanada with Slow Cooked Short Rib, Queso Fresco, House Salsa, Red Onion, and Crema, Dressed Greens \$9.75

Vegetarian Samosa: Indian Spiced Potatoes and Peas with Cranberry Chutney, Cucumber Raita, Dressed Greens \$8.75 (V,VV)

Jumbo Lump Crab Cake: Homemade B&B Tarter, Dressed Local Greens, Spring Vegetables, Capers \$15.75

Killer Burgers

Our Famous House Burger:

2 Freshly Ground Chuck Patties, Melted Cheddar House Made Pickles, House Burger Sauce. Dressed Greens, Red Onion (on side) Hand Cut Fries on Local Brioche \$12.75

Add Bacon, Mushrooms & Onions, Blue Cheese or Scrapple add \$3 each

Our Famous Double Veggie Burger: Melted Cheddar House Made Pickles, House Burger Sauce. Dressed Greens, Red Onion (on side) Hand Cut Fries on Local Brioche \$12.75 (V,VV)

Large Plates

Fresh Fish of the Day: Our Chefs Inventive Preparation of the Freshest Fish Available.....\$Mkt Price

White Truffle Jumbo Lump Crab and Shrimp Risotto:

Jumbo Shrimp, Lump Crab, Herb Infused Cream, Lemon Zest, Parmesan, Dressed Micro Greens \$29

Steak Frites: Classic French Flat Iron Steak, Hand Cut Fries, Truffle Oil, Blistered Tomatoes, Herb Compound Butter, Balsamic \$25

Shrimp Red Thai Curry: Seasonal Vegetables, Jumbo Shrimp, Red Thai Coconut Curry, Jasmine Rice, Toasted Coconut, Crisp Wonton Sticks \$25

Black Lentil-Vegetable Thai Curry: Seasonal Vegetables, Red Thai Coconut Curry, Jasmine Rice, Toasted Coconut, Crisp Wonton Sticks \$21 (V,VV)

Capellini Pasta with Vegan Sausage: Slow Cooked Putanesca Sauce, Black Olives, Roasted Red Pepper, Onion, Mushroom and Garlic \$21 (VV)

Lump Crab and Shrimp Hand-cut Pappardelle Pasta: Wide Ribbon Egg Pasta, White Truffle Cream, Parmesan, Basil, Local Greens \$29

Famous Jumbo Lump Crab Cakes, Chefs Creamy, Stacked Potatoes Anna, Roasted Winter Vegetables, Home-Made B&B Tarter \$29

Boneless Short Ribs and Grits: Braised, Slow Cooked, Stone Ground Creamy Polenta, House Pickled Vegetables \$26

BBQ Seitan and Grits: Stone Ground Creamy Polenta, House Pickled Vegetables \$21 (V)

Hand Cut Papparadelle Pasta with Roasted Butternut Squash and Cremini Mushrooms: Roasted Cremini Mushrooms, Roasted Butternut Squash, Porcini Cream, Dressed Greens, Shaved Parmesan \$24 (V,VV)

V=Vegetarian
VV=Vegan