

BLACKSMITHRESTAURANT/ LUNCH

Locally Sourced/Chef Owned/From Scratch

Salads & Soups

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

French Lentil Salad: Beluga Lentils, Organic Greens, Crudité, Crispy Fried Goat Cheese, Honey-Basil Vinaigrette, Micro Greens \$13.50 (V,VV)

Blue Cheese Salad, Toasted Almonds, Organic Greens, Cranberries, Maytag Blue Cheese Crumbles, Honey-Basil Vinaigrette \$13.50 (V)

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

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

Organic Curried Chicken Salad: Baby Greens, Cranberries, Sultanas, Basil Vinaigrette \$14.50

Add a Crab Cake \$14

Add 8oz Flat Iron Steak \$19

Add Organic, Grilled Chicken Thigh \$9

Add Grilled Jumbo Shrimp (5) \$13

Small Plates

Crispy Pork Belly, Ginger Soy Noodles, Winter Vegetables, Sweet Chili, Garlic Aioli \$13.75

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

Hand Made Short Rib Empanada: Slow Cooked Beef, Sharp Cheddar, House Made Salsa, Red Onion, Home Made Crème Fraîche, Greens \$10.75

Vegetable Samosa: Indian Spiced Potatoes and Peas, Chutney, Raita, Greens \$9.75 (VV)

Crispy Lump Crab Deviled Eggs: Crispy Whites, Creamy Filling, Jumbo Lump Crab \$14.75

Nashville Chicken: Organic, Crispy Chicken Thigh, White Bread, Nashville Sauce, House Pickle \$13.75

Nashville Sietan: White Bread, Nashville Sauce, House Pickle \$10.75 (VV)

Cheese Platter: Warm Brie, Crispy Goat Cheese, Maytag Blue, Eggplant Caponata, Black Olives, Black Lentils, Chutney, Local Sourdough \$21.75

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

Locals Favorite Mac & Cheese

-Home Style Mac & Cheese 7.75 (V,VV)

-Mac with Bacon or Scrapple \$9.75

-Crab Mac & Cheese \$12.75

Killer Tacos

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

-**Crispy Shrimp Tacos** (2): \$12.75

-**Crispy Eggplant:** (2) \$ 9.75

-**Pork Belly:** (2) \$10.75

-**Vegan Grilled Veggies and Seitan** (2) \$7.75

Best Ever House Burgers & Veggie Burgers

2 Freshly Ground Chuck Patties, Melted Cheddar, Home Pickles, House Burger Sauce, Hand Cut Kettle Chips, Dressed Greens, Onion, Tomato, Brioche \$13.75

Double Veggie Burger, Melted Cheddar, House Pickles, Burger Sauce, Hand Cut Kettle Chips, Dressed Greens, Onion, Tomato, Local Brioche \$13.75 (V,VV)

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, Herb Compound Butter, Blistered Cherry Tomato \$23

Sandwiches...with Hand Cut Kettle Chips

Hand Cut Cheesesteak: Grilled Flatiron, Mushroom, Onion, Red Pepper, Aioli, Melted Cheddar and Hand Cut Kettle Chips \$15.75

Veggie "Cheesesteak": Roasted Peppers, Onion, & Mushrooms, Melted Cheddar, Local Sourdough, Dressed Greens, Roasted Garlic Aioli \$13.75 (V,VV)

Famous Planet X Crab Cake Sandwich: Local Brioche, Homemade B&B Tartar \$17.75

Eastern Shore Bahn Mi: Slow cooked Pork Belly, Crispy Scrapple, Pickled Vegetables, Siracha Mayo, Cucumber and Cilantro, Local Sourdough \$15.75

Crisp Fried Organic Chicken Thigh: Eggplant Caponata, Herb Boursin Cheese, Garlic Aioli, Local Brioche \$12.75

Crispy Eggplant: with Eggplant Caponata, Boursin Cheese, Garlic Aioli, Local Brioche \$12.75 (V)

Shrimp Po Boy: Spicy Remoulade, Romaine, Pickled Veg, Scallions, Fries, Local Sourdough \$15.75

Organic Curried Chicken Salad Sandwich: Golden Raisins and Dried Cranberries, Local Brioche \$12.75

Vegan Sausage Hoagie: Local Baguette, Roasted Pepper, Onion, Mushroom, Vegan Mayo, Caponata \$12.75 (VV)

V=Vegetarian VV=Vegan Options