

## **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 Fraiche, 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