

# BLACKSMITH/Dinner

## Locally Sourced, Chef Owned, Hand Made

### Soup/Salad

Classic **Shrimp and Lemon Bisque:** House Made Croutons \$13.75

**French Lentil Salad:** Beluga Lentils, Organic Greens, Vegetable Crudit , Crispy Chevre Goat Cheese, Honey-Basil Vinaigrette, Herbs, Micro Greens \$16.75

**Blue Cheese Salad,** Organic Greens, Toasted Almonds, Dried Maytag Blue Cheese Crumbles, Red Grapes, Basil Vinaigrette \$16.75

**Authentic Caesar,** Romaine Hearts, Local Sourdough Croutons, Shaved Parmesan \$11/\$15

**BLT Caesar:** Authentic Caesar Dressing, Romaine, Cherry Tomatoes, Crispy Bacon, Red Onion \$16.75

Add 8oz Flat Iron Steak \$24

Add a Double Cheeseburger \$12

Add Organic, Grilled Chicken Thigh \$9

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 \$29.75

**Crispy Lump Crab Deviled Eggs:** Crispy Whites, Creamy Filling, Lump Crab \$17.75

**Shrimp & Grits:** Jumbo Shrimp, Bacon and Bourbon Cream Sauce and Stone-Ground Polenta \$16.75

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

**Crispy Pork Belly Bao Buns:** Ginger-Soy Glaze, Crispy Pork Belly, Soft Bao Buns (3) \$16.75

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

**Empanada with Slow Cooked Short Rib,** Queso Fresco, House Salsa, Red Onion, and Crema, Dressed Greens \$12.75

**Vegetable Samosa:** Indian Spiced Potatoes and Peas with Cranberry Chutney, Cucumber Raita, Dressed Greens \$10.75

### Best Burgers Ever

**Our Famous Double House Burger w/Hand Cut Fries**  
2 Freshly Ground Chuck Patties, Melted Cheddar House Made Pickles, House Burger Sauce. Dressed Greens, Red Onion (on side), Local Brioche \$15.75

**Our Famous Double Veggie Burger with Hand Cut Fries**  
2 Patties, Melted Cheddar, House Made Pickles, House Burger Sauce. Dressed Greens, Red Onion (on side), Local Brioche \$15.75 (V,VV)

Add Mushrooms & Onions \$3,

Add Blue Cheese \$3

Add Bacon or Scrapple \$4

### Large Plates

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

**Shrimp Risotto:** Basil and Parmesan Cream Jumbo Shrimp \$29

**Lemon and Basil Risotto with Crispy Artichokes:**  
Parmesan Cream and Fresh Herbs \$26

**Steak Frites:** Classic French Flat Iron Steak, Hand Cut Fries, Truffle Oil, Blistered Tomatoes, Herb Compound Butter, Balsamic \$28

**Shrimp Red Thai Curry:** Seasonal Vegetables, Jumbo Shrimp, Red Thai Coconut Curry, Jasmine Rice, Toasted Coconut, Crisp Wonton Sticks \$26

**Black Lentil-Vegetable Thai Curry:** Seasonal Vegetables, Red Thai Coconut Curry, Jasmine Rice, Toasted Coconut, Crisp Wonton Sticks \$23

**Hand-cut Pappardelle Pasta with Jumbo Shrimp:** Wide Ribbon Egg Pasta, White Truffle Cream, Parmesan, Basil, Local Greens \$29

**Boneless Short Ribs and Grits:** Braised, Slow Cooked, Stone Ground Creamy Polenta, House Pickled Vegetables \$27

**We offer a full vegetarian/vegan menu.  
Please ask your server.**