

## **BLACKSMITHRESTAURANT/ LUNCH**

Locally Sourced/Chef Owned/From Scratch

### **Salads & Soups**

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

**French Lentil Salad**: Beluga Lentils, Organic Greens, Crudité, Crispy Fried Goat Cheese, Honey-Basil Vinaigrette, Micro Greens \$16.75

**Authentic Caesar**, Romaine Hearts, House Made Sourdough Croutons, Parmesan \$11/\$15

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

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

**Organic Curried Chicken Salad**: Baby Greens, Cranberries, Sultanas, House Vinaigrette \$16.50

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**

**Crispy Pork Belly Bao Buns (3)**, Soft Asian Bao Buns, Soy Ginger Glazed Pork Belly \$16.75

**Hand Made Short Rib Empanada**: Slow Cooked Beef, Sharp Cheddar, House Made Salsa, Red Onion, Home Made Crème Fraiche, Greens \$12.75

**Vegetable Samosa**: Indian Spiced Potatoes and Peas, Chutney, Raita, Greens \$12.75

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

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

**Cheese Platter**: Warm Brie, Crispy Goat Cheese, Maytag Blue, Eggplant Caponata, Black Olives, Black Lentils, Chutney, Local Sourdough \$29.75

### **Locals Favorite Mac & Cheese**

-Home Style Mac & Cheese \$9.75

-Mac with Bacon or Scrapple \$13.75

**WE ARE HAPPY TO OFFER A VEGAN/VEGETARIAN MENU. JUST ASK YOUR SERVER.**

### **Killer Tacos**

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

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

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

-**Crispy Fish Tacos: (2)** \$10.75

-**Seitan Tacos: (2)** \$9.75

### **Best Ever Double House Burger**

2 Freshly Ground Chuck Patties, Cheddar, Hand Cut Fries, Home Pickles, House Burger Sauce, Dressed Greens, Onion, Tomato, Local Brioche \$15.75

**Double Veggie Burger**, Melted Cheddar, House Pickles, Burger Sauce, Hand Cut Fries, Dressed Greens, Onion, Tomato, Local Brioche \$15.75 (V,VV)

Add Mushrooms & Onion \$3

Add Blue Cheese \$3

Add Scrapple or Bacon \$4

**Steak Frites**: 8oz Flatiron Steak Grilled and Served with Hand Cut Fries, Herb Compound Butter, Blistered Cherry Tomato \$29

### **Sandwiches...with Hand Cut Fries:**

**Hand Cut Flatiron Cheesesteak**: Mushroom, Onion, Red Pepper, Aioli, Melted Cheddar \$18.75

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

**Eastern Shore Bahn Mi**: Slow cooked Pork Belly, Crispy Scrapple, Pickled Vegetables, Siracha Mayo, Cucumber and Cilantro, Local Sourdough \$17.75

**Crisp Fried Organic Chicken Sandwich**: Eggplant Caponata, Herb Boursin Cheese, Garlic Aioli, Local Brioche \$15.75

**Crispy Eggplant Sandwich**: with Eggplant Caponata, Boursin Cheese, Garlic Aioli, Local Brioche \$14.75

**Shrimp Po Boy**: Spicy Remoulade, Romaine, Pickled Veg, Scallions, Local Sourdough \$16.75

**Organic Curried Chicken Salad Sandwich**: Golden Raisins and Dried Cranberries, Local Brioche \$15.75