

BLACKSMITH/Dinner

Locally Sourced, Chef Owned, Hand Made

Soup/Salad

Classic **Shrimp and Lemon Bisque:** \$13.75

House Wedge Salad: Romaine, Blue Cheese, House made Ranch, Cherry Tomato, Red Onion, Crispy Pork Belly \$24

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

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

Steak Blue Cheese Salad with 8 oz Flatiron \$28

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

Double Cheeseburger BLT Caesar Salad: \$28

Add 8oz Flat Iron Steak \$24

Add a Single or Double Cheeseburger \$6/12

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, Parmesan \$13.75

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

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

Best Ever House Burger

2 Freshly Ground Chuck Patties, Cheddar, Hand Cut Fries, Home Pickles, House Burger Sauce, Dressed Greens, Onion, Tomato, Local Brioche
Single \$11.75
Double \$15.75

Best Ever Veggie Burger, Melted Cheddar, House Pickles, Burger Sauce, Hand Cut Fries, Dressed Greens, Onion, Tomato, Local Brioche (V,VV)
Single \$11.75
Double \$15.75

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.**