

BLACKSMITHRESTAURANT/ LUNCH

Locally Sourced/Chef Owned/From Scratch

Salads & Soups

Classic **Lemon-Shrimp 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, Crudit , 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

Double Cheeseburger BLT Caesar Salad: \$28

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

8 oz Steak Blue Cheese Salad: \$28

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

Add 8oz Flat Iron Steak \$24

Add A Single Cheeseburger \$6

Add A Double Cheeseburger \$12

Add Organic, Grilled Chicken Thigh \$9

Add Grilled Jumbo Shrimp (5) \$11

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 Cr me 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

Killer Taco Pairs

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 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 & 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

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