

BLACKSMITH/Dinner

Locally Sourced, Chef Owned, Hand Made

Soup/Salad

Classic **Crab Bisque, Croutons:** \$13.75

French Lentil Salad: Beluga Lentils, Organic Greens, Veg Crudit , Crispy Chevre Goat Cheese, Honey Basil Vinaigrette, Herbs \$17

French Lentil Salad with Jumbo Shrimp: \$24

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

Crab Cake BLT Caesar Salad: \$28

Small Plates and Bar Snacks

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

Crispy Pork Belly Bao Buns: Ginger-Soy Glaze, Crispy Pork Belly, Soft Bao Buns (3) \$17

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

Brie Cheese Plate: Dates, Candied Cashews: \$17

Grand Cheese Plate: Maytag Blue, French Brie, Feta, Crispy Goat Cheese Ball, Candied Nuts, Dates, Fruit, Sultanas, Cranberries, Hot Honey \$29

Hot Honey Fried Chicken: Hand Cut Chili Crisp Fries

Boneless Short Rib Empanada: House Pickled Vegetables, Salsa, Queso Fresco, Crema \$11.75

Best Ever House Burger

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

Best Ever Veggie Burger, Melted Cheddar, House Pickles, Burger Sauce Dressed Greens, Onion, Tomato, Local Brioche (V,VV)
Single \$11.75
Double \$16.75

Large Plates

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

Chilean Sea Bass: Jumbo Gulf Shrimp, Lemon Beurre Blanc, Stacked Potatoes Anna, Roasted Asparagus \$39

Jumbo Lump Crab Cakes: Stacked Potatoes Anna, Roasted Asparagus, House Tartar \$36

Crab Stuffed Rockfish: Asparagus and Lemon Hollandaise Crostini \$33

Shrimp Risotto with Lemon, Basil Cream and Crispy Artichoke: \$29

Steak Frites: Classic French Flat Iron Steak, Hand Cut Fries, Truffle Oil, Blistered Tomatoes, Herb Compound Butter, Balsamic \$29

Spicy Steak Frites: Chili Crisp, Hot Honey \$29

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

Hand-cut Pappardelle Pasta with Shrimp & Lump Crab: Wide Ribbon Egg Pasta, White Truffle Cream, Parmesan, Basil \$29

Boneless Short Ribs, Shrimp and Grits: Braised, Slow Cooked, Stone Ground Creamy Polenta, Bourbon, Bacon Cream \$29

*We also offer a full Vegetarian and Vegan Menu