



BLACK RABBIT DINNER MENU

STARTERS

house fried chips 9.95
with truffle oil, shaved parmesan &
garlic herb aioli

spinach & artichoke dip 9.95
with warm pita

buffalo chicken wings 10.95
eight jumbo, crispy wings tossed in
buffalo sauce with celery, carrots
& blue cheese

brussel sprout chips 9.95
tossed in tri-colored peppercorns
& pink sea salt with parmesan,
asiago & romano cheese

traditional nachos 11.50
tri-colored chips, melted cheddar, house
prepared salsa, sour cream & jalapenos
add spicy chicken, white bean chili
or guacamole 2.75

SOUPS AND SMALL SALADS

new england clam chowder
4.95/7.75

**butternut squash & black bean
chili with couscous & quinoa**
topped with cheddar cheese 8.95

zinke's homegrown salad 9.95
local micro greens lightly dressed in red
wine vinaigrette with crumbled blue
cheese, frizzled carrots & cucumber

caesar salad 8.50
chopped romaine with traditional
dressing, garlic croutons & shaved

ENTREES

southwestern shrimp cakes 19.95
with chipotle aioli, fried corn tortillas
& warm corn bread

surf n turf cavatelli 19.95
beef stock & roasted red pepper creamy
gravy with sautéed scallops topped with
shaved parmesan, asiago & romano cheese

barbecued spare ribs 18.50
half rack of dry rubbed-slow cooked ribs
in naughty nurse amber ale
with bbq sauce served with
black n tan onion rings & coleslaw

pappardelle pasta 17.95
fresh pasta with roasted butternut
squash, walnuts, gorgonzola & kale
topped with shaved parmesan cheese

flat iron steak 19.95
grilled eight ounce steak with garlic-herb
mushrooms & frizzled onions,
vegetable & baked potato
(load it up with cheddar cheese,
sour cream, bacon & chives 2.00)

chicken pot pie 18.50
traditionally prepared with carrots,
potatoes & peas topped with
golden puff pastry

fish n chips 18.95
wild caught cod dipped in ale with
house fried chips
served with malt vinegar, coleslaw &
chipotle-mango remoulade



thoroughly cooking meat, poultry, shellfish, seafood
and eggs greatly reduces the risk of food borne illness

THE BURGER MENU

half pound of ground chuck served with lettuce, tomato, red onion, pickle & your choice of french fries or coleslaw substitute sweet potato fries, black n tan onion rings, zinke's, arugula or caesar salad 1.95

classic cheddar 12.95
plain & simple on toasted brioche

signatures 15.95

everything

Applewood smoked bacon, caramelized onions, sautéed mushrooms, barbecue sauce, swiss & cheddar cheese on toasted brioche

bella

avocado, alfalfa sprouts, muenster cheese & ranch sauce on toasted multi-grain roll

pickle fry

pickle fries, provolone cheese & buffalo ranch sauce on toasted pretzel roll

buddha

sautéed mushrooms, truffle, smoked gouda cheese, garlic-herb aioli & Sharon mt. micros on toasted multi-grain roll

posh spice

black n tan onion rings, applewood smoked bacon, ghost pepper jack cheese & barbecue ranch sauce on toasted brioche

looloo

grilled pineapple, canadian bacon, blue cheese & chipotle aioli on toasted brioche

Mexicana

house prepared salsa, sour cream, jalapenos, guacamole & cheddar cheese on toasted brioche

veggie 13.95

three grain burger with Sharon mt micros, garlic herb aioli on toasted multi-grain roll

asian salmon 13.95

wild caught salmon with wasabi aioli & Sharon mt. cilantro micros on toasted multi-grain roll

BRICK OVEN FLAT BREAD PIZZA

approximately twelve inches in size

ten inch gluten free is available
14.50

white rabbit

roasted garlic, ricotta cheese, cauliflower & mozzarella drizzled with truffle

holiday harvest

roasted garlic, brussel sprouts, butternut squash, cheddar & parmesan

pear & fig

fig jam, pear, bacon, parmesan & cheddar finished with baby spinach & truffle oil

triple mushroom

shitake, portabella & button in sherry sour cream sauce with parmesan & cheddar topped with frizzled onions

sriracha-honey chicken

pulled chicken with sriracha-honey ricotta & mozzarella topped with scallions

ENTRÉE SALADS

add crispy chicken or grilled chicken 4.
add 4 ounce salmon or 5 ounce flat iron 6.
13.95

beet n kale

with blackberry-peppercorn vinaigrette, roasted beets, toasted walnuts, crumbled goat cheese & thin sliced red onion

baby spinach

with honey-jalapeno dressing, bacon, strawberries, crumbled blue & frizzled onions

black rabbit caesar

romaine tossed in traditional dressing topped with spicy cheese curd "croutons" and sliced heirloom tomatoes

ultimate arugula

equinox farm arugula with chili-lime vinaigrette, shaved parmesan, frizzled carrots, fried onions, pistachios, croutons, cranberries & crispy prosciutto