

Black Rabbit

Executive Chef: Nikki Shaner &
Sous Chef: Micah “Rue” Bishop



Starters

CAESAR SALAD	16	ARANCINI (3)	15
A crisp romaine base topped with delicate parmesan. Finished with croutons and our house-made dressing.		Crispy golden risotto spheres, delicately fried and filled with melty mozzarella goodness. Served with warm house-made marinara sauce.	
BOURBON ROASTED PEAR SALAD	18	CAJUN CALAMARI	14
Tender Bibb lettuce layered with pickled red onions, creamy goat cheese, and candied walnuts. Finished with a bright orange and apple cider vinaigrette. (GF)		Bold Cajun seasoning paired with charred lemon and our house-made remoulade. (GF Possible)	
SEASONED CHICKEN WINGS (6)	12	SPINACH DIP	18
Crisp, golden wings tossed in our signature Rabbit seasoning blend. Served with your choice of ranch or blue cheese dressing.		A creamy blend of spinach, artichokes, mozzarella, and cream cheese – served warm with crisp tortilla chips. (GF)	
FRIED BRUSSEL SPROUTS	16	PIMENTO BITES	16
A vibrant blend of dried cranberries and roasted pepitas, finished with a balsamic glaze and a drizzle of our house-crafted West End Gin aioli. (GF)		A bold blend of black garlic and sweet peppadew peppers, served with crisp croustini. (GF with chip substitute)	
TEMPURA SHRIMP (5)	16	CHARCUTERIE (4-5) PPL	43
Lightly battered and fried to a crisp, golden finish. Served with a side of sweet chili sauce for a perfect balance of heat and sweetness.		A curated selection of locally sourced meats, cheeses, and seasonal fruit.	
PERFECT NACHOS	17	INTIMATE CHARD BOARD (2-3) PPL	26
Savory seasoned beef layered with Monterey Jack & cheddar blend, guacamole, crème, pico de gallo, and jalapeños. Finished with our house-made hot sauce. (GF)		A scaled-down version of our full charcuterie board. Ideal for solo savoring or cozy sharing.	
		FRENCH DIP SLIDERS	17
		Rich, slow-cooked pot-roast, caramelized onions, and melted Gruyère, served on warm Hawaiian pretzel buns with au jus for dipping. (GF with chip substitute)	

Main

CATFISH SANDO	17	LINGUINI & MEATBALLS	28
Southern-style fried catfish served with our house-made remoulade and pickles. Accompanied by golden fries for a classic finish.		Al dente linguini tangled with juicy meatballs and drenched in Rue’s vibrant crimson red sauce with a slow-building heat. Comforting, crave-worthy, and just the right amount of kick.	
FISH & CHIPS	18	DEANO’S FRIED CHICKEN	35
Flaky pollock fillet dipped in a light, golden batter and served with our house-made tartar sauce and a side of crisp fries.		Savory bacon-braised kale served alongside Rue’s signature mashed potatoes, finished with a rich sawmill-style gravy.	
WEST END SALMON	36	POT ROAST MANHATTAN	32
Perfectly seared salmon. Rue’s signature mashed potatoes and tender sautéed broccoli. Finished with our house-made West End Gin beurre blanche sauce.		Slow-roasted beef layered over thick-cut toast, served open-faced with Rue’s mashed potatoes and smothered in rich, savory brown gravy.	
LEMON BASIL PASTA	25	PORK TENDERLOIN	42
Tender linguini tossed in a velvety lemon basil cream sauce – bright, herbaceous, and perfectly balanced.		Tender pork loin, slow-smoked and served with maple-roasted sweet potatoes and fire-kissed corn. A warm, seasonal plate with Southern soul.	

HOME-MADE SOUP AND SANDWICH16

BURROW BURGER18

Enjoy a bowl of our house-made soup paired with your choice of:

*Grilled Cheese: Sharp white cheddar and smoked Gouda on grilled Texas toast.

*B.L.T.A.: Bacon, romaine, tomato, avocado, and house garlic aioli on Texas toast

8oz Certified Angus Beef patty topped with sharp white cheddar, caramelized onions, bread & butter pickles, lettuce, tomato, and our house burger sauce –all stacked on a toasted brioche bun. Served with fries.

Add-ons:
Fried Egg 2.00Pimento Cheese 2.00Bacon 2.00

TEMPURA SHRIMP DINNER (6)24

RABBIT’S MAC & CHEESE24

Lightly battered shrimp, fried to golden perfection, served with a side of sweet chili sauce and crisp fries. A vibrant blend of crunch and heat.

Tender bowtie pasta tossed in a rich blend of four cheeses, with fresh, ripe tomatoes, and mushrooms. Creamy, comforting, and full of flavor.

Add Ons

PAN SEARED CHICKEN	15	FRIED POLLOCK	15	TEMPURA SHRIMP (3)	13
PAN SEARED SALMON	16	FRIED CATFISH	15	FRIED CHICKEN	15

Pizzas

CHEESE PIZZA	18	CHICKEN BACON RANCH PIZZA	22	HOT BROWN PIZZA	22
Golden crust, signature tomato sauce, and mozzarella cheese		Tender grilled chicken and smoky bacon layered over a golden crust, with mozzarella and a rich ranch sauce that ties it all together.		Smoky country ham and crisp bacon, Gruyère and Mornay sauce, balanced by fresh tomato.	

Create Your Own

PROTEINS	1.00 EACH	VEGGIES	0.75 EACH	SAUCES	2.50 EACH
- Classic pepperoni - Spicy Italian sausage - Tender grilled chicken - Rich salami - Bold anchovies - Crispy bacon - Southern-style country ham		- Sweet bell peppers - Sharp red onions - Briny black olives - Juicy tomatoes - Tender spinach - Spicy jalapeños -Mushrooms -Artichokes		-Morney Sauce -BBQ -Spinach dip sauce -Ranch	
				GLUTEN-FREE CRUST	2.00

Sides

Rue’s Mashed Potatoes	10
Broccoli	10
Kale	10
Roasted Corn	10
Maple Roasted Sweet Potatoes	10
Big Bowl O’ Fries	11
Big Bowl O’ Onion Rings	12

Desserts

BANANA PUDDING	13
BROWNIE TIER	13
NIKKI’S SPECIAL DESSERT	13
VANILLA ICE CREAM	8
ADD DULCE DE LECHE	1
ADD CHOCOLATE SAUCE	1

Gratuity may be added to any groups of 6 or more.

Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.
If you have any allergies or celiac disease, please inform your server.

Reservation Policy:

We love hosting large gatherings and want to make your experience seamless and enjoyable! To help us prepare and ensure everything runs smoothly, we kindly ask for at least 24 hours notice for cancellations or changes to parties of 6 or more. If proper notice is not provided, a \$20 fee per person for no-shows will apply, along with a 20% gratuity, charged to the credit card on file. For unsigned credit card slips, a 20% gratuity will be added to the total to ensure fair compensation for our hardworking team. Thank you for your understanding. We cannot wait to serve you!