Black Rabbit

Executive Chef: Nikki Shaner
Sous-Chef: Micah "Rue" Bishop
General Manager: Logan Riedley



Starters

SEASONED CHICKEN WINGS (6) 17
Crisp, golden wings served plain or tossed in a sweet dry rub, Rabbit's Seasoning, hot sauce, or BBQ sauce. Choice of ranch or blue cheese. (GF UPON REQUEST)

PERFECT SOUTHERN NACHOS 18
Slow-smoked BBQ pulled pork topped with cheddar and bright pickled red onions. (GF UPON REQUEST)

*MINI CRAB CAKES (5) 18
Crabmeat, breadcrumbs, and spices, deep fried and served on a bed of fresh spinach, red onions, and lemon vinaigrette. Served with house-made remoulade for dipping

FRIED BRUSSEL SPROUTS 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 UPON REQUEST)

*CAJUN CALAMARI 17
Bold Cajun seasoning paired with charred lemon, green onion, red and yellow peppers, and our house-made remoulade. (GF Possible UPON REQUEST)

CAJUN SWEET CORN DIP 18
Cajun sweet corn with spicy sausage, pepper jack, and cream cheese. Served with tortilla chips. (GF)

INTIMATE CHARC BOARD 28
A curated selection of locally sourced meats, cheeses, and seasonal fruit. (2-3) PPL

FRENCH DIP SLIDERS 18
Rich, slow-cooked pot roast with caramelized onions and melted Gruyère, served on warm Hawaiian pretzel buns with au jus for dipping. (GF UPON REQUEST)

Big Bowl O' Fries (GF) 11

Big Bowl O' Onion Rings 12

Big Bowl O' Onion Rings & Fries 12

Soups & Salads

LOBSTER BISQUE 10
A rich, Southern-style lobster bisque slow-simmered with cream, herbs, and a touch of sherry, finished with tender lobster.

CAESAR SALAD 16
A crisp romaine base topped with delicate Parmesan. Finished with croutons and our house-made dressing.
(GF UPON REQUEST)

Dressing

Ranch
Blue Cheese
Caesar
Orange & Apple Cider Vinaigrette
Lemon Vinaigrette

SIDE SALAD 10
Crispy romaine lettuce, fresh tomatoes, red onions, Parmesan cheese, and croutons with a choice of dressing served on the side. (GF w/o croutons)

BOURBON ROASTED PEAR SALAD 18
Tender Bibb lettuce layered with pickled red onions, creamy goat cheese, and candied walnuts. Finished with a bright orange and apple cider vinaigrette. (GF UPON REQUEST)

Add Ons

PAN SEARED CHICKEN	10
FRIED CHICKEN BREAST	10
FRIED CATFISH	8
*PAN SEARED SALMON	16

Main

*BURROW BURGER 19
8oz 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 - 3.00
Bacon - 3.00

POT ROAST MANHATTAN 18
Slow-cooked roast beef served over thick Texas toast with Rue's creamy mashed potatoes, rich brown gravy, and a side of sweet corn.

PORTOBELLO SANDWICH 17

Fried or oven-roasted portobello on brioche with caramelized onions, spinach, bread-and-butter pickles, and house remoulade. Served with fries.

*CATFISH DINNER 22

Southern-style fried catfish served with our house-made remoulade, baked mac-n-cheese, braised kale, and warm house cornbread.

*NIKKI'S SOUTHERN SCALLOP FETTUCCINE 35

Pan-seared scallops tossed with tender fettuccine in a spicy, creamy tomato sauce, served with warm cornbread and finished with fresh parsley and green onions. (GF- pasta available. $1.00)

*WEST-END GIN SALMON 37

Perfectly seared salmon. Rue's signature mashed potatoes and tender sautéed broccoli. Finished with our house-made West End Gin beurre blanc sauce.

SOUTHERN CHICKEN POT PIE 30

A scratch-made Southern chicken pot pie filled with tender seasoned chicken and hearty vegetables in a creamy sauce, finished with a buttery puff pastry crust.Takes 20 minutes to prepare.

SOUTHERN-FRIED CHICKEN 30

Beer-battered fried chicken over Rue's mashed potatoes with fire-roasted corn, white pepper gravy, and warm cornbread.

(GF BREAD AND BUNS AVAILABLE-$1.00)

Pizzas

CHEESE PIZZA 18

Golden crust, signature tomato sauce, and mozzarella cheese

CHICKEN BACON RANCH PIZZA 22

Tender grilled chicken and smoky bacon layered over a golden crust with mozzarella and a rich ranch sauce, finished with fresh green onions.

HOT BROWN PIZZA 22

Smoky country ham and crisp bacon, Gruyère and Mornay sauce, balanced by fresh tomato. topped with green onions.

Create Your Own

PROTEINS 1.00 EACH

-Pepperoni
-Spicy Italian sausage
-Grilled chicken
-Salami
-Anchovies
-Bacon
-Southern-style country ham

VEGGIES 0.75 EACH

-Bell peppers
-Red onions
-Green olives
-Tomatoes
-Spinach
-Jalapeños
-Mushrooms

SAUCES 2.50 EACH

-Morney Sauce
-BBQ
-Ranch

(GLUTEN-FREE CRUST 2.00)

Sides

Rue's Mashed Potatoes (GF)	8
Broccoli (GF)	8
Bacon Braised Kale (GF)	8
Roasted Corn (GF)	8
Corn Bread (2)	8
Baked Mac-n-Cheese	10

Desserts

Banana Pudding (GF available)	13
Carrot Cake	13
Nikki's Special Dessert	13
Vanilla Ice Cream (GF)	8
ADD Whipped Cream	1
ADD Caramel Sauce	1
ADD Chocolate Sauce	1

Gratuity may be added to any groups of 6 or more.
If you have any allergies or celiac disease, please inform your server.
*Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

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!

THREE BALD GUYS LLC

Proprietors: Sherman Lewis, Keith Kelley, Herman Lewis