

Black Rabbit

Executive Chef: Nikki Shaner

Sous-Chef: Micah "Rue" Bishop

Assistant Manager: Riley Calhoun



Starters

SEASONED CHICKEN WINGS (6) 16

Crisp, golden wings tossed in our signature Rabbit seasoning blend. Served with your choice of ranch or blue cheese dressing. (GF)

PERFECT NACHOS 18

Savory seasoned beef layered with Monterey Jack & cheddar blend, guacamole, crème, pico de gallo, and jalapeños. Finished with our house-made hot sauce. (GF)

HUSHPUPPIES (8) 12

Crispy, fluffy cornmeal fritters served with a housemade spicy smoked honey for dipping

MINI CRAB CAKES (3) 16

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)

Salads

CAESAR SALAD 16

A crisp romaine base topped with delicate parmesan. Finished with croutons and our house-made dressing. (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)

Dressing

- Ranch
- Blue Cheese
- Caesar
- Orange & Apple Cider Vinaigrette

Main

*BURROW BURGER 18

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

ARTICHOKE POPPERS (8) 16

Tender artichoke hearts filled with tangy cream cheese and coated in a light, crispy breading. Served with a housemade jalapeño honey for dipping.

CAJUN CALAMARI 16

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

SPINACH DIP 18

A creamy blend of spinach, artichokes, mozzarella, and cream cheese – served warm with crisp tortilla chips. (GF)

INTIMATE CHARC BOARD (2-3) PPL 28

A curated selection of locally sourced meats, cheeses, and seasonal fruit.

FRENCH DIP SLIDERS 18

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)

Big Bowl O' Fries (GF) 11

Big Bowl O' Onion Rings 12

Big Bowl O' Onion Rings & Fries 12

SIDE SALAD 10

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

COBB SALAD 18

Crispy romaine lettuce, tomatoes, cucumber, egg, blue cheese crumbles, Clifty country ham, bacon, and blue cheese dressing.

Add Ons

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

SMOKED BBQ PULLED PORK SANDWICH 18

In-house-smoked pork tenderloin tossed in a sweet-and-tangy BBQ sauce. Topped with house-made coleslaw and served with crispy fries

PORTOBELLO SANDWICH 16

Oven-roasted portobello mushroom cap on a toasted Brioche bun. topped with caramelized onions, fresh spinach, tangy goat cheese, and balsamic glaze. Served with crispy fries.

CATFISH SANDWICH 18

Southern-style fried catfish on a Brioche bun served with our house-made remoulade and pickles. Accompanied by golden fries for a classic finish.

B.L.T.A. SANDWICH 16

Bacon, romaine, tomato, avocado, and house-made garlic aioli. Served on Texas Toast, served with crispy fries and house-made coleslaw.

***WEST-END GIN SALMON 36**

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

FISH & CHIPS 20

Flaky pollock fillet dipped in a light, golden batter and served with our house-made tartar sauce and a side of crisp fries.

SOUTHERN-FRIED CHICKEN 30

7oz, beer battered fried chicken breast served over Rue's mashed potatoes with buttery fire-roasted corn and topped with white pepper gravy.

GLUTEN-FREE BREAD AND BUNS AVAILABLE-\$1.00

Pizzas

CHEESE PIZZA 18

Golden crust, signature tomato sauce, and mozzarella cheese

CHICKEN BACON 22

RANCH PIZZA

Tender grilled chicken and smoky bacon layered over a golden crust, with mozzarella and a rich ranch sauce that ties it all together.

HOT BROWN 22

PIZZA

Smoky country ham and crisp bacon, Gruyère and Mornay sauce, balanced by fresh tomato.

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
- Artichokes

SAUCES 2.50 EACH

- Mornay Sauce
- BBQ
- Spinach dip sauce
- 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
- Coleslaw 8

Desserts

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

