

BLACK RABBIT

RESTAURANT & BAR

Starters

Prawn Wontons sweet hot dipping sauce, hellishly hot mustard	10
Pacific Mussels Poor Farm Pinot Gris, garlic, parsley	11
Poor Farm Salad Rolls cilantro, basil, lettuce, cabbage, peanuts, chili paste, dipping sauces	8
Warm Crab & Artichoke Dip homemade crackers	13
Porter Onion Soup Gruyère cheese, garlic croutons	9

Salads

Cellar Master's Salad baby lettuces, duck confit, marinated mushrooms, wine-soaked cherries, hazelnuts, verjus dressing	12
Smoked Salmon Salad baby greens, avocado, grapefruit, lemon citronette	13
Arugula & Beet Salad roasted garden beets, toasted cashews, lemon citronette, Pecorino-Romano cheese	10
Edgefield Caesar Salad garlic croutons, shaved Asiago cheese	9
Green Salad baby greens, shaved vegetables, marinated onions, honey balsamic vinaigrette	6

Small Plates

Wild Mushroom Risotto Viognier-braised pearl onions, parsley oil, Reggiano-Parmigiano	8
Tea-Smoked Duck Asian-style slaw, wonton crisps	11
Braised Short Rib arugula, pearl onions, sunny up egg, brioche toast	10
Lemongrass Chicken Kabobs tomato, cucumber, jalapeno, lime dressing, toasted rice powder	9
American Artisanal Cheese Sampler domestic craft cheeses, fresh fruit, housemade mostarda, rosemary honey, homemade crackers	13

Main Plates

Herb-Rubbed Pork Chops Yukon Gold potato gratin with Gruyère, mustard jus, apple-radish slaw	20
Smoked Ribeye Steak cherry-Syrah demi glace, chipotle butter, spinach gratin, fingerling potatoes	26
Pan-Seared Ahi plum-miso glaze, sweet soy, steamed baby bok choy, jasmine rice	17
Northwest Cioppino Dungeness crab leg, mussels, prawns, today's fish, Black Rabbit Red-tomato broth with sweet peppers, rouille	18
Shoulder Tender Medallions with Peppercorn Sauce Yukon Gold mashed potatoes, rapini	22
Herb-Roasted Chicken mushroom glaze with pearl onions and Carlton apple wood bacon, garlic green beans, Yukon Gold mashed potatoes	16
Edgefield Garden Vegetable Curry Thai-style yellow curry, jasmine rice	14