

BLACK RABBIT

RESTAURANT & BAR

Starters

Prawn Wontons sweet hot dipping sauce, hellishly hot mustard	10
Pacific Mussels white wine, garlic, parsley	11
Poor Farm Salad Rolls cilantro, basil, lettuce, cabbage, dipping sauces	8
Warm Crab & Artichoke Dip homemade crackers	13
American Artisanal Cheese Sampler domestic craft cheeses, fresh fruit, housemade mostarda, rosemary honey, crackers	13
Porter Onion Soup Gruyère cheese, garlic crouton	9

Salads

Wine Maker's Salad baby lettuces, grilled chicken breast, wine-plumped raisins, goat cheese shaved vegetables, Zinfandel-blackberry dressing	12
Smoked Salmon Salad arugula, 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 winter vegetables, marinated onions, balsamic-honey vinaigrette	6

Main Plates

Ale-Marinated Steak Sandwich grilled shoulder tender, debris gravy, frizzled onions, onion wheat roll	13
Wild Mushroom Risotto Viognier-braised pearl onions, chive oil, Reggiano-Parmigiano	8
Sonoran Chicken Sandwich mesquite-seasoned chicken breast, pepperjack cheese, avocado, roasted red pepper aioli, ciabatta roll	11
Smoked Turkey Sandwich spiced plum relish, sweet potato brioche	10
Shepherd's Pie beef short rib stew under a mashed potato crust, with a small green salad	11
Black Rabbit Burger seasoned patty, buttermilk blue cheese, pepper bacon, onion wheat roll	12
Edgefield Garden Vegetable Curry Thai-style yellow curry, fried basil leaves, jasmine rice	14
Grilled Cheese Sandwich our beer bread, goat gouda, Vella dry jack, cave-aged Gruyère caramelized onions, fruit mostarda, arugula salad	9
Five-Spice Ahi Bites seared tuna, stir-fried peppers, steamed bok choy, jasmine rice	14
Portobello Mushroom Sandwich roasted red pepper-garlic mayonnaise, arugula, tomato, sweet potato brioche	11