

BLACK RABBIT BAR MENU

served daily in our bar from 2pm-close



MAINS

*all sandwiches served with your choice of fries or tots
add cajun +.50, substitute side salad, soup +2, caesar salad or
mixed green salad +2.50*

black rabbit burger* grass fed beef, aged cheddar, tomato, pepper bacon, butter lettuce, whole grain mustard aioli 22

mystic 18 burger lightlife patty, vegan mystic 18 sauce, creamy chao cheese, lettuce, tomato, pickles 21

grilled cheese rustic white bread, gruyere cheese, butternut squash, truffle aioli, guava spread 19.25 add bacon 3.25

the business grilled chicken breast, pepper bacon, swiss cheese, pickled pepper relish, ranch, marinated red onion, butter lettuce on ciabatta 23.75

lucky's turkey club sandwich house-smoked turkey, fontina, pepper bacon, tomato, lettuce, shaved onion, avocado spread, herb aioli, grilled sourdough 14 / 23.50

bolognese pappardelle pasta, garlic, parmesan natural ground ribeye, san marzano tomato 28

tofu tikka masala shaved coconut, rice, seasonal vegetables, cilantro, spiced tomato sauce 24.75

SALADS add chicken 7.25

black rabbit chopped bacon, chopped egg, romaine, kale, avocado, roasted beets, seasonal vegetables, pepita seeds, edgefield dijon vinaigrette 19.75

mixed green grannysmith apple, maple walnuts, rogue creamery smoky blue cheese, dijon vinaigrette 14

caesar romaine, parmigiano reggiano, house made dressing & croutons 16

roasted beets goat cheese ranch, little gem lettuce, agromato, hazelnut, tarragon 16

TO BEGIN

charcuterie board daily selection of artisanal meats & cheeses, seasonal accompaniments, grilled baguette 27

cajun tots peppercorn ranch 12.50

calamari cornmeal fried, pepperoncini, sweet chili aioli 18.50

fried brussel sprouts bacon gastrique, parmesan 16.25

dry-fried chicken wings sweet soy, ginger, scallions, thai chili 24

daily soup seasonally inspired 8.25 / 10.75

grilled korean short ribs tamari pear marinade, kimchi 19.50

warm castelvetro olives citrus & garlic marinated 10

HAPPY HOUR MENU

served monday-thursday 2pm-5pm

*minimum beverage purchase of 3.75 per person,
no substitutions, additions or to go orders
not applicable on holidays, during concerts or special events*

DRINK

\$2 off pint mcmenamins ale
pint hard cider
glasses of edgefield wine
well liquors
specialty cocktails
flights

\$5 off bottles of edgefield wine

FOOD

\$3 off warm castelvetro olives
small cajun tots
fried brussel sprouts
calamari

\$4 off mixed green
caesar salad
chopped salad

\$5 off black rabbit burger
mystic 18 burger
grilled cheese
the business

*Items are cooked to order. Consuming raw or under cooked eggs & meats may increase your risk of foodborne illness.

**Consuming raw or under cooked fish may increase your risk of foodborne illness.

2/23/2024

SEASONAL COCKTAILS

when figs fly 11.75

hogshead whiskey, vanilla fig shrub, fresh orange & lemon juice

smoky paloma 11

400 conejos mezcal, pomegranate juice, grapefruit, fresh lime & soda water

apricot in the act 11.50

joe penney's gin, apricot puree, simple syrup & fresh lemon

havana rain 12.50

sailor jerry's spiced rum, averna, angostura bitters & orange bitters

raspberry refresher 10.50

spar vodka, Chambord raspberry liqueur, fresh lime juice, 7up & soda water

jasmine 10.50

joe penney's gin, cheshire orange liqueur, crimson snap, simple syrup & fresh lemon juice

smoked rosemary old fashioned 13.50

billy rye, rosemary simple syrup & black walnut bitters

plymouth fog 11

house infused earl grey spar vodka, all blues blueberry & lavender shrub, fresh lemon & ginger beer

blushing bunny 10.50

amaretto, crème de cacao, pomegranate juice & cream

please & thank you 13.50

monkey puzzle whiskey, drambuie, mint & apple cider

EDGEFIELD WINE

RED fennwood vineyard pinot noir 14 / 51 * black rabbit red 10.75 / 39 * cabernet sauvignon 13.50 / 49 * syrah 13.50 / 49

WHITE poor farm pinot gris 10.75 / 39 * white rabbit 10.75 / 39 * chardonnay 10.75 / 39

umbrella jimmy rose 10.75 / 39 * riesling 10 / 36 * blanc de noir 14 / 51

RED FLIGHT black rabbit red, fennwood vineyard pinot noir, vintner's choice 13.75

WHITE FLIGHT white rabbit, poor farm pinot gris, chardonnay 13.75

CIDER FLIGHT edgefield hard apple cider, edgefield hard blackberry cider, edgefield hard seasonal cider 8

CRAFT BEVERAGES

featuring *mcmenamins shrubs* **contains no alcohol**

figgy with it 6.50

vanilla fig shrub, fresh orange, apple cider & 7up

blue pines 6.50

all blues blueberry & lavender shrub, pineapple juice, fresh orange & 7up

persephone's kiss 6.50

pomegranate juice, fresh lime, mint & ginger ale

fruited lemonade 6.50

real lemonade & your choice of pomegranate, blackberry or apricot puree

sparkling ruby 4.25

mcmenamins citra hop-infused sparkling water with raspberry & lemon flavor

WORKING BEVERAGES

soda pop, lemonade & iced tea 4.25 * real apple cider 16oz 5.50 * coffee & decaf 3.75 * cold brew 5.25

espresso 3.75 * americano 5.50 * cappuccino 4.50 * mocha 5 * café latte 4.50 * chai latte 4.50