

TO BEGIN

poor farm cheese plate artisanal cheeses, marcona almonds, seasonal fruit, toasted baguette 18

shrimp cocktail wasabi-spar vodka cocktail sauce, lemon, house pickled vegetables 14

bigeye tuna tartare* kimchi, avocado, scallions, chinese black bean, sesame, wonton chips 16

dry-fried chicken wings sweet soy, ginger, scallions, thai chili 14

cajun tots peppercorn ranch 8 / 13

today's soup seasonally inspired 6 / 8

red curry peanut butter pretzels 4

ramen spiced fried peas 3

SALADS

dungeness crab louis iceberg lettuce, castlvetrano olives, preserved lemon, 1000 island dressing 21

black rabbit chopped chicken, bacon, romaine, kale, avocado, seasonal vegetables, chopped egg, pepita seeds, edgefield dijon vinaigrette 17

mixed green asian pears, rogue creamery smokey blue cheese, rosemary walnuts, edgefield dijon vinaigrette 8 / 13 add chicken 5.50

caesar romaine, parmigiano reggiano, garlic croutons 8 / 13 add chicken 5.50

MAINS

black rabbit burger* aged cheddar, pepper bacon, butter lettuce, tomato, whole grain mustard mayo served with house fries or tots 18

mystic 18 burger lightlife patty, vegan mystic 18 sauce, creamy chao cheese, lettuce, tomato, pickles, sesame bun served with house fries or tots 16

steamed manila clams hawthorne kolsch, green garlic, english peas, chili-lime butter, grilled baguette 18

veggie curry rice bowl green curry, seasonal vegetables, jasmine rice, cilantro, tom kha peanuts 17

lucky's turkey club sandwich house-smoked turkey, fontina, pepper bacon, tomato, alfalfa sprouts, shaved onions, avocado spread, herb aioli served with house fries or tots 16

grilled cheese sandwich rustic white bread, gruyère cheese, garden winter squash, truffle aioli, guava spread served with fries or tots 15 add bacon 2

bucatini bolognese natural ground ribeye, san marzano tomato, garlic, parmesan 14

Black Rabbit Restaurant

BAR MENU

SERVED DAILY 2:30 PM TO CLOSE



HAPPY HOUR

AVAILABLE 3PM-6PM MONDAY - FRIDAY

minimum drink purchase of 3.50 per person, no substitutions, additions, to go orders or holidays

DRINK

- 1 off** mcmenamins ales *pint*
- edgefield hard cider** *pint*
- edgefield wines** *glass*
- well drinks**
- brewery flight** *six samples*
- red or white wine flight** *three samples*
- cider flight** *three samples*
- distillery flight** *three samples*

5 off edgefield wines *bottle*

FOOD

- 6** mixed green salad
- caesar salad**
- cajun tots**
- 10** dry-fried chicken wings
- prawn cocktail**
- 11** tuna tartare
- 13** steamed manila clams
- poor farm cheese plate**

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

**Every effort will be made to minimize contact with gluten

SEASONAL COCKTAILS

spar tea 8.50

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

blackberry jalapeño margarita 9.50

lunazul blanco tequila, triple sec, fresh lime, blackberry puree & fresh jalapeño with a chili lime salted rim

billy's creamsicle 13

billy wheat whiskey, gran gala, fresh orange juice, vanilla syrup & egg whites

the lovely mule 9.50

spar citrus vodka, fresh lemon, st. germaine elderflower liqueur & ginger beer

poor farm sour 10.50

hogshead whiskey, fresh lemon & a float of black rabbit red wine

royal aviation 12.50

empress 1908 gin, luxardo maraschino liqueur, creme de violette & fresh lemon

house vieux carre 15

billy rye whiskey, high council brandy, DOM benedictine, sweet vermouth, a dash of angostura & psychauds bitters

key lime pie 10.50

coconut rum, fresh lime, ginger syrup, coconut milk, & a dash of nutmeg

the lemon drop 9

*add blackberry, raspberry, or white peach \$1.00

spar citrus vodka, triple sec, & fresh lemon

raspberry collins 10

gables gin, fresh lemon, raspberry puree, lightly sweetened, & soda

EDGEFIELD WINE *glass / bottle*

RED fennwood vineyard pinot noir 13 / 48 ♦ black rabbit red 9.75 / 32 ♦ cabernet sauvignon 12.50 / 42
syrah 12.50 / 42 ♦ fireside syrah port style 10.75 / 34

WHITE pinot gris 9 / 28 ♦ white rabbit 9 / 28 ♦ fennwood vineyard chardonnay 10.75 / 34
umbrella jimmy rose 9.75 / 32 ♦ riesling 9 / 26

WINERY & CIDER FLIGHTS

RED black rabbit red, pinot noir, vintner's choice 11 ♦ **WHITE** white rabbit, pinot gris, chardonnay 11

CIDER edgefield hard apple cider, edgefield hard blackberry cider, edgefield hard seasonal cider 10

WORKING BEVERAGES

soda pop, lemonade & iced tea 4 ♦ real apple cider 12oz. 5.25 ♦ coffee & decaf 3.75 ♦ cold brew 5

CAFE

americano 3.50 ♦ espresso 3.50 ♦ café latte 4.25 ♦ mocha 4.75 ♦ cappuccino 4.25 ♦ chai latte 4.25
hot tea selections by tao of tea 3.50

CRAFT BEVERAGES

featuring mcmenamain shrubs **contains no alcohol**

blues pines

all blues berry blueberry & lavender shrub, pineapple juice, fresh squeezed orange, & topped with 7up 6

tropical limeade

fresh lime, pineapple juice, coconut milk, & real lemonade 6

strawberry rhubarb no-jito

strawberry rhubarb shrub, fresh lemon, muddled mint, soda, & 7-up 6

fruited lemonade

real lemonade with your choice of white peach, blackberry, or raspberry 6