BREAKFAST CLASSICS
edgefield breakfast* three eggs any style*, your choice of breakfast protein, choice of potato & toast 14
chicken fried steak* two eggs any style, housemade sausage gravy, choice of potato & toast 16.50
salmon grav lax* cured salmon, toasted everything bagel, capers, fresh dill cream cheese, red onion, tomato, chives 16.50
three-egg omelet* bacon, sweet onion, gruyère, choice of potato & toast 14
black rabbit benedict* canadian bacon, toasted english muffin, two soft-poached eggs, hollandaise sauce & choice of potato 9/16
norwegian benedict* cured salmon, toasted english muffin, two soft-poached eggs, hollandaise sauce & choice of potato 10/18
brioche french toast cinnamon & vanilla custard served with bacon & seasonal compote 16
biscuit & gravy fresh-baked buttermilk biscuit & your choice of country sausage gravy or mushroom gravy 10.50

LUNCH MAINS
veggie curry rice bowl green curry, seasonal vegetables, jasmine rice, cilantro, tom kha peanuts 17
shakshuka three baked eggs, san marzano tomatoes, bell peppers, edamame, kale, green garlic yogurt, mint, grilled pita 13 add steak 7
bigeye tuna steak sandwich* sesame-soy grilled rare tuna, fresh wasabi mayo, cabbage, pickled daikon, snap peas on a rustic bun served with fries or tots 19
lucky's turkey club sandwich house-smoked turkey, fontina, pepper bacon, tomato, alfalfa sprouts, shaved onion, avocado spread & herb aioli on sourdough, served with fries or tots 16
black rabbit burger* aged cheddar, pepper bacon, butter lettuce, tomato, whole grain mustard mayo on a rustic bun served with french fries or tots 19
grilled cheese sandwich rustic white bread, gruyère cheese, winter squash, truffle aioli, guava spread served with fries or tots 15 add bacon 2

SIDES & STARTERS
fresh baked cinnamon roll cream cheese frosting 4.50
fresh baked pastry 4.50
fruit salad fresh fruit, honey, lime mint 7
fruit cup 4.50
breakfast protein pepper bacon, pork-apple sausage, canadian bacon, veggie sausage 6
toast sourdough, honey wheat, english muffin 2.50
yukon gold hashbrowns 5
roasted red potatoes 5
everything bagel toasted and served with cream cheese 5
poor farm cheese plate artisanal cheeses, marcona almonds, seasonal fruit, toasted baguette 18
dry fried chicken wings sweet soy, ginger, scallions, thai chili 14
today's soup seasonally inspired 6/8

EYE OPENERS
avocado terminator toast housemade terminator whole grain bread, avocado, lemon, sea salt 8 add a poached egg* 2
gulf prawn cocktail wasabi-spar vodka cocktail sauce, lemon, house pickles 14
fresh berry parfait cinnamon-honey granola, greek yogurt, fresh berries 8/12
hot cereal five-grain cereal, cream, brown sugar, dried fruits 8

SALADS
dungeness crab louis iceberg, castelvetrano olives, preserved lemon, 1000 island dressing 19
black rabbit chopped grilled chicken, bacon, romaine, kale, avocado, seasonal vegetables, chopped egg, pepita seeds, edgefield dijon vinaigrette 17
mixed green asian pears, rosemary walnuts, rogue creamery smoky blue cheese, dijon vinaigrette 8/13 add chicken 5.50
cesar romaine, parmagiano reggiano, garlic croutons 8/13 add chicken 5.50

DESSERTS
terminator chocolate cake chocolate mousse, raspberry ruby ale compote 10
green apple-white chocolate bread pudding aval pota whiskey sauce, coconut whipped cream 8.50
edgefield ice cream or sorbet vanilla bean biscotti 5

Black Rabbit Restaurant
BRUNCH
SERVED DAILY 7:30AM TO 2:30PM

*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

black rabbit bloody mary
spar vodka, mcmenamins bloody mix, fresh lime, peppered bacon, & house-picked vegetables 10.50

iced chai-rish coffee
tullamore dew irish whiskey, mcmenamins cold-brewed coffee, oregon chai, cream, & a pinch of cinnamon 11

the dude
edgefield coffee liqueur, spar vodka, & cream 8.25

hot apple chai
aval pota apple whiskey, oregon chai, apple cider, steamed & topped with whip 10

greyhound
spar vodka & fresh squeezed grapefruit juice 8

screwdriver
spar vodka & fresh squeezed orange juice 7.75

three rocks kicker
three rocks spiced rum, cold brew coffee, st. elizabeth’s allspice dram, vanilla syrup, house aztec chocolate bitters, & a splash of cream 11

BUBBLES

mimosa
orange, grapefruit, cranberry juice or cold pressed apple cider & sparkling wine 9

bellini
white peach or blackberry puree & sparkling wine 9.50

pretty & pink
raspberry puree, st. germain elderflower liqueur, & sparkling wine 9.50

aperol spritz
aperol, sparkling wine, soda water, & an orange slice 9.50

CRAFT BEVERAGES

featuring mcmenamin shrubs **contains no alcohol**

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

tropical limeade
pineapple lemongrass shrub, 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

EDGEFIELD WINE

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