

SMALL BITES

Ale Taster's Meat & Cheese Board

cured meats, artisan cheeses, rosemary nuts, pickled veggies, fruit preserves, house-made pink peppercorn crackers 22

Dry-Fried Chicken Wings

sweet soy, ginger, scallions, Thai chili 20

Red Eye BBQ Baby Back Ribs

house-smoked pork ribs, coffee BBQ sauce, Copper Moon slaw 20

Kamikaze Seared Ahi*

ginger-wasabi mayo, spicy-sweet slaw, scallions 19 ©

Crab & Artichoke Dip

served warm with house-made pink peppercorn crackers 18.25

Mezza Plate

walnut-pomegranate dip, feta-yogurt dip, roasted garlic hummus, dolmas, pickled veggies, warm pita 18 ①

Black & White Fries

truffle seasoning, Parmesan, fresh parsley, black garlic aioli 17 ①

House-made Bread Plate

herb-tomato focaccia, Terminator Bread & whipped butter 10.50 ①

Today's Soup

seasonally inspired served with house-made focaccia cup 8 / bowl 10

EVENT DAY DINNER



GREENS

Black Rabbit Chop bacon, chopped egg, romaine, kale, avocado, roasted beets, pepita seeds, Edgefield Dijon Mustard dressing 19 ©

Cafe Caesar romaine, shaved Parmesan, garlic croutons, Caesar dressing 12.50 / 16.50

Roasted Beet goat cheese ranch, little gem lettuce, extra virgin lemon oil, hazelnuts, tarragon 16 © ①

Mixed Green spring mix, grape tomatoes, cucumber, marinated red onion, goat cheese, hazelnuts tossed in Black Rabbit Red Wine Vinaigrette 12.50 / 16.50 ①

ADD PROTEIN *grilled chicken* 5.75

MAINS

Grilled Ribeye* Parmesan fingerling potatoes, broccolini, mushroom, red wine reduction 52.25 ©

Pan-Seared Salmon Fillet* Edgefield Pinot Gris beurre blanc, wild rice pilaf, roasted asparagus 43 ©

Ferryman Braised Boar Edgefield Ferryman's red wine-braised wild boar over Yukon Gold mashed potatoes with pan reduction 36

Lemongrass-Ginger Mahi Mahi pad prik green beans, red curry-coconut rice, pickled daikon-carrot slaw 30

Tofu Tikka Masala shaved coconut, seasonal vegetables, rice, cilantro, green onions, spiced tomato sauce 24 ©* ①

Bolognese pappardelle pasta, ground brisket, chuck & sirloin beef, San Marzano tomatoes, garlic, Parmesan 23

BURGERS & SANDWICHES

SERVED WITH FRIES OR TATER TOTS

substitute a small green salad or soup for 2

Black Rabbit Burger* ground brisket, sirloin & chuck beef patty, peppercorn bacon, Tillamook white cheddar, tomato, lettuce, grainy mustard aioli, bun, red onions, pickle 23

Black Bean Quinoa Burger avocado, roasted red pepper spread, lettuce, tomato, bun 19.25 * ①

Grilled Cheese Sandwich rustic white bread, Gruyère cheese, butternut squash, black garlic aioli, quince paste 19.25 ①

Gluten Free © Vegan * Vegetarian ①

*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 6/24





OUR HISTORY

This large, welcoming restaurant was originally the dining hall for the Multnomah County Poor Farm, built in 1911. Meals were healthy and nutritious: meat, vegetables, potatoes, fruit, eggs, dairy and poultry, most of which was harvested fresh from the farm by residents. In its early days, the dining hall was divided into two classes: “meat tables” for those who labored on the farm, and “mush tables” for those who didn’t. And only men at the meat tables got a little supply of tobacco. Joe Cotter’s magnificent artwork encircles the Black Rabbit with visions of the past and possible futures of the Edgefield property. The “down-the-rabbit-hole experience” continues to manifest itself in imaginative and magical ways throughout McMenamins.