

TO BEGIN

charcuterie board chef's choice of artisanal meats & cheeses, seasonal accompaniments, grilled baguette 27

fried brussel sprouts bacon gastrique, parmesan 16.25

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

grilled korean short ribs tamari pear marinade, kimchi 19.50

cajun tots peppercorn ranch 11.75 / 16.75

daily soup seasonally inspired 8.25 / 10.75

calamari cornmeal fried, pepperoncini, sweet chili aioli 17.50

warm castelvetroano olives citrus & garlic marinated 10

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 honeycrisp apple, rogue creamery smoky blue cheese, rosemary walnuts, dijon vinaigrette 11.50 / 17.50

caesar chopped romaine, house croutons, pink peppercorn parmesan crisp 12.50 / 19

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

SIDES

sweet potato parsnip puree 7

braised collard greens & lardon 8.50

yukon gold whipped potatoes 7

sautéed garden vegetables 7

DINNER MAINS

grilled pacific nw ribeye steak* parmesan fingerling potatoes, broccolini, mushroom, red wine reduction 46

pan roasted sable fish fried black rice, baby carrot, caramelized cipolini onion, miso beurre blanc 40

gnocchi fireside brown butter sage sauce, gorgonzola, house chicken sausage, pistachio 29.50 *contains pork

cioppino spicy san marzano tomato broth, mussels, sable fish, shrimp, calamari, grilled garlic baguette 44

mary's organic chicken confit thighs, whipped yukon gold potatoes, braised collard greens, pan jus 35

wild boar sweet potato parsnip puree, roasted brussel sprouts, pomegranate gastrique 36

duck breast apple cider brined, roasted corn edamame succotash, lardon, tokyo turnips, hogshead orange demi glaze 38

tofu tikka masala shaved coconut, seasonal vegetables, rice, cilantro, green onion, spiced tomato sauce 23.75

bolognese pappardelle pasta, natural ground ribeye, san marzano tomato, garlic, parmesan 27

rabbit pot pie confit leg of rabbit, root vegetables, pancetta, puff pastry 26.50

BLACK RABBIT DINNER MENU

served daily 5pm-10pm



*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.

11/22/2023

