**TO BEGIN**

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

**gulf prawn cocktail** wasabi & spar vodka cocktail sauce, lemon, house pickled vegetables  14

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

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

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

**cajun tots** peppercorn ranch  8 / 13

**today’s soup** seasonally inspired  6 / 8

**SALADS**

**dungeness crab louis** iceberg lettuce, castelvetrano olives, preserved lemon, 1000 island dressing  19

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

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

add chicken  5.50

**caesar** romaine, parmigiano reggiano, garlic croutons  8 / 13

add chicken  5.50

**SIDES**

**confit fingerling potatoes**  5

**broccolini**  6

**yukon gold whipped potatoes**  5

**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

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**DINNER MAINS**

**grilled pacific NW ribeye steak*** confit fingerling potatoes, rosemary, broccolini, red wine-mushroom reduction  38

**shrimp, crayfish & dungeness crab etouffee** creole-style stew, trinity cajun rice, garlic toast  31

**seared rare big eye tuna*** turkish spice, freekah, roasted cauliflower, kale, dried cranberries, pinenuts, green garlic yogurt, mint  29

**coconut poached alaskan halibut** black forbidden rice, asparagus, scallions, snap peas, yuzu butter  32

**crispy confit chicken** yukon gold whipped potatoes, braised local greens, chicken jus  23

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

**four cheese ravioli** whipped portland creamery goat cheese, butternut squash, oyster mushrooms, hazelnuts, brown butter, sage, aged balsamaic  20

**black rabbit burger*** aged cheddar, tomato, pepper bacon, butter lettuce, whole grain mustard mayo, french fries or tots  19

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*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**

Black Rabbit Restaurant

**DINNER**

SERVED DAILY 4PM TO 10PM
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*, 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 marichino liqueur, creme de violette & fresh lemon

house vieux carre 15
*billy rye whiskey*, *high council brandy*, DOM benedictine, sweet vermouth, a dash of angostura & peychauds 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, & topped with soda water

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 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