

LUNCH MENU

white by the glass

17 white rabbit
or/wa 9.25

17 pinot gris
dampier vineyard, or 9.25

17 chardonnay
willamette valley, or 9.25

16 riesling
willamette valley, or 8.50

**17 hess select
sauvignon blanc**
north coast, ca 9

**17 la solitude
rose**
côtes du rhône, fr 10

red by the glass

15 black rabbit red
columbia valley 9.25

16 pinot noir
willamette valley, or 9.25

16 cabernet sauvignon
alder ridge vineyard, wa 11.5

14 syrah
chukar ridge vineyard, wa 11.5

**15 l'ecole no. 41
cabernet sauvignon**
columbia valley, wa 16

starters & salads

marinated whole castelvetrano olives 4

house pork rinds
red chermoula, aji amarillo chili sauce 5

soup of the day
seasonally inspired 6 / 8

dry fried chicken wings
sweet soy, ginger, scallions, thai chili 13.75

antipasti plate
levoni salami, artisanal cheeses, house pickled vegetables, grainy mustard, toasted baguette 17

garden mixed green salad
edgefield apples, rogue creamery smoked blue cheese, chives, white balsamic vinaigrette 6 / 11

caesar salad
tender whole leaves, parmigiano reggiano, garlic croutons 6 / 11

black rabbit chopped salad
grilled chicken, bacon, romaine, kale, avocado, roasted beets, chopped egg, tomato, pepita seeds, dijon vinaigrette 15.75

mains

vegetable curry
seasonal vegetables, calrose rice, cilantro, peanuts, chili oil 15.25

chilaquiles
scrambled eggs, tomato, chipotle, crispy white corn tortilla, sour cream, queso fresco 12.75 add steak 15.75

spicy dungeness crab roll
buttery brioche roll, avocado, pickled english cucumbers, yuzu kosho aioli, house potato chips 19

grilled cheese sandwich
rustic white bread, gruyere cheese, butternut squash, guava paste, truffle aioli, french fries 13.75 with bacon 15.75

house smoked turkey sandwich
rustic white bread, fontina, avocado spread, bacon, wild arugula, tomato, shaved onion, herb aioli, house chips 14.75

bolognese
bucatini pasta, ground natural ribeye, tomato, garlic, parmesan 15

impossible burger (it's vegan)
chao cheese, butter lettuce, tomato, pickles, caramelized onions, vegan spread, sesame bun, french fries 18

black rabbit burger*
aged cheddar, bacon, tomato, whole grain mustard mayo, french fries 17

BLACK RABBIT RESTAURANT & BAR

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