



ADD TO ANY SALAD

Cornmeal Crusted Oysters	\$13
Sautéed Gulf Shrimp	\$12
Hardwood Grilled Squid	\$12
Hardwood Grilled Chicken Breast	\$9
Hardwood Grilled Atlantic Salmon	\$15

APPETIZERS

House Made Soup Of The Day

Chef's Selections

Cup \$5 | Bowl \$8

Black Market Salad

\$12

Mixed Greens, Oranges, Goat Cheese & Toasted Almonds Finished in a Champagne Citrus Vinaigrette

Caesar Salad

\$14

Romaine, Cherry Tomatoes, Parmesan Reggiano, Brioche Croutons in our Housemade Dressing

Mediterranean Grain Bowl

\$16

Farro, Quinoa, Cherry Tomatoes, English Cucumbers, Kalamata Olives, Feta Cheese & Red Onions with Mixed Greens in a Red Wine Vinaigrette & Shallot Greek Yogurt

Addie's Style PEI Mussels

\$22

Garlic, Shallots, Tomatoes & Chili Flakes

Cornmeal Crusted Oysters

\$17

House Made Tartar Sauce

Crispy French Fries

\$8

Sweet Chili Aioli

ITALIAN STYLE PIZZAS

Margherita

\$15

Tomato Sauce, Fresh Mozzarella & Basil

Add:

Fresh Arugula & Prosciutto **\$4**

Fresh Arugula & Red Onion Salad **\$3**

Sausage

\$17

Italian Pork Sausage, Pickled Peppers, Tomato Sauce, Chili Flakes, Fresh Mozzarella & Basil

Bianca

\$16

Caramelized Onion, Roasted Garlic, Parmigiano-Reggiano, Fresh Mozzarella & Herbs

Vegetable

\$18

Cherry Tomatoes, Asparagus, Roasted Red Peppers, Cremini Mushrooms & Red Onion with Feta Cheese & Fresh Mozzarella

SANDWICHES

Black Market Burger \$17

Served on a Brioche Bun with Romaine, Tomato, Crispy Onions & Mixed Greens

Add Cheddar, Pepper Jack or Swiss \$2
Add Applewood Smoked Bacon \$2
Substitute Crispy Shoestring French Fries \$1

Hardwood Grilled Chicken Sandwich \$19

Grilled Chicken, Balsamic Onions, Romaine, Applewood Smoked Bacon & Swiss on a Brioche Bun with Spicy Chipotle Remoulade & Guacamole served with Crispy French Fries

Cubano \$19

Roasted Pork Loin, Berkshire Ham, Swiss Cheese, House Made Pickles & Mustard on a Baguette Roll Served with Mixed Greens

Black Bean Burger \$17

Romaine, Tomato, Cucumber, Sweet Chili Aioli On a Brioche Bun Served with a Mixed Greens

Oyster or Shrimp Po Boy \$24

Lettuce, Tomato, Red Onion, Pickles, Tartar Sauce, Served on a Baguette Roll with Crispy French Fries

ENTREES

New Orleans Style BBQ Shrimp & Grits \$32

Sweet Corn & Scallion Grits, Roasted Haricots Verts & Garlic Toast

Shrimp & Basil Pesto Linguini \$30

Cherry Tomatoes, Asparagus, Zucchini & Parmigiano-Reggiano

Hardwood Grilled Atlantic Salmon \$31

Sauté of Fingerling Potatoes, Zucchini, Baby Carrots & Spinach Finished with Romesco Sauce

Hardwood Grilled Steak Frites \$34

Hanger Steak, Crispy Shoestring Fries, Grilled Asparagus & Chimichurri Sauce

Pan Seared Mountain Trout \$32

Sautéed in a Lemon Caper Beurre Blanc with Fingerling Potatoes & Haricots Verts Finished with Toasted Almonds

Hardwood Grilled Pork Chop \$32

Applewood Smoked Bacon Braised Red Cabbage, Roasted Broccolini & Whole Grain Mustard Sauce



BRG By Land

Black Restaurant Group is wholly committed to the sustainability of produce, meat, fish and shellfish stocks worldwide. We constantly strive to source our products from companies and individuals who are like minded. Scan these QR codes to find out more about all of our products and their sources.



BRG By Sea