



BLACK RABBIT DINNER MENU

STARTERS

house fried chips 9.95

with truffle oil, shaved parmesan &
garlic herb aioli

spinach & artichoke dip 9.95

with warm pita

buffalo chicken wings 10.95

eight jumbo, crispy wings tossed in
buffalo sauce with celery, carrots
& blue cheese

brussel sprout chips 9.95

tossed in tri-colored peppercorns
& pink sea salt with parmesan,
asiago & romano cheese

fried clam strip bucket 10.95

served with chipotle & mango aioli

traditional nachos 11.50

tri-colored chips, melted cheddar, house
prepared salsa, sour cream & jalapenos
add spicy chicken, white bean chili
or guacamole 2.75

SOUPS AND SMALL SALADS

new england clam chowder

4.95/7.75

white bean chili

topped with cheddar cheese 4.95/7.75

soup du jour 4.95/7.75

zinke's homegrown salad 9.95

local micro greens lightly dressed in red
wine vinaigrette with crumbled blue
cheese, frizzled carrots & cucumber

caesar salad 8.50

chopped romaine with traditional
dressing, garlic croutons & shaved

ENTREES

flat iron steak 19.95

grilled eight ounce steak topped with
garlic herb butter and frizzled onions
served with vegetable & baked potato
(load it up with cheddar cheese,
sour cream, bacon & chives 2.00)

shrimp scampi 19.95

sauteed shrimp with garlic, vermouth
& fresh herbs over linguini

clam & mussel bowl 17.95

little neck clams & p.e.i. mussels
sautéed with fennel, shallot,
garlic & fresh herbs
served with toasted baguette

barbecued spare ribs 17.95

half rack of dry rubbed-slow cooked ribs
in naughty nurse amber ale
with bbq sauce served with
black n tan onion rings & coleslaw

pesto pasta 17.95

cork screw pasta tossed with basil pesto
sauce with fresh garden vegetables
topped with shaved parmesan cheese

chicken bruschetta 18.50

grilled chicken breasts topped with
fresh mozzarella & bruschetta topping
served with balsamic reduction,
veggie couscous & quinoa

fish n chips 18.95

wild caught cod dipped in ale with
house fried chips
served with malt vinegar, coleslaw &
chipotle-mango remoulade



thoroughly cooking meat, poultry, shellfish, seafood
and eggs greatly reduces the risk of food borne illness

THE BURGER MENU

half pound of ground chuck served with lettuce, tomato, red onion, pickle & your choice of french fries or coleslaw

substitute sweet potato fries 1.75

black n tan onion rings 1.95

substitute side zinke, arugula or caesar salad 1.95

classic cheddar 12.95

plain & simple on toasted brioche

everything 15.95

Applewood smoked bacon, caramelized onions, sautéed mushrooms, barbecue sauce, swiss & cheddar cheese on toasted brioche

bella 14.95

avocado, alfalfa sprouts, muenster cheese & ranch sauce on toasted multi-grain roll

pickle fry 14.95

pickle fries, provolone cheese & buffalo ranch sauce on toasted pretzel roll

buddha 15.95

sautéed mushrooms, truffle, smoked gouda cheese, garlic-herb aioli & arugula on toasted multi-grain roll

posh spice 15.95

black n tan onion rings, applewood smoked bacon, ghost pepperjack cheese & barbecue ranch sauce on toasted brioche

looloo 15.95

grilled pineapple, canadian bacon, blue cheese & chipotle aioli on toasted brioche

Mexicana 14.95

house prepared salsa, sour cream, jalapenos, guacamole & cheddar cheese on toasted brioche

veggie 12.95

three grain burger with alfalfa sprouts, muenster cheese & mango aioli on toasted multi-grain roll

asian salmon 12.95

wild caught salmon with wasabi aioli & arugula on toasted multi-grain roll

BRICK OVEN FLAT BREAD PIZZA

approximately twelve inches in size

ten inch gluten free is available

white rabbit 14.50

roasted garlic, ricotta cheese, cauliflower & mozzarella drizzled with truffle

pear & prosciutto 13.95

with fig jam, Applewood smoked gorgonzola & mozzarella topped with frizzled onions

four cheese 13.95

mozzarella, ricotta, parmesan & goat cheese topped with basil & drizzled with honey

pesto portabella 14.50

with corn, basil pesto, roasted red peppers, parmesan & mozzarella cheese

bbq chicken 14.50

pulled bbq chicken with mango, thin sliced red onion, cheddar & smoked gouda

ENTRÉE SALADS

add crispy chicken or grilled chicken 4.

add 4 ounce salmon or 5 ounce flat iron 6.

ultimate arugula 13.95

tossed in chili-lime vinaigrette with shaved parmesan, frizzled carrots, fried onions, pistachios, croutons, crispy prosciutto & strawberries

summer kale 13.50

chopped kale tossed in blood orange vinaigrette with sliced pear, walnuts, cranberries & crumbled goat cheese

traditional caesar 12.95

romaine tossed in house prepared traditional dressing topped with garlic croutons, parmesan, asiago & romano cheese

equinox mixed green 13.95

equinox farm mixed greens tossed in blackberry peppercorn vinaigrette with pepitas, fresh mozzarella, strawberries & cucumbers