

Raw Bar

Bay Oysters \$1.95 ea.

Boutique Oysters \$2.45 ea. Premium Oysters \$2.95 ea.

SELECTIONS VARY, PLEASE ASK YOUR SERVER ABOUT TODAY'S VARIETIES

CLAMS ...\$1.45 EA.

Appetizers & Salads

White Almond Gazpacho	\$8
Honeydew Mel on, Chive Oil	
Panzanella Salad	\$11
Wood Grilled Farm Bread, Ricotta Salata, Organic Greens, White Balsamic	
Beet Tartare	\$11
Red & Golden Beets, Weaving Run Arugula, Local Goat Cheese	
Chicken Liver Mousse	\$10
Whole Grain Mustard, Cornichons, Sherry Gelée	
ADDIE'S MUSSELS	\$13
Tomato, Shallots, Garlic, Lemon, Parsley	
Fried Squid	\$10
Creole Tartar	
Cheese Plate	\$14
Selection of Artisanal Cheeses with House Made Seasonal Jams and Bread	
Grilled Bruschetta	\$11
Olive Tapenade, Roasted Peppers, Boquerones, Arugula Pesto	

Sandwiches & Entrées

BLACK'S FAMOUS HARDWOOD GRILLED HAMBURGER	\$12
Lettuce, Tomato, Macerated Onions, Frites	
ADD CHEESE.....\$2 ADD APPLE WOOD SMOKED BACON.....\$3	
Grilled Chicken Sandwich	\$11
Lettuce, Tomato, Pickled Onions, Chipotle Mayonnaise, Frites	
Beer Battered Fish & Chips	\$15
Tidewater Slaw, Creole Tartar	
Shrimp Roll	\$12
Toasted Bun, Dill Pickle, Frites	
Risotto	\$16
Confit Chicken, Soy Beans, Parmigiano-Reggiano	
Pan Roasted Giannone Chicken	\$24
Grilled Zucchini Bread, Rhubarb Butter, Chicken Jus	
Shrimp & Avocado Salad	\$16
Pea Greens, Frisée, Ruby Grapefruit, Citrus Vinaigrette	
Grilled Tuna Salad	\$15
Arugula, Roasted Red Pepper, Smoked Red Onion, Pine Nuts, Black Olive Vinaigrette	
Pulled Barbecue Chicken Sandwich	\$11
Fresno Pepper, Brioche Bun, Frites	
Mahi Mahi Bit	\$12
Basil Aioli, Organic Greens, Dill Pickle	
Crispy Skin Alaskan Halibut	\$24
Three Bean Salad, Sweet Onion Vinaigrette, Beet-Red Wine Reduction	