

# BLACKSMITH RESTAURANT/lunch

Locally Sourced/Chef Owned/From Scratch

410-973-2102/104 Pitts Street, Berlin  
Open at 11:30 Daily/Closed Sundays

## Salads & Soups

Today's Fresh Soup Creation

French Lentil Salad: Beluga Lentils, Organic Arugula, Spring Vegetables, Chevre Goat Cheese, Basil Vinaigrette, Fresh Herbs, Micro Greens \$11

Local Greens-Blue Cheese, Salty-Sweet Almonds, Red Grapes, Basil-Raspberry Vinaigrette \$11

Authentic Caesar, Romaine Hearts, Local Sourdough Croutons, Parmesan \$6/Full \$10

Curried Local, Organic, Chicken Salad with Cranberries and Toasted Sunflower Seeds over Local Greens, Honey- Basil Dressing \$13

BLT Caesar, Authentic Caesar Dressing, Romaine, Cherry Tomatoes, Crispy Bacon, Red Onion \$12

Grilled Asparagus, Marinated Feta, Olive Tapenade, Fresh Herbs, Micro Greens \$7.75

House Organic Greens, Seasonal Vegetables, Toasted Sunflower Seeds, Dressed with Basil Honey Vinaigrette \$7

Add A Crab Cake, Steak or Fresh Fish \$16

## Small Plates

Crispy Pork Belly, Beluga Lentil Salad, Sweet and Sour Eggplant Relish \$8.75

Vegetable Charcuterie: Chevre'-Boursin-Lentil Terrine, Eggplant Caponatta, Marinated Feta, Olive Tapenade, Pickled Vegetables, House Pickles, House Mustard, Crostini \$13

Crispy, Crusted Deviled Eggs with Lump Crab, Dressed Local Micro Greens, Pickled Vegetables \$12

Smoked Salmon Quesadillas: Herb Boursin Cheese, Capers, Red Onion, House Salsa, Herb Crème Fraiche \$11

Jumbo Lump Crab Cake, Homemade B&B Tartar, Dressed Greens \$13.75

Nashville Hot Chicken: Crispy-Boneless Free Range Chicken Thigh, Hot Sauce, House Made Pickles, White Bread \$7.75

## Locals Favorites

### **Mac & Cheese**

Home Style Mac & Cheese \$4.75

Mac with Bacon or Scrapple \$6.75

Mac with Pulled Pork \$8.75

Crust less Quiche of the Day: Super Fresh, Served with freshly Dressed Organic Greens \$7.75

### Best Ever House Burgers and Veggie Burgers

2 Freshly Ground Chuck Patties, Melted Cheddar, Home Made Pickles, House Burger Sauce, Hand Cut Steak Fries,

Dressed Greens, Onion, Tomato (on side) \$11

Veggie Burger, Same as above \$11

Add Mushrooms & Onion, Blue Cheese, Scrapple or Bacon \$3 each

\*Loose the Bun and add Romaine

### Empanadas and Tacos

Crispy Fresh Fish or Shrimp Tacos(2): Flour Tortillas, Pico de Gallo, Crème, Queso Fresco, Scallions, Red Onion \$9.75/\$10.75

Slow Cooked Pork or Eggplant Tacos El Pastor (2): Flour Tortillas, Pico de Gallo, Crème, Queso Fresco, Scallions, Red Onion \$8.75

Hand Made Empanada with Slow Cooked Beef, Sharp Cheddar, House Made Salsa, Red Onion, Home Made Crème Fraiche \$6.75

### Sandwiches...with Hand Cut Fries

Crispy Free Range Chicken: Thigh, Marinated Feta, Olive Tapenade Caesar Aioli, Local Brioche \$9.75

Crispy Eggplant: with Eggplant Caponatta, Herb Boursin Cheese, Garlic Aioli, Local Brioche \$9.75

Shrimp Po Boy: Spicy Remoulade, Shredded Romaine, Capers, Scallions, Fries \$13

Veggie "Cheesesteak": Roasted Vegetables, Mushrooms, Melted Cheddar, Sourdough, Dressed Arugula, Roasted Garlic Aioli & 9.75

Famous Planet X Crab Cake Sandwich: Local Brioche, Homemade B&B Tartar \$13.75

Eastern Shore Bahn Mi: Slow cooked Pork Shoulder, Crispy Scrapple, Pickled Vegetables, Siracha Mayo, Cucumber and Cilantro \$11

Organic Curried Chicken Salad Sandwich:, Mild Curry Mayo, Golden Raisins and Dried Cranberries, Toasted Sunflower Seeds, Local Sourdough \$9.75

Thai Meatball Sub: Ginger-Pork Meatballs, Freshly Made Sourdough, Siracha Slaw, Crispy Wanton Sticks \$11