

BLACKSMITH

RESTAURANT/dinner

Locally Sourced/Chef Owned/From Scratch

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

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

Authentic Caesar, Romaine Hearts, Local Sourdough Croutons, Lemon-Caesar Dressing, Shaved Parmesan \$6/\$10

BLT Caesar, Buttermilk Caesar, Romaine Hearts, Crispy Bacon, Cherry Tomatoes, 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

Bar Snacks/Small Plates

Shrimp & Grits: Jumbo Shrimp, Bacon and Bourbon Cream Sauce and Stone Ground Polenta \$12

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

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

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

Nashville Style Hot Chicken, Crispy, Free Range Thigh, Spicy Sauce, White Bread, House Pickles \$7.75

Stacked Crispy Eggplant, Herb Boursin Cheese, Slow Cooked Tomato Sauce, Shaved Parmesan \$11

Local Clams Spanish Style: Sautéed with Sherry, Butter, Garlic, Flat Parsley, Crostini \$14

Empanada with Slow Cooked Beef, Sharp Cheese, Tomatillo Salsa, Red Onion, and Crema \$6.75

Thai Style Meatballs with Red Thai Coconut Curry Sauce, Toasted Coconut and Pickled Vegetables \$9

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

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

Best Ever House Burgers /Sandwiches

Our Famous House Burger: 2 Freshly Ground Chuck Patties, Melted Cheddar

Our Pickles, House Burger Sauce. Dressed Greens, Red Onion (on side) Hand Cut Fries on Local Brioche \$11

Add Bacon, Mushrooms & Onions, Blue Cheese, Scrapple add \$3 each

Veggie Burger Same as above ☺

Eastern Shore Bahn Mi: Already a classic. Slow Roasted Pork Shoulder, Crispy Scrapple, Pickled Vegetables, Siracha Mayo, Cucumber, Cilantro, \$11

Large Plates

Wild Alaskan Salmon Provençale: Organic Pea Pod Puree, Eggplant Relish, Black Olive Tapenade, Beluga Lentil Salad \$26

Flat Iron Steak Frites: Organic Arugula Pistou, Grape Tomatoes, Balsamic-Herb Reductions, Hand Cut Fries with Truffle Oil \$22

Organic Chicken Thigh Francaise: Lemon, Capers, Mushrooms, Wine, Basmati Rice \$24

Slow Roasted Cauliflower: Black Beluga Lentils, Roasted Seasonal Vegetables, Eggplant Relish, Truffle Oil \$19

Jumbo Shrimp Red Thai Coconut Curry: Jumbo Shrimp, Local Summer Vegetables, Jasmine Rice, Wonton Sticks, Toasted Coconut \$24

Vegetable Red Thai Curry: Local Summer Vegetables, Jasmine Rice, Wonton Sticks, Toasted Coconut \$17

Famous Jumbo Lump Crab Cakes, Stacked Herb Potatoes, Organic Summer Salad, Home Made B&B Tarter \$27

Boneless Short Ribs and Grits: Burley Stout Braised, Slow Cooked, Stone Ground Creamy Polenta, House Pickled Vegetables \$19

Paparadelle Pasta with Jumbo Shrimp, Organic Arugula Pesto Cream Sauce, Fresh Herbs \$25

Paparadelle Porcini Pasta: Organic Peas, Herb-Roasted Garlic Infused Cream, Shaved Parmesan, Micro Greens \$22

We greatly appreciate your business and welcome any and all comments.

