

Proprietor: Jared Matthews
GM: Emily Thaler

Black



Rabbit

Executive Chef:
Zach Henderson
Executive Sous:
Caitlin Cartner
Sous:
Micah Rue Bishop

SMALL

Caesar Salad | \$11

parmesan frico, crispy boquerónes
fried or pan roasted chicken | \$13

Beet Salad | \$12

Kenny's KY Bleu, orange supremes, paprika
toasted walnuts, spinach, watercress,
accienne vinaigrette
fried or pan roasted chicken | \$13

Kentucky Rockafella | \$5 each

Chesapeake Best oysters, Kenny's cheddar,
bacon braised kale, breadcrumb

Perfect Nachos | \$14

seasoned beef, house hot sauce, cheddar,
guacamole, crema, pico de gallo, jalapeno

Yellowtail Tuna Wontons | \$13

wasabi aioli, hoisin, candied ginger, sesame
seeds, scallions, togarashi

French Dip Sliders | \$16

caramelized onions, gruyere, au jus

PLATES

Jerk Calamari | \$15

bell peppers, scallions, charred grapefruit
yellow curry aioli or house hot sauce

Charcuterie | \$35

Clifty Farms country ham, North County
Wagyu Bresaola, benedictine, smoked fish
dip, La Rosa De Oro crostini, accoutrement

Duck Sticky Wings | \$18

hoisin pomegranate BBQ, cilantro, peanuts,
orange zest

KY Flammenkuchen | \$18

Clifty Farms country ham, creme fraiche,
onion, nutmeg

Fried Pickles | \$16

fried house mixed pickles, calabrian chili
aioli

Pimento Bites | \$12

black garlic, peppadew peppers, La Rosa de
Oro crostini

LARGE PLATES

Deano's Fried Chicken | \$28

bacon braised kale, whipped potatoes, sawmill
gravy

Nashville Hot Quail | \$29

turnip and apple coleslaw, bleu cheese demi-
glaze, chives

Garvey Farms Schnitzel | \$29

Käsespätzle, cucumber + red onion salad

Lamb Bolognese | \$28

Freedom Run Farm lamb, rigatoni,
breadcrumbs, parmesan, lemon zest

Steak-Frites | \$50

house cut 16oz NY Strip, fancy frites, house
steak sauce

Schaefer Farms Burger | \$18

2-4oz patties, Kenny's cheddar, house pickles,
caramelized onion, burger sauce, lettuce, La Rosa
de Oro bun

add:

fancy frites | \$2 jowl bacon | \$4

duck egg | \$5 black garlic pimento cheese | \$5

Redfish Mueniere | \$35

fingerling potatoes, wilted spinach, buerre
noisette, capers

Grilled Bitter Greens | \$26

toasted hazelnuts, grapefruit supremes, fig +
apple puree, watercress, sumac

Fall River Scallops | \$35

farro, grilled asparagus, romesco, orange zest

Black Rabbit



SIDES

Fingerlings Grebiche | \$9

hard boiled egg, herbes fine

Whipped Potatoes | \$8

sawmill gravy

Wilted Spinach | \$8

garlic, white wine, nutmeg

Turnip Apple Coleslaw | \$8

dukes, banyuls vinegar

Bacon Braised Kale | \$8

pepper jelly

Cucumber + Red Onion Salad | \$9

dill

Käsespätzle | \$10

Kenny's cheddar, caramelized onions

Fancy Frites | \$9

truffle salt, herbes fine, parmesan

Bread and Butter | \$5

La Rosa de Oro dinner roll, chef's whim

DESSERT

Cookie n Cream | \$10

chocolate chip & Angostura, dulce de leche,
vanilla ice-cream, pretzel salt

Mixed Berry Cobbler | \$14

orange zest

S'mores Pot au Creme | \$13

graham crumbles, toasted mini marshmallows

Chess Cake | \$13

strawberry coulis, sesame brittle shards

Ice Cream Duet | \$12

chef's whim

\$5.00 split plate fee

20% gratuity may be added to any groups of
6 or more.

*consuming raw or under cooked meats poultry,
seafood, shellfish or eggs may increase the risk
of foodborne illness.

If you have any allergies or celiac disease, please
inform your server.