

Proprietor: Jared Matthews
GM: Emily Thaler

Black Rabbit

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



SMALL PLATES

Caesar Salad | \$11

parmesan frico, crispy boquerones

Spinach Salad | \$12

Kenny's KY Blue, apples, pepita, red grape & shallot vinaigrette

Kentucky Rockafella | \$5 each

Bluepoint 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

Jerk Calamari | \$15

bell peppers, scallions, charred grapefruit

Charcuterie | \$35

Clifty Farm's country ham, North County Wagyu Bresaola, Kenny's Cheddar & black garlic pimento, smoked fish dip, La Rosa De Oro crostini, accoutrement

Lamb Tomahawk | \$20

Freedom Run Farms lamb, apricot mostarda, pistachio, port syrup

Fried Pickles | \$16

cornstarch fried pickle melange, calabrian chili aioli

Fancy Frites | \$9

truffle salt, herbes fine, parmesan

LARGE PLATES

Deano's Fried Chicken | \$28

bacon braised kale, whipped potatoes, sawmill gravy

Steak-Frites | \$50

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

Pork Chop | \$34

apple dauphinois, wilted spinach, creme de accienne

Oyster Mushroom Bucatini | \$27

peas, pistachio, basil, parmesan
add

Clifty Farms country ham \$8

Braised Leek and Lentils | \$26

seared polenta, crispy shallots

Burger | \$18

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

fancy frites | \$2

jowl bacon | \$4

duck egg | \$5

black garlic pimento cheese | \$5

Seared Trout | \$35

ratatouille, fried capers

Short Rib Sugo | \$29

fresh rigatoni, parmesan, toasted breadcrumbs

Redfish Fritto Misto | \$42

pickle melange, pea puree, calabrian chili aioli

Black Rabbit



SIDES

Bread and Butter | \$5

La Rosa de Oro dinner roll, chef's whim

Whipped Potatoes | \$8

sawmill Gravy

Wilted Spinach | \$8

garlic, white wine, nutmeg

Bacon Braised Kale | \$8

pepper jelly

Dauphinois aux Pommes | \$10

Red Dragon Cheddar

Ratatouille | \$9

fried capers

Seared Polenta | \$10

parmesan, crispy shallots

DESSERT

Cookie n Cream | \$10

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

Pear Cobbler | \$14

champagne, grapefruit

S'mores Pot au Creme | \$13

graham crumbles, toasted mini marshmallows

Chess Cake | \$13

vermouth macerated berries, coulis

\$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.