

Proprietor: Jared Matthews  
GM: Sherman Lewis

# Black Rabbit



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

## SMALL PLATES

### Caesar Salad | \$11

parmesan frico, crispy boquerónes

### Spinach Salad | \$11

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

### Kentucky Rockafella | \$4 each

Bluepoint oysters, Kenny's cheddar, bacon  
braised kale, breadcrumb

### Perfect Nachos | \$13

taco meat, 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

### Kentucky Flammenkuchen | \$18

Clift Farm country ham, onion, creme fraiche

### Moules-Frites | \$18

Prince Edward mussels, coconut broth,  
yellow curry aioli, cilantro

### Jerk Calamari | \$14

bell peppers, scallions, charred grapefruit

### Charcuterie | \$28

Clifty Farm's country ham, Kenney's Cheddar  
& black garlic pimento, smoked fish dip, La  
Rosa De Oro crostini, accoutrement

### Bouillabaisse | \$18

fisherman's catch, fennel tomato broth,  
orange-Pernod creme fraiche

### 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 | \$32

apple dauphinois, wilted spinach, creme de  
accienne

### Gnocchi | \$26

butternut squash, orange whipped ricotta,  
paprika toasted pepitas

### Crispy Oyster Mushroom | \$26

gulasch, Weisenberger grits

### Burger | \$18

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

fancy frites | \$2

jowl bacon | \$4

duck egg | \$5

Kenny's Cheddar black garlic pimento cheese | \$5

### Seared Trout | \$34

ratatouille, fried capers

### Short Rib Sugo | \$27

fresh rigatoni, parmesan, toasted  
breadcrumbs

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## 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

### **Weisenburger Grits | \$8**

Kenny's KY cheddar, chives

## DESSERT

### **Cookie n Cream | \$10**

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

### **Apple Cobbler | \$14**

spiced powdered sugar

### **S'mores Pot au Creme | \$13**

graham crumbles, toasted mini marshmallows

### **Pumpkin Spiced Cake | \$12**

orange whipped ricotta, candied ginger

\$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.