# THE BLACK RABBIT

## TAPAS & ENTÉRÉES

<table>
<thead>
<tr>
<th>Nom Noms</th>
<th>White Rabbit Mac &amp; Cheese</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Cracklins &amp; Hot Sauce</strong></td>
<td>$10</td>
</tr>
<tr>
<td>$6</td>
<td></td>
</tr>
<tr>
<td><strong>Garlic White Truffle Fries</strong></td>
<td>Bacon Kimchi Deviled Eggs</td>
</tr>
<tr>
<td>Paermesan, Herb, Ketchup &amp; Garlic Aioli</td>
<td>Sriracha, Green Onion, Sesame</td>
</tr>
<tr>
<td>$7</td>
<td>$7</td>
</tr>
<tr>
<td><strong>Fried Brussels Sprouts</strong></td>
<td></td>
</tr>
<tr>
<td>Fresh Sliced Jalapeno, Bacon, Mustard Vinaigrette</td>
<td></td>
</tr>
<tr>
<td>$8</td>
<td></td>
</tr>
<tr>
<td><strong>Fried Chicken Dinner</strong></td>
<td></td>
</tr>
<tr>
<td>Fried Chicken Thigh, Mashed Potatoes, Chicken Gravy, and Fried Herbs</td>
<td></td>
</tr>
<tr>
<td>$12</td>
<td></td>
</tr>
</tbody>
</table>

**Confit Garlic Potato Flatbread**
Gruyere, Herb, Chili Flake, Lemon Ricotta
$9

**Bánh Mi**
Vietnamese Strip Loin, Pickled Daikon & Carrot, Cucumber, Jalapeno, Cilantro, Garlic Mayo
$10

**Add On’s**
Bacon, Fried Egg, Cheese
$2 Each

### WINE BY GLASS $9
- Bridlewood Cabernet
- Dancing Bull Zinfandel
- Chateau Souverain Chardonnay

### WINE BY THE BOTTLE
- Bridlewood Cabernet $30
- Stama Old Vine Zin $30
- Talbott ’Kali Hart’ Chardonnay $30
- McCay Sauvignon Blanc $34

### COCKTAILS $9
- Whiskey Sour
  Whiskey, Lemon Juice, Simple Syrup & Egg White
- Manhattan
  Whiskey, Sweet Vermouth & Bitters
- Old Fashioned
  Whiskey, Demerara Syrup, Bitters & Orange Peel
- Bee’s Knees
  Gin, Lemon Juice, & Honey Syrup
- Martini
  Gin or Vodka, Dry Vermouth & Olive
- Daiquiri
  Rum, Demerara Syrup & Lime Juice
- Lexi’s Margarita
  Tequila, Cointreau, Lime Juice, Agave Nectar & Salt