

Appetizers

Fried Chicken Tenderloin

Chicken Tenderloins dipped in Buttermilk and Panko Breadcrumbs served with Potato Crisps and Honey Mustard...\$4.99 (as Entree \$9.99)



 **Walnut Crusted Goat Cheese Salad** 
Mixed Field Greens tossed in Honey Balsamic Vinaigrette with Roasted Pear, Dried Plums and Shaved Red Onions ..\$7.99

Fried Catfish and Country Ham

Crispy Fried Catfish Served on top of a Grits Cake With Country Ham and Covered in Homemade Red Eye Gravy...\$7.99

Warm Goat Cheese and Pepperonata Bruschetta

Roasted Sweet Red Peppers, Tomatoes, Onions and Garlic stewed in Extra Virgin Olive Oil topped with Goat Cheese and Grilled Bread...\$7.99

 ***Mussels with Saffron and Mustard*** 
Fresh Mussels steamed in a White Wine Mustard Sauce with Garlic Confit, Saffron and Fresh Herbs...\$9.99

Salads

Add to any Salad:

Grilled Chicken Tenders...\$3.99 Grilled Shrimp...\$5.99
Crumbled Blue Cheese or Goat Cheese...\$2.29

Blackwater Caesar Salad Wedge

Heart of Romaine dressed with Creamy Homemade Caesar Dressing, Grilled & Marinated Red Onion, Garlic Croutons and a Parmesan Crisp...\$4.99/\$8.99

Mixed Field Green Salad

Mixed Field Greens, Tomatoes, Hothouse Cucumber, Shaved Red Onion, Grated Carrot and Garlic Croutons with Choice of Buttermilk Garlic, Honey Balsamic, Blue Cheese or Honey Mustard, or Champagne Vinaigrette...\$3.99/\$7.99

Entrees

Half-Pound Bacon Cheeseburger

Ground Certified Angus Beef Chuck Burger with your choice of Cheese on a Kaiser Roll topped with Smoked Bacon, Lettuce, Tomato and Onion served with Potato Crisps...\$9.99

Add Sauteed Mushrooms...\$1.49 Add Sauteed Onions...\$0.99

Shrimp and Grits

Sauteed Shrimp with Mushrooms, Scallions and Smoked Bacon over Cheesy Stone-Ground Yellow Grits, topped with Diced Tomato ...\$18.99

Braised Basque Chicken

Half Chicken Braised in Red Wine and Sweet Piquillo Peppers Served with Chef's Potato and Seasonal Vegetable...\$16.99

Pappardelle Bolognese

Thick Ribbons of Pappardelle Pasta tossed with Meat Sauce and topped with Grated Parmesan Cheese...\$17.99

Butcher's Block Selection* *Fresh Market Seafood
Market Price Market Price

Blackwater Carbonara

Classic Carbonara with Parmesan Cheese, Pancetta and Bacon over Linguine...\$16.99

*Add Grilled Chicken...\$3.99 *Add Grilled Shrimp...\$5.99

Bacon Wrapped Pork Tenderloin

With Savory Bread Pudding Served with Homemade Onion Marmalade and Seasonal Vegetables...\$16.99

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Entrees Cont.

Braised Beef Pot Roast

Beef Roast Braised Fork-Tender and finished with a Pan Gravy Served with Chef's Potatoes and Seasonal Vegetables...\$16.99

Creole Beef Tips and Cheese Grits

Sauteed Beef Tips in a Spicy Creole Sauce over Creamy White Cheddar Stone-Ground Grits and Seasonal Vegetable...\$15.99

Grilled Certified Angus Beef Filet Mignon

6 oz. Beef Tenderloin Steak topped with Bordelaise Sauce Served with Chef's Potatoes and Seasonal Vegetables...Market Price

Add Sauteed Mushrooms...\$1.49 Add Blue Cheese...\$2.29
Add Sauteed Onions...\$0.99

Blackwater Fall Salad

Mixed Field Greens, sliced Brie Cheese, Shaved Fennel, Dried Figs, Dried Cranberries and Spiced Pecans Served with Orange Poppy Seed Vinaigrette...\$13.99

*Add Grilled Chicken...\$3.99 *Add Grilled Shrimp...\$5.99

Chicken "Under a Brick" Saltimbocca

Pan Roasted Chicken Breast "Under a Brick" With Prosciutto, Sage, Garlic and Tomatoes in a White Wine Pan Sauce and Served with Gnocchi and Seasonal Vegetables...\$16.99



Proudly

Serving

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.