

Soups & Salads

House Garden Salad 👁 🔀



Fresh mixed greens, tomatoes, cucumbers, carrots, and onions served with a choice of house dressings.

Add grilled chicken +\$5 / Add steak tips +\$8 / Add salmon +\$12

Winter Spinach Salad 🛡 🤀

12

Spinach, maple balsamic vinaigrette, candied pecans, roasted red peppers, cucumbers, apples, pickled red onions, and local goat cheese.

Add grilled chicken +\$5 / Add steak tips +\$8 / Add salmon +\$12;

*Vegan without cheese 🔞

French Onion Soup

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A Black Lantern Inn house recipe. Caramelized onions, rich beef stock, baquette slices, garnished with melted Swiss and Parmesan cheese.

Soup du Jour

6/8

Please check our specials board or ask your server.

STARTERS

Yuca Bites 👽 🔀

16

Yucca tossed in truffle-infused oil, roasted garlic butter, and Parmesan cheese.

*Vegan option available 🚾

Mussels à la Toro

18

One pound of poblano-spiced mussels sautéed in garlic, suntan peppers, cilantro, tomatoes, capers, and scallions, deglazed with ranchero white wine sauce. Served with a toasted baguette and garnished with queso crumbles.

*Gluten free without baguette 🚯

El Poutine V (1)

House-cut fries smothered in blueberry Merlot demi-glace and gueso crumbles and garnished with green onions.

Add smoked Brisket +\$5

Substitute Sweet Potato Fries +\$2

Fried Brussels Sprouts

12

Sprouts fried to a tender perfection and tossed in bacon bits, local cheddar and Parmesan cheese.

*Vegetarian without bacon bits 🕡

Stuffed Portobello

18

Jumbo lump crab-stuffed portobello drizzled with horseradish cream.

20% gratuity may be added to any size party. If by chance you take both credit card copies, 20% gratuity will be applied.





All sandwiches and burgers served with house-cut fries. Substitute sweet-potato fries +\$2 / Substitute garden salad +\$3 / Gluten Free bun +\$1

The Constable Sandwich

Beer-battered chicken drizzled with house maple chipotle glaze, cheddar cheese, bacon, and slaw, topped with crispy onion strings on homemade brioche bun.

17

17

16

18

30

32

18

Bennyboy Sandwich

Poblano-spiced house-smoked brisket tossed with our house K.C. style Barbeque sauce, local cheddar cheese, house pickles, cole slaw, crispy onion strings served on homemade brioche bun.

*Substitute barbeque tossed Jackfruit, non-dairy Pepperjack cheese, baguette

B·L·I Burger

Breezy Acres Farm 8 oz. burger with choice of toppings on homemade brioche bun.

Cheese (\$1 ea.): American, Blue, Cheddar, Swiss

Toppings (\$2 ea.) : sautéed mushrooms, grilled onions, grilled peppers, bacon

Fish Fingers and Fries

Fried haddock served with house-cut fries, tartar sauce, and coleslaw.

BLI Nachos **©** 16

Deep fried tortilla chips, poblano-spiced queso fundido, black beans, house pickled red onions, and finished with pico de gallo and cilantro.

Add smoked brisket +5

Entrées

Entrées served with complimentary homemade bread rolls and butter. Add a house salad +\$2 / Cup of soup of the day +\$3 / Bowl of French Onion soup +\$4

Aglio Capellini 🛡

Angel hair pasta tossed in garlic-herb white wine butter sauce with roasted tomatoes, Brussels sprouts, and spinach, sprinkled with pecorino Romano.

Add grilled chicken +\$5

Salmon Barcelona 🄀

Atlantic salmon filet stuffed with feta cheese, sun-dried tomatoes, and basil, served

over red bliss mashed potatoes and finished with a white wine beurre blanc and garnished with crispy spinach.

Black Diamond Tips

Special house-marinated beef tips and mushrooms served on red bliss mashed potatoes with sautéed Brussels sprouts and garnished with crispy onion strings.

*Gluten free without onions strings

Mexican Rice Bowl @ @

Spanish rice, black beans, mango salsa, corn salsa, house-pickled red onions, pico de gallo, plantains, cilantro crema, and scallions.

Add grilled chicken +\$5 / Add steak tips +\$8 / Add salmon +\$12

*Vegan without cilantro crema 🛛 😘



Vegetarian

