

# BLACKSMITH/Dinner

Locally Sourced, Chef Owned, Hand Made

## Soup/Salad/Roasted Vegetables

Our Classic **Crab Soup with Cream**, Jumbo Lump Crab and House Made Croutons. Sherry finish \$13.75

**Thai Salmon Salad:** 8oz Wild Salmon Filet, Organic Greens and Summer Vegetables, Soy-Ginger Dressing, Crispy Wonton Sticks, Thai Chimichurri \$24.50

**French Lentil Salad:** Beluga Lentils, Organic Greens, Vegetable Crudit , Crispy Chevre Goat Cheese, Honey-Basil Vinaigrette, Herbs, Micro Greens \$12.50

**Blue Cheese Salad,** Organic Greens, Salty-Sweet Almonds, Dried Cranberries, Sliced Berries, Basil Vinaigrette \$12.50

**Authentic Caesar,** Romaine Hearts, Local Sourdough Croutons, Shaved Parmesan \$11

**Eastern Shore Wedge:** Romaine Wedge, House-made Ranch, Blue Cheese, Red Onion, Cherry Tomato, Pork Belly Lardon \$14.75

**BLT Caesar:** Authentic Caesar Dressing, Romaine, Cherry Tomatoes, Crispy Bacon, Red Onion \$13.75

## Small Plates

**Eastern Shore Soft Shell:** Served Crisp and Hot, Dressed Organic Greens, House Tartar \$14.95

**Shrimp and Goat Cheese Wantons:** Sweet Thai Chili Dipping Sauce \$13

**Cheese Platter to Share:** Brie, Crispy Goat Cheese, Maytag Blue Cheese, Eggplant Caponata, Black Lentils, Cranberry Chutney, Dried Fruits, Black Olives, Local Sourdough \$17.75

**Crispy Lump Crab Deviled Eggs:** Crispy Whites, Creamy Filling, Lump Crab \$13

**Shrimp & Grits:** Jumbo Shrimp, Bacon and Bourbon Cream Sauce and Stone-Ground Polenta \$13

**Nashville Chicken:** Organic, Crispy Chicken Thigh, White Bread, Nashville Sauce, House, Pickle \$9

**Crispy Pork Belly:** Rice Noodles, Pickled Vegetables, Ginger Soy Dressing, Sesame Aioli \$11.75

**Stacked Crispy Eggplant,** Herb Boursin Cheese, Slow Cooked Tomato Sauce, Shaved Parmesan \$12.75

**Empanada with Slow Cooked Short Rib,** Queso Fresco, House Salsa, Red Onion, and Crema \$8.75

**Vegetarian Samosa:** Indian Spiced Potatoes and Peas with Cranberry Chutney, Cucumber Raita \$7.75

**Jumbo Lump Crab Cake:** Homemade B&B Tarter, Dressed Local Greens, Spring Vegetables \$15.50

410-973-2102/104 Pitts Street, Berlin  
Open at 11:30 Daily/Closed Sundays

## Killer Burgers

**Our Famous House Burger:**

2 Freshly Ground Chuck Patties, Melted Cheddar Our Pickles, House Burger Sauce. Dressed Greens, Red Onion (on side) Hand Cut Fries on Local Brioche \$11

Add Bacon, Mushrooms & Onions, Blue Cheese, Scrapple add \$3 each

**Our Famous Veggie Burger** Same as above \$11

## Large Plates

**Fresh Fish of the Day:** Our Chefs Inventive Preparation of the Freshest Fish Available.....\$Mkt Price

**White Truffle Jumbo Lump Crab and Shrimp Risotto:** Jumbo Shrimp, Lump Crab, Herb Infused Cream, Lemon Zest, Parmesan, Dressed Micro Greens \$29

**Steak Frites:** Classic French Steak and Hand Cut Fries, Compound Butter, Roasted Tomatoes, Balsamic \$25

**Slow Roasted Cauliflower:** Black Beluga Lentils, Roasted Seasonal Vegetables, Eggplant Caponata, \$19

**Shrimp Red Thai Curry:** Seasonal Vegetables, Jumbo Shrimp, Red Thai Coconut Curry, Jasmine Rice, Toasted Coconut, Crisp Wonton Sticks \$25

**Vegetable Thai Curry:** Seasonal Vegetables, Red Thai Coconut Curry, Jasmine Rice, Toasted Coconut, Crisp Wonton Sticks \$19

**Lump Crab and Shrimp Papparadelle Pasta:** Wide Ribbon Egg Pasta, White Truffle Cream, Parmesan, Basil, Local Greens \$29

**Famous Jumbo Lump Crab Cakes,** Chefs Creamy, Stacked Potatoes Anna, Roasted Spring Root Vegetables, Home-Made B&B Tarter \$29

**Boneless Short Ribs** and Grits: Burley Stout Braised, Slow Cooked, Stone Ground Creamy Polenta, House Pickled Vegetables \$26

**Hand Cut Papparadelle Pasta with Organic Spring Peas and Cremini Mushrooms:** Roasted Cremini Mushrooms, Organic Spring Peas, Porcini Cream, Dressed Greens, Shaved Parmesan \$24