

black rabbit DINNER MENU



860-596-4227

2 Ethan Allen St, Lakeville, CT

open for lunch and dinner

closed Tuesdays

SNACKS

house fried chips served your way

just as they are 4.75

with truffle oil, shaved parmesan and a side of

fresh herb aioli 8.75

with chili, cheddar cheese and a side of sour

cream and chive 8.75

with spicy buffalo chicken and mozzarella and a

side of blue cheese dressing 8.75

traditional nachos

tri-colored tortillas, melted cheddar, salsa,

sour cream and jalapenos 9.

black & tan onion rings

with barbecue-horseradish sauce 6.75

loaded tater tots

shredded potatoes, bacon and cheddar tots

served with sour cream and chive dip 7.

chicken wings with a choice

buffalo, sweet and sour or barbecue 8.25

wasabi stuffed eggs

spicy deviled eggs with chive & wasabi 6.75

SOUPS AND SALADS

New England clam chowder 5.50

beef chili

topped with shredded cheddar 6.75

house salad

mixed baby greens with carrot, tomato and

shredded cheddar tossed in a red wine

vinaigrette 6.50

Caesar salad

with traditional anchovy dressing, shaved

parmesan and croutons 7.

ENTRÉE SALADS

Asian steak

cold, sliced flat iron steak over mixed greens

with warm mushrooms, carrots & cucumber

tossed in an Asian dressing 13.50

salmon nicoise

cold, poached salmon over mixed greens with

feta cheese, nicoise olives & crisp sliced potato

tossed in lemon vinaigrette 13.50

chicken tostada

chopped chicken breast, black beans, corn,
fresh salsa & cheddar over a crunchy tortilla

with mixed greens tossed in a

lime-cilantro vinaigrette 13.50

ENTREES

stuffed chicken breast

arugula, fig & blue cheese stuffed and baked in

a boneless breast of chicken

served with vegetable fritters 16.

shrimp scampi

with garlic, white wine, panko, lemon & herbs

served with asparagus & sliced baguette 17.

grilled flat iron steak

with red wine shallot reduction

served with vegetable fritters 18.

pork stew

slow cooked in madeira wine with

sun dried tomatoes and chick peas

served with sliced baguette 16.

barbecue meatloaf

brushed with house made barbecue sauce

served with vegetable fritters 16.

tuna steak and avocado kabob

with Asian vinaigrette & wasabi aioli

served with couscous 18.

spinach and artichoke portabella

with roasted red peppers, feta &

reduced balsamic served with couscous 15.

blackened chicken quesadilla

with caramelized onions & cheddar

served with sour cream & salsa 11.

beer battered fish and chips

wild caught cod dipped in ale served with

remoulade sauce, coleslaw & malt vinegar 15.

THE BURGER MENU

all our burgers are made with
½ lb ground chuck from Vermont
and served on a warm buttered brioche roll with
house-fried chips, lettuce, tomato, onion & pickle

classic cheddar plain & simple 9.75

blackened blue

spicy blackened seasoned beef
with blue cheese 10.50

the works

bacon, caramelized onions, sautéed mushrooms
& cheddar 12.50

barbecue bonanza

barbecue sauce, bacon,
caramelized onions & swiss 11.75

south of the border

with salsa, jalapenos, sour cream
& cheddar 11.50

gourmet

with arugula, sautéed mushrooms,
fresh herb aioli & brie 12.75

over easy

with cheddar, bacon & an over easy egg 12.50

WINE LIST

House Pours 5.50 glass

Pinot Grigio, Chardonnay, Merlot,
Cabernet, Wt Zinfandel

Whites

Rock Rabbit, Sauvignon Blanc gl 7. btl 26.

Masi Masianco, Pinot Grigio gl 7. btl 26.

Irony, Chardonnay gl 7. btl 26.

Quinta de Sao Cristovao gl 6.50 btl 22.

Clean Slate, Reisling btl 28.

Toad Hollow, Chardonnay btl 30.

Reds

Raymond R, Cabernet gl 8. btl 30.

Pedras Negra, Agonnes gl 6.50 btl 22.

Root 1, Carmenere gl 8. btl 30.

Mont Pellier, Pinot Noir gl 7. btl 26.

Guigal, Cotes Du Rhone btl 30.

Vina Zaco, Tempranillo btl 30.

Arido, Malbec btl 26.

Rose

Toad Hollow, Rose 28.

Sparkling

Charles De Fere gl 8.

BRICK-OVEN FLATBREAD PIZZA

approximately twelve inches in size

marguerita

sliced tomato, mozzarella & basil 11.

arugula, pear and blue cheese

with olive oil & lemon 12.50

thin sliced potato and truffle oil

with shaved parmesan 12.

triple mushroom

portabella, shitake and button in sherry-sour cream
sauce with chives, parmesan and cheddar 12.50

Asian chicken

with sweet & sour sauce, ginger, garlic, soy &
cheddar topped with shredded carrot 12.

SANDWICHES

prepared to order & served with house fried chips

blt with a "C"

bacon, lettuce, tomato & cucumber on toasted
country bread with ranch mayonnaise 8.75

steak and cheese

thin, sliced flat iron steak, caramelized onions
& cheddar cheese

served open faced on garlic bread 12.75

chicken and avocado

with arugula, swiss cheese & wasabi aioli
served on a whole wheat roll 8.75

JUST FOR KIDS

hot dog

served with house fries 5.

pizza slices

three, fun-sized slices 6.

chicken tenders

served with house fries 7.

BEER LIST

Draft

Shock Top, Long Trail IPA, Stella Artois, Sam
Adams Lager, Smuttynose Brown Ale, Dirty Penny
16oz-5. 20oz-6.

Pabst Blue Ribbon 16oz-2.75 20oz-3.50

Bottled

Budweiser, Bud light, Michelob Ultra,
Rolling Rock, Miller Light

3.50

Corona, Red Stripe, New Castle, Modelo Esp
Amstel light, Heineken, Sierra Nevada Pale Ale,
Twisted Tea, Haakebeck n/a

4.50

Cans - Guinness 5. Bush n/a 2.75



thoroughly cooking meat, poultry, shellfish, seafood and eggs greatly
reduces the risk of food borne illness