

black rabbit

LUNCH 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 & a side of
fresh herb aioli 8.75

with chili, cheddar cheese & a side of sour
cream and chive 8.75

with spicy buffalo chicken, mozzarella & a side
of blue cheese dressing 8.75

traditional nachos

tri-colored tortillas, melted cheddar, salsa,
sour cream & jalapenos 9.

loaded tater tots

shredded potatoes, bacon & cheddar tots
served with sour cream & chive dip 7.

chicken wings with a choice

buffalo, sweet & 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 &
shredded cheddar tossed in a
red wine vinaigrette 6.50

Caesar salad

with traditional anchovy dressing, shaved
parmesan & 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 and cheddar over a crunchy tortilla
mixed greens tossed in a
lime-cilantro vinaigrette 13.50

SANDWICHES

prepared to order & served with house chips

blt with a "C"

bacon, lettuce, tomato & cucumber on toasted
country bread with ranch mayonnaise 7.75

steak and cheese

thin, sliced flat iron steak, caramelized onions &
cheddar, served open-faced
on garlic bread 11.75

Mediterranean wrap

with hummus, kalamata olives, roasted red
peppers, artichoke hearts & feta
in a flour tortilla wrap 8.25

chicken and avocado

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

grilled brie and roasted red pepper

with fresh herb aioli, served on toasted
pumpernickel 8.75

ultimate hot dogs

two all beef hot dogs with sauerkraut, mustard,
chili & shredded cheddar 7.75

NE ENGLAND ROLLS

served on a buttered, toasted NE hot dog roll

chicken salad with thyme & pear 7.75

shrimp salad with lemon & dill 8.75

THE BURGER MENU

all our burgers are made with $\frac{1}{2}$ lb ground chuck from Vermont & 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 cheese 12.75

over easy

with cheddar, bacon & an over easy egg 12.50

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 & button in sherry-sour cream sauce with chives, parmesan & cheddar 12.50

Asian chicken

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



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

JUST FOR KIDS

hot dog

served with house fries 5.

pizza slices

three, fun-sized slices 6.

chicken tenders

served with house fries 7.

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. 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.

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