



B · L · A · C · K Rabbit



DINNER

STARTERS

Sourdough	7
parmesan-garlic butter	
Rabbit Rolls (2)	12
sliders with house rabbit-pork spam, swiss, mustard, onion, poppy seed	
Pork Tacos (2)	10
braised pork, salsa verde, cotija, onion, and cilantro on corn tortillas	
Shrimp and Grits	20
white cheddar grits, tomato jam, breadcrumb gremolata, peppers & onions	
Spring Salad	15
mixed greens, citrus vinaigrette, sugar snap peas, radish, red onion, carrot, feta	
Roasted Vegetables	12
turnip, baby carrot, mushroom, pearl onion, citrus, soy, sesame seed	

DESSERT

Cheesecake	10
smoked blueberry compote	
Strawberry Shortcake	10
local strawberries, sponge cake, buttermilk cream	

MAIN COURSE

Bone-in Pork Chop* - 12 oz.	34
cold smoked chop, red potatoes, herbs, parmesan, pan gravy	
Scallops*	44
broccoli, pickled strawberry and fennel, black garlic agrodulce	
Half Chicken	37
caper vinaigrette, mushroom risotto	
Crab Bucatini	32
lump crab, Dijon cream, parmesan, herbs	
Prime NY Strip* - 12 oz.	50
dry aged U.S.D.A Prime, soubise, charred broccoli w/ lemon	

LIQUID DESSERT

Pistachio-Espresso Martini	13
White Russian	12
Haut-Mayne Sauternes	9
Baltimore Rainwater Madiera	9
Carpano Antica Vermouth	10
Fernet Branca	12

gluten free

HAPPY HOUR 4-6PM

\$6 Old Fashioneds, Margaritas, Mules, and House Wine

\$2 OFF ALL BEERS... list on the back

Trey Cioccia, Chef-Owner

Tommy and Melissa Hartzog, Managing Partners

218 3rd Avenue N. Nashville, TN 37201 | 615-891-2380 | @blackrabbittn

*consuming raw or undercooked ingredients may increase the risk of foodborne illness



COCKTAILS

Barrel Aged Old Fashioned 16	Softly Spoken Bribes 14
crafted with Buffalo Trace, demerara syrup, Angostura bitters... then aged in-house	Gordon's Gin, hibiscus, orgeat, falernum, lime, orange blossom water
Mezcal Old Fashioned 15	Nobody's Gonna Know (Ø proof) 12
Illegal Joven, orange bitters, honey, fennel	Lyre's NA Pink Gin, pineapple, lime, blackberry, cardamom, club soda
Gin Old Fashioned 15	Hot Lips Houlihan 14
Empress Gin, lavender bitters, thyme, lemon	jalapeno infused Azteca Azul Plata Tequila, grapefruit, lime, grapefruit Jarritos, tajin
Dressed To Kill 14	Best Damn G&T 14
Heroes Vodka, fig infused blanc vermouth, St. Germain Elderflower, grapefruit liqueur	BCN Gin, tonic syrup, club soda, rosemary
Sha-la-la-la-la-la-la, yeah 13	Disco Lemonade 13
Heroes Vodka, espresso, pistachio	Cathead Honeysuckle Vodka, blackberry, cardamom, lemon, club soda
Goat Rodeo 16	
Rittenhouse rye, Carpano Antica, Amaro Nonino, demerara, cherry bitters	

DRAFT

Two Hearted Ale, Bell's, MI 10
Tiny Bomb Pilsner, Wiseacre, TN 9
Down The Way Cider, Brightwood, TN 7
Hippies & Cowboys IPA, TN Brew Works 9
Muchahco Lager, Good People, AL 9
Hefeweizen, Yazoo, TN 9
Bearwalker Brown Ale, Jackalope, TN 9
Milk Stout, The Duck-Rabbit, NC 11

CANS

Gerst Amber, Yazoo, TN 7
Dr. Robot Blackberry Sour, TN 8
Michelob Ultra, MO 7
Budweiser, MO 6
Montucky Cold Snack, MT 6

WINE

RED

Syrah-Grenache, Château Maris, Le Zulu '20, Loire Valley, France	15 / 58
Merlot-Cabernet Blend, Les Reges '18, Bordeaux, France	12 / 46
Cabernet Sauvignon, Browne "Heritage" '21, Columbia Valley, Washington	14 / 54
Tempranillo, Bodegas Hermanos Peciña '22, La Rioja, Spain	14 / 54

WHITE / ROSE

Vinho Verde Branco, Quinta da Raza, Minho, Portugal	9 / 34
Sauvignon Blanc, Luc Cholot, Languedoc, France	10 / 38
Rose, Face a la Mer, Languedoc-Roussillon, France	10 / 38
Chardonnay, Louis Latour, Ardèche, Rhone Valley, France	11 / 42

SPARKLING

Sparkling Brut, The Diver, CA	12 / 46
Prosecco, La Marca, Italy (187 mL bottle)	15
Prosecco, Zardetto Private Cuvée, Italy (on tap)	10

FULL BOTTLE SELECTION AVAILABLE FROM YOUR SERVER

9.25% SALES TAX + 3.0% SERVICE FEE INCLUDED ON ALL CHECKS

ADDITIONAL 15% STATE TAX ON BEVERAGES >8% ABV