



B · L · A · C · K Rabbit



DINNER

STARTERS

🍴 Sourdough	7
romano-garlic butter	
🍴 Rabbit Rolls (2)	12
sliders with rabbit-pork sausage, swiss, mustard, onion, poppy seed	
Tomato Polenta ✂	14
eggplant purée, pickled mushroom, arugula, zucchini, pistachio, baharat	
Shrimp and Lentils ✂	18
vadouvan spice, garlic-arugula purée, yogurt	
Spring Salad ✂	15
escarole, caper vinaigrette, butternut, Mission fig, mushroom, parmesan	
Asparagus Salad ✂	14
lemon confit, green beans, radicchio, artichoke, oregano	

DESSERT

Cheesecake	10
roasted strawberry preserves, struesel-meringue	
Lemon Tart	8
dark chocolate ganache	

MAIN COURSE

Bone-in Pork Chop*	34
farro, mustard greens, beet, carrot, sherry vinaigrette	
Scallops* ✂	44
broccoli, pickled strawberry and fennel, black garlic agrodulce	
🍴 Half Chicken ✂	37
caper vinaigrette, mushroom risotto	
Rigatoni Ragù	28
lamb + pork, San Marzano tomato, parmesan	
🍴 Prime NY Strip* - 12 oz. ✂	50
root vegetables, ras el hanout spice, peperonata aioli	

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, Pinot Grigio, and Cab

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

Trey Cioccia, Owner

Garrett O'Shea, Executive Chef

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	Hot & Buttered	13
Rittenhouse rye, Carpano Antica, Amaro Nonino, demerara, cherry bitters		Gosling's Black Rum, Laird's Apple Brandy, butter, brown sugar, spices (served hot)	

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 Atlantique, Chateau La Roseraie, Bordeaux, France	10 / 38
Rose of Sangiovese, Bernard Griffin, Columbia Valley, Washington	12 / 46
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