

# BLACK RAIL

KITCHEN + BAR

# Mother's Day 2026

## Share

<b>GARLIC PARMESAN FRIES</b> garlic aioli	10
<b>KINO GARLIC SHRIMP</b> olive oil, chili d'arbol, ciabatta	19
<b>AHI POKE</b> avocado, cucumber, cilantro, pickled ginger, sweet ponzu, wonton chips	19
<b>CHARCUTERIE</b> assorted meats, whipped ricotta, jam, whole grain mustard, marinated olives, cornichons, ciabatta, add 2 cheeses +5	20
<b>CRAB CAKES (2)</b> sweet corn medley, roasted corn puree, micro greens	20
<b>BURRATA + CIABATTA</b> housemade basil pesto, blistered cherry tomatoes, balsamic glaze	18
<b>FRITTO MISTO</b> chicpea flour-fried seasonal vegetables, lemon, spicy remoulade. add fried shrimp +\$5	14
<b>HOUSE-MADE HUMMUS</b> pita bread, vegetable crudite	11

## Salad + Soup

add avocado +4, chicken +8, shrimp +10, salmon +12

<b>LITTLE GEMS SALAD</b> anchovy, crouton crumble, sesame caesar dressing	9/16
<b>FARMERS MARKET SALAD</b> super greens, cucumber, tomatoes, beets, watermelon radish, seasonal fruit, goat cheese, stone ground mustard-champagne vinaigrette	9/16
<b>ROASTED TOMATO SOUP</b> cheese crouton, creme fraiche	10

## Pizza + Sandwiches

sandwiches served with choice of little gem salad or Belgian-style fries

<b>BLACK RAIL ½ LB BURGER</b> havarti, black garlic aioli, applewood-smoked bacon, lettuce, tomato	22
<b>PRIME RIB FRENCH DIP</b> thinly sliced grass-fed prime rib, horseradish cream, au jus	25
<b>BLACKENED SALMON SANDWICH</b> lemon caper aioli, citrus slaw	26
<b>SAUSAGE + SALAMI PIZZA</b> marinara, fresh mozzarella, red onions, parmesan	20
<b>ARTICHOKE + GARLIC CONFIT PIZZA</b> marinara, goat cheese, charred tomato, red onion, artichoke, balsamic glaze	20

## Large Plates

<b>SPICY SEAFOOD CIOPPINO</b> shrimp, salmon, clams, spicy tomato + seafood broth, ciabatta	33
<b>LOCAL HALIBUT</b> sweet corn, roasted shallots + red peppers, garlic sautéed spinach, corn husk beurre blanc	45
<b>MOROCCAN BRAISED LAMB MEATBALLS</b> feta cheese, harissa, braised pepper sauce, herbed basmati rice, mint salad	28
<b>CALABRIAN-MARINATED AIRLINE CHICKEN BREAST</b> mashed potatoes, rainbow carrots, spinach, honey red wine glaze	26
<b>SESAME-CRUSTED SEARED AHI TUNA</b> roasted cauliflower florets + shallots + shiitake mushrooms, soy beurre blanc	32
<b>GRILLED NEW YORK STEAK</b> sterling silver premium beef, garlic-herb butter, Belgian-style fries. add shrimp skewer +\$10	55
<b>BEER-BRINED PORK CHOP</b> bacon jam, mashed potatoes, balsamic + rosemary demi-glaze	31
<b>ROASTED WILD MUSHROOMS</b> purple cauliflower, shishito, wild rice, romesco	25
<b>SLOW ROASTED PRIME RIB</b> scaloped potatoes, grilled asparagus, herb jus	40
<b>TOMATO BASIL PASTA</b> house-made linguine, charred tomatoes, garlic, white wine, chile flakes, EVOO. add chicken +8, shrimp +10	22
<b>LINGUINE WITH CLAMS</b> house-made linguine, white wine, garlic butter, fresh herbs, chile flakes, lemon	30
<b>LAND + SEA</b> petit beef tenderloin, 3 jumbo grilled prawns, scaloped potatoes, blue cheese demi-glaze	48

## Sweets

11

<b>RICOTTA MANGO TART</b> chantilly cream	
<b>CHOCOLATE BOURBON CAKE</b> dark chocolate ganache, pecans, vanilla ice cream	
<b>BUTTER CAKE</b> chantilly cream, seasonal compote	



Due to fluctuating costs, and in order for us to continue to provide you, our valued guests, with the quality food & service you have come to expect we are instituting a 5% supplemental fee on all transactions. As a locally owned family business we thank you for your continued support of our family of restaurants.

20% gratuity added to parties of 8 or more

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.