

BLAKE'S

*** kitchen + bar ***

* - Chef's Favorite



SHARE

Charcuterie Board 26

Daily Assortment of Gourmet Meats, Cheese, Fruit, and Spreads

Meatballs* 18

Pork, Veal, Beef, in Ragu with Ricotta

Meat Supplied by North End's Sulmona Butcher

Cini's 14

Scratch Made North End Recipe with Homemade Marinara

Hummus 14

Warm Pita and Crudité

Wings or Tenders 16

Choice of Buffalo, BBQ, Honey Mustard, Thai Chili Glaze, or Sriracha Chili

Chips and Homemade Guac 14

Nachos 24

Handcut Tortillas, Shredded Cheese, and Chicken

Buffalo or Caesar Chicken - \$2, Steak - \$4

Chicken Quesadilla 17

Parmesan Truffle Fries 11

GREENS

Kale Caesar 14

Kale and Fresh Greens, Reggiano, House Made Focaccia Croutons

Burrata and Prosciutto 18

Tomato with Balsamic Glaze



PANINIS

Served with Handcut Fries.

Caprese 16

Mozzarella, Tomato, and Pesto

Ham and Cheese 17

A Classic. Vermont White Cheddar with Garlic Aioli

Turkey Swiss Bacon 17

A Toasted Delight! With Dijon Mustard

Italian 18

Prosciutto, Salami, Capicola, and Mozzarella

BLTC 17

Bacon, Lettuce, Tomato, and Cheese with Garlic Aioli

Chicken Cutlet* 19

Italian Breadcrumbs, Ragu, and Mozzarella

MAINS

Chicken Parmesan* 26

Fresh Mozzarella and Sauce Parmesan over Rigatoni

Steak Tips 32

Perfectly Marinated. Hand Cut Fries and Sautéed Spinach

Dry Rub Atlantic Salmon 28

Roasted Red Potatoes and Sautéed Spinach

West End Burger* 18

Cheddar, Lettuce, and Tomato with Garlic Aioli

Add Bacon, Avocado, or Egg - \$2 ea.

Crispy Honey Mustard Chicken Sandwich* 17

Panko Breaded Chicken, Cheddar, Lettuce, and Tomato with Scratch Honey Mustard