

Dinner Menu 5-9pm

ESSEX, VERMONT



10 24 20

SNACKS ◆

- Beet Pickled Deviled Eggs. Mustard Seed. Tarragon. 6
-
- Bourbon Caramel Popcorn. Sea Salt. 4
-
- Candied Walnuts. 5
-
- Bread 'n Butter Cauliflower Pickles 4
-
- Hot Cheddar Pork Rinds. 6
-
- Chips: Choice: Aged Cheddar, Truffle, Mediterranean Salt, Spanish Ham. 3

HOT BITES ◆

- Mexican Chorizo Scotch Egg. Soft Boiled Egg. 9
-
- Welsh Rarebit. Beer-Cheese. Red Hen Bread. 8
-
- Thrice Cooked Fries. Aioli & House Ketchup. 7
-
- Smoked Eggplant Toast. Grilled Shishito. Pickled Wax Peppers. Fresh Herbs. 8
-
- House Pretzel Bites. Malted Mustard. Pub Cheese. 7

HOUSE CHARCUTERIE ◆

VERMONT CHEESE ◆

ACCOMPANIED WITH GRILLED BREAD & SOUR ALE JAM & MALTED MUSTARD

Choose any Cheese or Charcuterie: 6 each... or three for 15, five for 25
Sample all Cheese and Charcuterie for 40

- Bresaola
-
- Prosciutto
-
- Coppa
-
- Pickled Knackwurst
-
- Molinari Sopressata

- Jasper Hill Farm - Landaff
(raw cow milk, cave aged old world cheddar)
-
- Jasper Hill Farm - Bayley Hazen Blue
(raw cow milk, aged 3-4 mos)
-
- Parish Hill Creamery - Kashar
(raw cow milk, Maine sea salt)
-
- Von Trapp - Mt. Alice
(organic cow milk, gooey, buttery, lemony)
-
- La Marquesa
(pasteurized goat milk, aged in red wine)

Head of Brewing Operations
DAN SARTWELL ◆

Founder / Brewer
CHRIS KESLER ◆

Executive Chef
TRENTON ENDRES →



SALADS ◆

Romaine Caesar. Anchovy Bread 13
Crumbs. Tarragon. Parmesan.

Warm Spinach & Radicchio Salad. 13
Warm Bayley Hazen Blue Cheese
Dressing. Smoked Beets. Pickled Fennel.
Candied Walnut.

Local Greens. Smoked Cheddar Cheese 9
Curds. Mustard Dressing. Fresh Apple.
Puffed Farro.

Add Grilled Chicken 3

EMBERED VEGGIES ◆

Brown Butter Acorn Squash. Maple. 8
Spiced Pumpkin Seeds. Crispy Sage.
Toasted Meringue.

Embered Carrots. Roasted Nuts. 8
Uncommon Coffee Porter Glaze. Maple.

Grilled Beets. Chevre. Horseradish. 8
Pickled Fennel.

MAIN ◆

"Old Fashion" Wings. Six Large Whole Wings. Bourbon. Brown Sugar. Orange. Cinnamon. 14
Cherries.

Black Flannel Burger. Single Smash Patty. Pub Cheese. Iceburg Lettuce. Onion. Pickles. 14
Aioli. Brioche Bun. [Extra Patty +3; House Bacon +2] Choice of Fries, Hot Cheddar Pork
Rinds or Local Greens.

House Black Bean Burger. Whipped Maple Chevre. Smoked Squash. Pickled Radicchio. 14
Cheddar. Brioche Bun. Choice of Fries, Hot Cheddar Pork Rinds or Local Greens.

Mortadella Sausage. Tarragon Mustard. Gin Pickled Cherries. Pistachios. Brioche Roll. 14
Choice of Fries, Hot Cheddar Pork Rinds or Local Greens.

Delicata "Porchetta". Cider Reduction. Almond Stuffing. Butternut Puree. 14

ASK YOUR SERVER ABOUT BEER TO GO



We are proud to work with these local farms:

Half Pint Farm, Pomykala Farm, Vermont Heritage Farm, Red Hen Bakery, Jasper Hill Cheese, Cabot, Wood Mountain Fish, Boston Post Dairy, Von Trapp Farmstead, Paul Mazza Farm and Misty Knoll Farm.

Vegetarian, vegan, and gluten-free options are available so please be sure to let us know if you have any dietary restrictions, we'll be happy to accommodate!

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

◆ A 20% gratuity will be added to parties of 8 or more.

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