

# APPETIZERS

## CAROLINA CAVIAR & AVOCADO TOAST

marinated pinto beans, black-eyed peas, sweet corn, peppers, onions, fresh tomato, ready to spread on avocado toast **V** 7.99

## ANGELS' & DEVILS' EGGS

two panko crusted flash fried devil's eggs with ghost pepper hot sauce, and two purple angel's eggs with honey hot pickles **GF** 6.99

## CAULI-TOTS

buffalo style cauliflower tots, buttermilk parmesan for dipping **V** 6.99

## WATERMELON AND TUNA POKE\*

ruby red yellowfin tuna, juicy sweet watermelon, avocado, fresh jalapeño, sesame seeds and cilantro, in a ginger soy glaze, with crunchy fresh cucumber slices **GF** 12.99

## YING YANG SHRIMP

crispy shrimp, sweet and spicy asian sauce, ring of sriracha **GF** 12.99

## BLACKENED BRIE

danish baby brie, cast iron blackened with cajun spices, parmesan toast, tart granny smith apples, and cranberry apricot chutney **V GF** 12.99

## PICKLE AND PIMENTO BOARD

house made dill and honey-hot pickles, pickled garden veggies, purple pickled egg, summer sausage, jalapeño pimento cheese, saltine crackers **GF** 13.99

## BLOODY MARY EDAMAME

steamed edamame sweet potato bloody mary seasoning, pimento cheese stuffed olives, celery and lemon **V** 5.99

## SOUTHERN KETTLE CHIP NACHOS

kettle chips, 12- hour pulled pork, pickled jalapeños, tomatoes, jalapeño beer cheese, drizzles of bourbon bbq and sour cream...*who needs tortillas?* **GF** 10.99

## TENDERS

hand battered chicken tenders- straight up with bbq and buttermilk parmesan, or choose from honey mustard, honey hot, buffalo, or ghost pepper alabama white bbq **GF** 9.99

## WINGS

jumbo chicken wings with your choice of heat: mild- buffalo, medium- honey hot, or hot- ghost pepper alabama white bbq **GF** 10.99

## JALAPEÑO BEER CHEESE AND KETTLE CHIPS

crispy chips to dip in aged cheeses slow simmered with birdsong brewery's jalapeño pale ale...*enough said!* **V** 6.99

## PRETZELS

baked soft pretzel bites, garlic butter and parmesan, whole grain creole mustard, jalapeño beer cheese **V** 7.99

## FINN FRIES

crispy fries, sweet and smoky spices, bbq and buttermilk parmesan dipping sauces **V** 4.99

## OUTER BANKS SHRIMP AND CRAB DIP

from the carolina coast and chesapeake bay, chopped shrimp, jumbo lump crab, cream cheese, old bay with kettle chips **GF** 12.99

## MARGARITA FLATBREAD

buffalo mozzarella, ripe tomatoes, sweet shredded basil, on crisp garlic buttered lavosh **V** 10.99

## HONEY HOT CHICKEN FLATBREAD

crispy fried honey-hot chicken, mozzarella, red onion, dill pickles and ranch drizzle on garlic butter brushed crispy lavosh **GF** 11.99

## FIRE ROASTED VEGETABLE FLATBREAD

roasted beets, carrots, peppers, red onion, pizza sauce, and whipped cauliflower on crispy lavosh **V** 10.99

# SALADS

## GOAT CHEESE BEET AND BERRY

goat cheese, beets, strawberries, apples, spiced pecans, dried apricots, sunflower seeds, mixed greens honey champagne vinaigrette **V GF** 10.99

## BBQ SALMON\*

bbq glazed atlantic salmon, baby spinach, kale, red peppers, onion, chopped egg, carrots, balsamic vinaigrette **GF** 14.99

## ROASTED CHICKEN AND AVOCADO

pulled chicken, greens, avocado, bacon, onion, tomato, cucumber, carrots, green goddess dressing **GF** 12.99

## BUFFALO WEDGE

crisp iceberg wedge, bacon, bleu cheese dressing, tomato, red onion, hand battered buffalo tenders **GF** 10.99 *just the wedge* **V** 8.99

## BLACKENED SHRIMP CAESAR

romaine lettuce, shaved parmesan, tangy caesar dressing, blackened shrimp, and house made biscuit croutons **GF** 13.99

## KALE QUINOA SIDE SALAD

baby kale, quinoa, red peppers, dried cranberries and apricots, carrots, pine nuts, oregano lemon vinaigrette **V GF** 5.99

## HOUSE SIDE SALAD

greens, parmesan, kalamata olives, grape tomatoes, pine nuts, red onion, buttermilk parmesan dressing **V** 5.99

# PLATES

## CHICKEN AND BISCUITS

buttermilk battered, seasoning, country pan gravy, whipped cauliflower, fresh baked biscuit, dill green beans **GF** 15.99

## SHRIMP AND GRITS

shrimp and andouille sausage in a "bloody mary" tasso cream, bacon goat cheese grit cakes **GF** 19.99

## HIPPIE BOWL

pulled chicken, quinoa, cilantro, sesame, and basil simmered in tomato broth topped with fresh avocado **GF** 13.99

## FIRE ROASTED VEGGIE BOWL

roasted beets, carrots, zucchini, peppers, onions, light vinaigrette, whipped cauliflower **V GF** 12.99

## KEY LIME SALMON\*

seared atlantic salmon, lime and peppercorn glaze, quinoa succotash, sautéed baby kale **GF** 17.99

## CHIPOTLE-LIME STEAK FRITES\*

chargrilled marinated skirt steak, garlic butter, sautéed baby kale, crispy finn fries **GF** 19.99

## LEMON CHICKEN

chicken cutlets, lemon caper sauce, quinoa succotash, steamed broccoli **GF** 14.99

## ASIAN BBQ SEARED TUNA\*

sesame crusted ruby red yellowfin tuna seared rare, spicy ginger bbq sauce, roasted potato and dill green beans **GF** 22.99

## BLACKENED CHICKEN ALFREDO

blackened chicken, corkscrew pasta, alfredo sauce, fresh tomatoes, green and red onions **GF** 14.99

## FISH AND CHIPS

haddock with sycamore brewery southern girl beer batter, crispy fries, tartar sauce, cole slaw **GF** 15.99

## FILET\*

7 oz chargrilled filet, garlic roasted potatoes, steamed broccoli **GF** 28.99

## BACON WRAPPED MEATLOAF

slow roasted with honey-chipotle ketchup, sweet potato casserole, tomato, onion, and cucumber salad **GF** 15.99

## BBQ MAC AND CHEESE WITH 12 HOUR PORK OR PULLED CHICKEN

aged cheeses, corkscrew pasta, bacon, tomatoes, and toasted breadcrumbs, your choice of 12 hour bbq pulled pork or pulled, honey-hot, buttermilk chicken **GF** 12.99

## CHEERWINE RIBS

full rack of dry rubbed, cheerwine- bbq glazed baby back ribs, finn fries, cole slaw **GF** 22.99 *half rack* **GF** 16.99

## PAN-ROASTED CHICKEN

boneless skinless chicken, blackfinn seasoning, pan roasted with quinoa succotash, steamed broccoli, and alabama-style white bbq sauce on the side **GF** 15.99

# HANDHELDS

## NASH-VEGAS PULLED CHICKEN SANDWICH

pulled chicken, honey hot sauce, beer mustard braised onions, cole slaw on a fresh baked bun with kettle chips **GF** 10.99

## BALBOA\*

shaved roast beef, melted mozzarella, garlic bread, au jus, kettle chips **GF** 12.99 *go ahead and add a fried egg* **GF** 1.99

## FISH TACOS

cajun seared haddock, cabbage, avocado crema, cilantro, fresh griddled corn tortillas **GF** 11.99

## WATERMELON TUNA POKE TACOS\*

watermelon and tuna poke, wasabi cream, jalapeño, cucumber and avocado crema, cilantro, fresh griddled corn tortillas **GF** 12.99

## BLT CHICKEN TACO

hand battered fried chicken, jalapeño beer cheese, bacon, lettuce, tomato, ranch, griddled flour tortillas **GF** 10.99

## BAMA BUTTERMILK CHICKEN SANDWICH

buttermilk fried chicken, alabama-style white bbq sauce, honey hot pickles on a fresh baked bun with kettle chips **GF** 10.99

## PUB BURGER\*

fresh ground beef burger, american cheese, duke's mayo, shredded lettuce, tomato, red onion, house made dill pickles on a fresh baked bun with finn fries **GF** 11.99

## TURKEY BURGER

homemade turkey burger, chive aioli, bacon, shredded lettuce, tomato, house-made dill pickles, on a fresh baked bun with finn fries **GF** 10.99

## FRIED GREEN TOMATO BLT

fried green tomatoes thick cut bacon, pimento cheese, shredded lettuce on grilled sourdough with kettle chips **GF** 9.99

## PALMETTO PATTY MELT\*

fresh ground beef burger on grilled sourdough, charred dill pickles, red onion, pimento cheese, yellow mustard, with finn fries **GF** 12.99

## MEATLOAF SLIDERS

grilled bacon wrapped meatloaf, cole slaw, beer mustard braised onions, chipotle ketchup on potato buns with kettle chips **GF** 9.99

## BUTTERMILK CHICKEN SLIDERS

buttermilk fried chicken, cole slaw, dill pickles on potato buns with kettle chips **GF** 9.99

**GF** Gluten Free **GFO** Gluten Free Option **V** Vegetarian

\* These items may be cooked to order. Contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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## SIDES

4.99 EACH

SWEET POTATO CASSEROLE V  
DILL GREEN BEANS AND POTATOES V GF  
QUINOA SUCCOTASH V GF  
GRIT CAKES

TOMATO AND CUCUMBER SALAD V GF  
KETTLE CHIPS V  
CAULIFLOWER MASH V GF  
FRIES V 3.99

COLESLAW V GF  
STEAMED BROCCOLI V GF

SIDES PLATE - CHOICE OF 3 SIDES FOR 9.99

GF Gluten Free GFO Gluten Free Option V Vegetarian

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PRICING IS SUBJECT TO CHANGE



# BLACKFINN

UPTOWN • BALLANTYNE

## UPTOWN

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## BALLANTYNE

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TAKEOUT