

EAT DRINK RI

LAND AND SEA CULINARY SERIES

CHEF NICK RABAR | AVENUE N AMERICAN KITCHEN

BLACKBIRD FARM: 4PM

PASSED APPS

- Honey - Harissa Beef Tartare | pickled shallots, cilantro, cumin, plantain
- Smoked Pork Cheek & Pimento Cheese Pierogis | green chile chow chow, white BBQ
- Grilled Hot Dog Sliders | mole baked beans, havana street corn, cotija, lime, smoked paprika aioli
- "Bacon & Sausage" | housemade blackbird farm beef & candied maple sausage, chicken skin "Bacon", mustard seeds, sweet potato biscuits

DINNER MENU

1st Apple Cider & Beer Braised Pork Shank | adamsville white corn & aged gouda grits, allen farms pea greens, cider-ale jus

2nd Carved Blackbird Farm Steak | whipped macomber turnip & celeriac, charred cast iron kale, black garlic reduction

3rd Warm Chocolate & Brown Sugar Cupcakes | bacon fat buttercream & bacon butterscotch brittle