

BLACKTHORN CLUB

ALL DAY MENU

STARTERS

SOUTHWESTERN EGGROLLS – 11.00

CHICKEN, CHEESE, CHARRED CORN, BLACK BEANS, SPICES,
POBLANO PEPPERS, TORTILLAS, CHIPOTLE RANCH

NACHOS LIBRE – 13.50

HOUSE FRIED TORTILLA CHIPS, CHEESE SAUCE, SALSA, SOUR CREAM,
BLACK OLIVES, SCALLIONS, JALAPENOS, SRIRACHA, FRESH AVOCADO,
*CHOICE OF ONE : GRILLED CHICKEN, SEASONED GROUND BEEF, OR HOUSE
SMOKED BRISKET / ADD ALL THE MEATS FOR +10.00*

CHICKEN WINGS – 12.00

10 ASHLEY FARMS NAKED DRIVERS OR 10 CLASSIC BREADED WINGS,
CHOICE OF SAUCE WITH CELERY, CARROTS, AND RANCH OR BLUE CHEESE
SAUCES – BUFFALO, SWEET CHILI, MOLASSES BBQ, SRIRACHA-HONEY
DRY RUBS – LEMON PEPPER, JAMAICAN JERK, POWDERED DEATH (VERY SPICY!)

SALADS

THE TRADITIONAL COBB – 14.50

SPRING LETTUCE, BABY HEIRLOOM TOMATOES, APPLEWOOD SMOKED BACON,
SLICED AVOCADOS, CHEESE BLEND, CHOPPED EGGS,
TOPPED WITH YOUR CHOICE OF GRILLED CHICKEN OR FRIED CHICKEN

◇ - THE ASIAN SALMON SALAD – 16.00

CHOPPED ROMAINE LETTUCE, TOASTED SESAME-GINGER DRESSING,
MANDARIN ORANGES, SHREDDED CARROTS, CUCUMBERS,
GRAPE TOMATOES, RED ONIONS, CHOW MEIN NOODLES,
HOISIN GLAZED SALMON FILET

PROTEIN POWER BOWL – 14.50 (GF)

WARM QUINOA, GREEN CHICKPEAS, EDAMAME, SLICED AVOCADO,
ROASTED BABY HEIRLOOM TOMATOES, CILANTRO LIME VINAIGRETTE,
ZIEGENWALD FETA CRUMBLES, TOASTED PUMPKIN SEEDS

WARM BACON SPINACH SALAD – 14.00 (GF)

BABY SPINACH, BACON-BALSAMIC VINAIGRETTE,
BABY HEIRLOOM TOMATOES, CHOPPED EGGS, CRISPY BACON,
GRILLED VIDALIA ONIONS, CANDIED PECANS

◇ - TO MAKE ANY SALAD AN ENTRÉE -ADD GRILLED OR FRIED CHICKEN – 4.00
GRILLED SALMON, BEEF TIPS, OR SHRIMP – 7.50

~WE COOK THE ITEMS MARKED WITH ◇ TO YOUR TEMPERATURE PREFERENCE, PLEASE NOTE THAT
CONSUMING THESE RAW OR UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS~

BLACKTHORN CLUB

ALL DAY MENU

HAND-HELD CREATIONS

ALL ITEMS BELOW COME WITH YOUR CHOICE OF: NATURAL CUT, CURLY, TETRIS TOTS, WAFFLE SWEET POTATO FRENCH FRIES, BUFFALO CHIPS, BEER BATTERED ONION RINGS, FLAVORED KETTLE CHIPS, FRUIT, OR SLAW

BLACKTHORN MAINSTAYS

HOUSE-SMOKED BRISKET MELT – 14.00

CLASSIC REUBEN OR RACHEL – 13.50

THE BLACKTHORN CLUB – 14.00

CHEF-FIL-A CHICKEN SANDWICH – 13.00

CALIFORNIA CLUB WRAP – 13.50

THE SMOKED CHICKEN FOLD-OVER – 13.50

THE LUCKY DRAGON – 14.00

CHEF-FIL-A CHICKEN BREAST, ORANGE INFUSED DRAGON SAUCE, ASIAN SLAW, SRIRACHA MAYONNAISE, TOASTED BRIOCHE BUN

LA TORTA CARNITAS – 13.50

HOUSE SMOKED PORK SHOULDER, CUMIN INFUSED BLACK BEANS, GUASACACA SAUCE, PICKLED JALAPENOS, ICEBERG LETTUCE, SLICED TOMATOES, ZIEGENWALD FETA CHEESE, BIANCO BREAD

TURKEY AND BRIE CROISSANT – 14.00

SMOKED TURKEY, CINNAMON-BLACKBERRY JAM,

MELTED BRIE CHEESE, CARAMELIZED GRANNY SMITH APPLES, CANDIED PECANS, BUTTERY CROISSANT BUN



EL POLLO LOCO TACOS – 13.50

FRIED CHICKEN, AVOCADO, CILANTRO-LIME CREMA, GREEN LEAF LETTUCE, AGED CHEDDAR, SALSA MACHA, FLOUR TORTILLAS



CORNMEAL CATFISH PO-BOY – 14.00

CORNMEAL ENCRUSTED MISSISSIPPI CATFISH, CREOLE SLAW, REMOULADE, SOURDOUGH HOAGIE BUN

THE GYRO ROLL-UP – 14.00

LAMB AND BEEF BLEND, TZATZIKI SAUCE, ZIEGENWALD FETA CHEESE, SPRING LETTUCE, SLICED TOMATOES, RED ONIONS, NAAN BREAD

BLACKTHORN BURGER SELECTIONS

SERVED ON A TOASTED BRIOCHE BUN WITH ALL THE TRIMMINGS

◊ - CLASSIC 8 OUNCE GROUND ANGUS – 14.50

SEASONED GROUND TURKEY BURGER – 13.50

THE BEYOND VEGGIE BURGER – 13.50

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