

BLACK CREEK BISTRO dinner

53 parsons ave. 614-246-9662

Appetizers

pizza fritte - 10

pears, gorgonzola, fresh greens, truffle honey

***fried chicken livers -10**

pickled cherries, gorgonzola dolce, chili aioli (gluten free)

black creek poutine - 10

duck fat potatoes, fermented chili sauce, chevre, cured hen's egg

bistro fries with a duo of sauces - 6

crispy shoestring hand cut french fries
served with our addictive green chili sauce & béarnaise aioli

croque monsieur bites - 9

Ohio ham, cheesy béchamel, and sliced swiss cheese on sourdough,
house made pickles

Soup and Salads

soup du jour

cup... 3 bowl... 4

bistro salad - 6

fresh greens, gorgonzola, dried cranberries, candied walnuts,
shaved red onion and balsamic vinaigrette

black creek caesar - 6

fresh greens, house garlic croutons,
parmesan and creamy garlic zing caesar

summer turkey salad 9

(entree)

Classic turkey salad with grapes, dried cranberries
topped with candied walnuts diced tomato and crumbled bacon on a bed of greens

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

*A \$1.00 charge will be added for Splitting Entrées or Salads

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Entrees

***Black Creek Burger - 15**

house ground blend of beef topped with bruleed blue chz,
pickled zucchini, on brioche bun

***Pan seared Hand Cut Ribeye - 29**

house aged, hand cut ribeye, brueleed blue, cabernet syrup,
pommes puree, & crispy shallots

Double Fried & ½ baked 22

specialty seasoned gluten free double fried & ½ baked chicken duo of chicken legs,
topped with truffle honey & sweet chili sauce
served with hot iron cornbread

Shankuver Emuch - 26

what you will be saying if you order this slow braised lamb shank,
served with an amazing sauce reduced from the braising liquid & duck fat potatoes

***Coquilles St Jacques - 26**

baby bay scallops over pommes puree with a wonderful white wine cheese sauce
topped with bruleed swiss and crisp sage

pappardelle with Wild Mushroom Ragout - 18

homemade pappardelle pasta with wild mushroom ragout wilted baby greens,
chevre, walnut brittle

***Chicken Fried Rainbow Trout - 20**

gluten free trout served with quinoa, garden vegetables
sweet chili sauce

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