

BLACK PRONG Bar & Grill

BREAD & SALADS

Bread Board \$6

Six crisp crust traditional French style dinner rolls with butter chips, house dipping oil, and parmesan

Organic Baby Spinach Salad \$11

With grape tomatoes and mozzarella, toasted walnuts, paper thin red onions, balsamic drizzle

Mixed Baby Field Green Salad \$10

Julienne vegetables, cucumbers, grape tomatoes, bacon crumble, ranch dressing

SMALL PLATES

Grilled Southwestern Spiced Steak Skewers \$14

Green chili queso and mini house-cut chips

Oven Roasted Chicken Wings \$15

Tangy honey garlic glaze with toasted peanuts and cojita cheese

Crispy Fried Calamari \$12

Farm fresh lemon wedges, green onion and basil aioli

Warm Grilled Mixed Vegetables \$12

Grilled house-made sourdough and fresh herb aioli

House Smoked BBQ Brisket Street Tacos \$14

Mexican crema, green onions, cilantro, maple bacon jam

Pub Burger \$16

Ground chuck, brisket & short rib patty with jalapeño bacon, provolone, lettuce, tomato, house pickles, fries and sautéed onions

DESSERT OF THE DAY \$8

LARGE PLATES

Ancho Chili and Coffee Rubbed

12oz Porterhouse Pork Chop \$25

Served with red beans and rice, green beans and baby carrots

Low Country Style Shrimp and Grits \$23

Six sautéed Gulf shrimp, diced andouille sausage, sweet peppers and fresh herbs over creamy cheese grits and gravy and our own farm fresh egg

Grilled North Atlantic Salmon Filet \$26

White and wild rice, fresh grilled asparagus, citrus sweet pepper cream (Teryaki or Blackened \$2)

Fish n' Chips \$18

Yuengling-battered cod with house cut fries and coleslaw

Snapper Piccata \$26

Lightly battered fresh gulf snapper with white wine lemon sauce and capers over pasta (or substitute shrimp)

Roasted Free Range Chicken Breast and Wild Mushrooms \$23

Goat cheese mashed potatoes, butter poached broccoli, fresh herb au jus

Pasta Primavera \$17

Fresh pasta and vegetables tossed in a light cream sauce
Add chicken or shrimp \$6

Pan Seared Caribbean Mahi Mahi Filet \$26

Mango salsa, yellow rice, asparagus and baby carrots

Grilled Hand-Cut NY Strip Steak \$28

House made french fries, fresh asparagus, baby carrots, and herb butter glaze

SPECIALTY COCKTAILS

BOURBON APPLE SMASH II

Knob Creek Bourbon, Maple Syrup,
Apple Juice, Lemon Juice

TEQUILA OLD FASHIONED II

Patron Repesado, Agave Syrup,
Aromatic Bitters, Fresh Lime Juice

MIDORI SOUR II

Midori, Pinnacle Vodka, Fresh Lemon &
Lime Juice, Club Soda

PINK LEMONADE II

Empress 1908 Indigo Gin, St Germain's,
Lemon Juice, Sprite

CONNECT TO OUR WIFI

Black Prong Guest
Guest2021!



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BEER LIST

Angry Orchard Hard Cider (can) 5.5

Blue Moon Belgian-Style Wheat Ale (bottle) 5.5

Bud Light (bottle) 5

Budweiser (bottle) 5

Bud Zero (bottle) 5

Cigar City Jai-Alai IPA (draft) 4.5

Coors Light (bottle) 5

Corona Extra (bottle) 5

Corona Light (can) 4.5

Dead Lizard Tilted Tonic Seltzer (can) 4.5

First Magnitude Vega Blonde 5.5

Funky Buddha Floridian Hefeweizen (can) 5.5

Guinness Stout (can | bottle) 5.5

Heineken (can | bottle) 5.5

Michelob Ultra (bottle) 5

Miller Lite (bottle) 5

Stella Artois (bottle) 5.5

Yuengling Traditional Lager (bottle) 5.50



BLACK PRONG

Bar & Grill

WINE LIST

WHITES

Joel Gott Sauvignon Blanc - California 10/29

Bright and zesty, with an herbal aroma and tropical grapefruit flavor

Ménage à Trois Limelight Pinot Grigio - California 8/24

Fresh and fruit forward flavor balanced by mouth watering acidity

Sombras del Sol Chardonnay - Santa Rosa Chile 9/26

Sweet tropical fruit with hints of vanilla and orange blossom

Jacobs Creek Chardonnay - Australia 7/20

An intense mix of citrus and melon underpinned by toasty oak

ROSÉ

Erath Pinot Noir Rose - Oregon 12/33

Dry rose with apricot, melon and peach notes and luminous acidity

Baron Herzog White Zinfandel - California 10/29

Crisp versatile wine with aromas of strawberry and cotton candy

REDS

Meiomi Pinot Noir - California 10/28

Rich cherry flavor with notes of cedar, raspberry and strawberry

Floriography Blooming Red - South Africa Western Cape 9/27

Ripe plums, raspberry and hints of creamy dark chocolate

Josh Cellars Cabernet Sauvignon Bourbon Barrel Aged

Reserva - California 11/31 *Full bodied red with notes of cedar, caramel and subtle hints of bourbon and black fruits*

Joel Gott Cabernet 815 - California 13/37

Medium body with aromas of black currants and dark cherries

Chento Malbec - Argentina 13.5/41

Medium bodied, creamy with notes of dark fruit and licorice

Steele Pacini Zinfandel - California 13/37

Firmly structured and moderately tannic wine. Salt and pepper aromas with blackberry and strawberry flavors.

Rodney Strong Merlot - California 12/35

Well oaked aroma with a buttery edge to plum and cherry flavors

DESSERT WINES

Josh Cellars Prosecco - Italy 9/27

Refreshing effervescence with flavors of green apple, pear and citrus with a touch of sweetness

Taylor Fladgate Port 10 year - Portugal 10.5

Smooth and silky, with a chocolate nose and jammy, ripe fig flavors

Taylor Fladgate Port 20 year - Portugal 12

Mellow tawny port with a complex nose of spicy, jammy and nutty aromas, and oakiness coming from the long period of aging in cask.