

Black-Eyed Susan Acoustic Café



Lunch Menu

Serving Lunch
Seven Days a Week

Don and Karen Ash, Proprietors

www.black-eyed-susan.com

Starters

Soup du Jour	\$2.75 cup	\$3.50 bowl
French Onion Soup au gratin	\$3.75 cup	\$4.50 bowl
Grilled Corn & Shrimp Chowder	\$3.75 cup	\$4.50 bowl

Hot Spinach-Artichoke Dip (v, gf) \$5.95

Our creamy house recipe served with *assorted crackers, chips & breads or *fresh veggies (gf)

Buffalo Chicken Dip (gf) \$7.95

A generous portion, medium-hot in spiciness, served warm with tortilla chips, celery and carrot sticks.

Baked Brie (v) \$8.95

Buttery brie served warm with toasted baguette rounds and fresh fruit. Choose plain, Kahlua-Pecan (add \$2) or Raspberry-Almond (add \$2). Please allow time to properly prepare this elegant dish.

Signature Salads

Served with assorted crackers. We offer gluten-free crackers on request.

Giovanni \$6.95

Marinated chicken breast served warm over sliced tomatoes, red onion and mixed greens with gorgonzola and crisp bacon. We suggest Creamy Garlic dressing.

House Special (v, gf) \$6.95

Fresh mixed greens topped with toasted pecans, dried cranberries, grape tomatoes and feta cheese, served with fat-free, gluten-free Blueberry Vinaigrette. Add Giovanni Chicken \$2.

Apple-Pecan (v, gf) \$6.95

Chunks of apple, shredded cheddar cheese, toasted pecans and sunflower seeds atop fresh mixed greens, served with Honey-Lemon dressing. Add Giovanni Chicken \$2.

Soup & Salad Platter \$6.95

A cup of soup du jour served with a half-sized portion of any of our signature salads. You may substitute French Onion or Grilled Corn & Shrimp Chowder for \$1.

Wraps

Served in a wrap, on greens, or an all-butter croissant (add \$2) with a side. Please ask for today's selections.

Cranberry Chicken \$6.95

We roast our own chicken breast for this salad and toss it with toasted pecans, dried cranberries and cheddar, then wrap it with mixed greens, seedless grapes and herbed mayo.

Veggie Bruschetta (v) \$6.95

Fresh mushrooms, bell peppers, carrots, onions, tomatoes and mozzarella wrapped with mixed greens and bruschetta spread, with a drizzle of Italian vinaigrette. Add Giovanni Chicken \$2.

Albacore Tuna \$6.95

A light, chunky salad with celery and lemon zest, wrapped with red onion and mixed greens.

Italian Deli \$6.95

Margherita[®] salami, deli ham and provolone cheese with diced tomatoes, red onions, banana peppers, mixed greens and herbed mayo.

Chicken Pesto \$6.95

Tender chicken tossed with sweet basil pesto, shredded mozzarella, mixed greens, tomatoes, mayonnaise, and our house Italian vinaigrette.

Sandwiches

Served with your choice of a side. You may substitute soup for your side for a slight upcharge.

Pub Burger Deluxe	\$5.95
A quarter-pound burger on a toasted hearth roll with lettuce, tomato, mayo and onion. Add cheese (\$.75) or sautéed mushrooms (\$1).	
Bistro Burger	\$6.75
A pub burger topped with muenster cheese, caramelized onions, fresh spinach and Dijon mayonnaise.	
Grilled Reuben	\$7.50
Lean corned beef on garlic-grilled marble rye with Swiss, sauerkraut and 1000 Island dressing.	
Chicken Vidalia Melt	\$7.50
Marinated chicken with roasted red peppers, provolone and Sweet Vidalia dressing on garlic-grilled sour dough bread.	
San Francisco Grilled Cheese (v)	\$6.50
Cheddar, Monterey Jack and Muenster cheeses with diced tomatoes on garlic-grilled sour dough.	
Muffaletta (pronounced moo-fuh-LAH-tah)	\$7.75
A N'awlins favorite. Crusty toasted French bread loaded with hard salami, provolone and ham, smothered in a savory tapenade of olives, lemon & garlic. You'll want extra napkins!	
Buffalo Chicken	\$7.25
Breast of chicken and Buffalo wing sauce toasted with mozzarella cheese on a hearth roll, topped with lettuce, tomato, red onion and our house blue cheese dressing.	
Tuscan Grilled (v)	\$7.95
Fresh tomatoes in a balsamic glaze with spinach, sautéed mushrooms and sun-dried tomatoes plus provolone, parmesan and roasted red onion mayo -- all on our garlic-grilled sour dough.	
Carolina	\$6.75
Tender pulled pork in a sweet-n-tangy BBQ sauce on a toasted hearth roll, topped with our house Sweet Vidalia slaw.	
Fish Sandwich	\$6.95
Filet of haddock rolled in a mixture of flour, corn meal and spice, lightly pan-fried until golden and served on a toasted roll with tartar sauce . Add cheese: \$.75	

On the Lighter Side

Egg & Olive (v)	\$4.95
A classic -- made fresh daily. Served with lettuce on white, wheat or marble rye, and a side.	
Soup & Quiche Platter (v)	\$6.75
A generous slice of our vegetable & cheese quiche with a cup of soup du jour and fresh fruit.	
Veggie & Hummus Croissant (v)	\$7.50
Sliced tomatoes, muenster cheese, fresh mushrooms, red onion and spinach leaves with our own cilantro hummus on a large, all-butter croissant. Served with a side.	

Our Dressings

Made In-House: Creamy Lemon Dill, Creamy Garlic, Sweet Vidalia, 1000 Island, Caesar, Sesame-Ginger, Italian Vinaigrette, Balsamic Vinaigrette, Honey-Lemon (gf).

House Creamy Blue Cheese or Crumbled Bleu Cheese: Add \$.75

Prepared: Italian, French, Garden Ranch. *Fat-Free Blueberry Vinaigrette (gf): Add \$.75*

Beverages

Coffee, Decaf, Hot Tea, Brewed Iced Tea	\$1.75	<i>refills free</i>
Raspberry or Peach Iced Tea	\$2.25	<i>refills \$1</i>
Brewed Hazelnut or Caramel Iced Coffee / Decaf <i>(seasonal)</i>	\$2.25	<i>refills \$1</i>
Sparkling Fruit Juice (no sugar added) Raspberry, Peach, Mango or Cranberry	\$1.75	
Pepsi, Diet Pepsi, Sierra Mist, Root Beer	\$1.25	
Apple Cider or Freshly-Squeezed Lemonade <i>(seasonal)</i>	\$2.25	
2% Milk or Chocolate 2% Milk	\$1.50	
Espresso Drinks - Please ask to see our "Hot Beverage" List		

We add \$1.95 for splitting a meal, which entitles you to select an additional portion of any side.

Please ask to see our "Little Ones" menu for children 10 and under.

Desserts by Erica

Chocolate Raspberry Cream Pie		\$4.25
<i>Sweet, flaky pastry layered with crushed red raspberries and a light and luscious cream center, capped off with a layer of chocolate and a Ghirardelli chocolate drizzle.</i>		
Coconut Cream Supreme Pie		\$4.25
<i>Perhaps the most addicting item on our menu! We use real coconut milk for the filling and whip heavy cream to crown it, then sprinkle it with toasted coconut.</i>		
Crème Brulee		\$5.95
<i>An elegant custard made with heavy cream, with a thin layer of caramelized sugar on top.</i>		
Peanut Butter Parfait		\$3.95
<i>Layers of chocolate cookie crumbs, peanut butter and cream cheese, with chocolate ganache, peanut butter cups and a drizzle of Ghirardelli chocolate. Thick, rich and filling!</i>		
New York-Style Cheesecake	Please ask your server for today's flavors.	\$4.75
Don's Homemade Ice Cream	Ask for today's flavors!	\$3.50
Black-Eyed Susan Brownie Sundae		\$5.95
<i>A warm 'scratch' brownie with Don's homemade ice cream, hot caramel or fudge, plus your choice of walnuts, pecans or toasted coconut, and whipped cream.</i>		

Our delicious hand-made Chocolate Mints and our Blueberry Vinaigrette dressing are available for sale at the register.

We serve dinner and present live acoustic music every Friday and Saturday evening.
Please ask your server or visit our website for details.

*Planning a shower, party, meeting, or family gathering?
Please ask us about holding it at Black-Eyed Susan.*