



LUNCH MENU



Soup & Salads

FRENCH ONION SOUP 10

A Black Cat Favorite Since 1987! Oven-Broiled, In-House Beef Broth, Caramelized Onions, Crostini, Gruyère, Green Onion.

SEAFOOD CHOWDER 8/12

Cod, Prawns, Cream, Onion, Celery, Carrot, Bacon, Potato, Clam Base Broth.

CREAMY TOMATO SOUP 8

Slice Baguette

CAESAR SALAD 8/12

Romaine Lettuce, House-Made Caesar Dressing, Croutons, Parmesan. * Contains Fish.

GARDEN SALAD GF 8/12

Romaine Lettuce, Tomato, Shredded Carrot, Cucumber, Pickled Red Onion, Lemon-Dill Vinaigrette.

SOUP & SALAD COMBO 16

Garden Salad or Caesar, Cup of Creamy Tomato or Seafood Chowder, Baguette.

WEDGE SALAD GF 12

Iceberg, Choice of Blue Cheese or Thousand Island Dressing, Bacon, Grape Tomato, Blue Cheese Crumbles. Add Avocado +3

FAIRHAVEN HIPPIE SALAD GF 19

Herbed Quinoa, Arugula, Roasted Beet, Avocado, Pickled Red Onion, Cucumber, Grape Tomato, Sunflower Seeds, Lemon-Dill Vinaigrette.

PROTEINS

Grilled Prawns 8
Chicken Breast 7
Wild Sockeye Salmon 9
Dungeness Crab 12

Black Cat Classics

LUNCH-SIZE VERSIONS OF OUR SIGNATURE ENTREES

21

GOUDA PESTO CHICKEN GF

Chicken Breast, Gouda, House-Made Pesto, Cream, Parmesan, Tomato, Garlic Mashed Potatoes & Balsamic Brussels or Succotash.

NANA'S POT ROAST

Slow-Braised Beef, Carrot, Celery, Onion, Roasted Garlic Mashed Potatoes.

BEEF STROGANOFF

Slow Roasted Beef, Mushroom, Demi-Glace, Onion, Pappardelle Noodle, Sour Cream, Green Onion.

OUR MENU ITEMS ARE MADE FROM
 SCRATCH DAILY USING LOCAL
 INGREDIENTS AND VENDORS!

AVENUE BREAD
 TAYLOR SHELLFISH
 TONY'S COFFEE
 PURE BLISS DESSERTS
 BORNSTEIN SEAFOODS
 MILLET BAKERY

Seafood

DUNGENESS CRAB MAC & CHEESE 26

Dungeness Crab, Rotini, Swiss, Cheddar, Fresh Tomato, Green Onion, Parmesan-Panko Crust.

FISH & CHIPS

Two Piece Beer Battered In-House, Coleslaw, Fries, House-Made Tartar Sauce.

True Cod- 20 Halibut- 23

SHRIMP PO' BOY 20

House Battered White Shrimp, Citrus Coleslaw, Tomato, Red Onion, Curry Remoulade, French Roll. Choice of Fries or Green Beans.

SOCKEYE SALMON SANDWICH 20

6oz Grilled Sockeye Salmon Filet, Mixed Greens, Tomato, Red Onion, Serrano Aioli, Brioche Bun. Choice of Fries or Green Beans.

STEAMED MANILA CLAMS 18

Full Pound of Manila Clams from Taylor Shellfish, Wine, Butter, Onion, Tomato, Red Bell Pepper, Garlic, Chili Flake, Toasted French Baguette.

Pub Grub

CHOICE OF FRIES OR TEMPURA FRIED GREEN BEANS.

SUB SALAD \$2 GLUTEN-FREE BUN \$3

LAMB MERGUEZ

Two Uli's Famous Lamb Sausages, Harissa Aioli, Pickled Red Onion, Arugula, French Roll. Add Caramelized Onion +1

19

GRILLED CHEESE & TOMATO SOUP

Gruyere, Cheddar, Parmesan Crusted Sourdough Bread, Creamy Tomato Soup Cup. No sides.

18

FRIED CHICKEN & BACON

House-Battered Fried Buttermilk Chicken Breast, Bacon, Gruyère, Mixed Greens, Tomato, Red Onion, Dijon-Mayo, Brioche Bun.

21

FRENCH DIP

Sliced Slow-Roasted Beef, Caramelized Onions, Gruyère, Au Jus, French Roll.

19

SIGNATURE CHEESEBURGER*

Hand-Pressed Chuck-Brisket Mix, Cheddar, Mixed Greens, Tomato, Red Onion, Pickle, Dijon-Mayo, Brioche Bun.

19

*Sub Actual Veggies Black Bean Burger \$18

Beverages

DR. GATO DIRTY SODA

7

Dr. Pepper, Luxardo Cherry & Vanilla Syrup, Lime, topped with Cold Foam.

HAPPY MOUNTAIN KOMBUCHA

5

Hopped Huckleberry, Peach Blossom, Dragon Fruit.

TONY'S ORGANIC DRIP COFFEE

TAZO ORGANIC HOT TEA

Chamomile, Earl Grey, English Breakfast, Green Zen, Mint, Sweet Orange.

ICED TEA, LEMONADE OR ARNOLD PALMER

4

PERRIER

JUICE

Orange, Grapefruit, Cranberry, Pineapple, Apple.

SODA

Pepsi, Diet Pepsi, Dr. Pepper, Starry, Rootbeer, Soda Water, Tonic, Cock 'N' Bull Gingerbeer.

Sides

SPRING SUCCOTASH

Zucchini, Summer Squash, Fava Beans, Cauliflower, Roasted Corn, Green Onions, Fresh Herbs.

9

BACON BALSAMIC BRUSSELS

Fried Brussels Sprouts, Bacon, Balsamic Reduction.

9

TEMPURA FRIED GREEN BEANS

Tempura-Battered Green Beans, Bangalore Sauce.

8

FRIES

7

HERBED QUINOA

5

LA BREA FRENCH BAGUETTE

4

*Add Compound Butter +3

ADD

Gluten-Free Bun 3

Bacon 2

Mushrooms 1

Caramelized Onions 1

Avocado 3

Side Sauce .75

Serrano Aioli, Bangalore, Curry Remoulade, Bleu Cheese Dressing, BBQ, Ranch, Chipotle Aioli

Split Plate \$2

*Consuming raw or under-cooked foods may contribute to your risk of food borne illness

