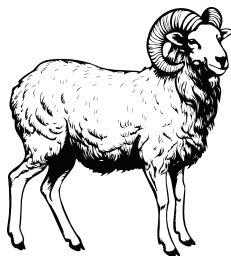


BLACK SHEEP

EST.



2023

WEEK OF MAY 13th
DINNER

BAR

PIMM'S No. 3

PIMM'S No. 1. GRAY WHALE GIN.
STRAWBERRY CORDIAL. CUCUMBER. MINT 16

TRUCHARD CABERNET

CARNEROS. NAPA VALLEY, CALIFORNIA '21
PLUMP FRUIT. SMOOTH TANNIN GLS / 20

1792 SMALL BATCH BOURBON

SPICE. SWEET CARAMEL. VANILLA.
HIGH RYE BLEND 13



PROVISIONS

FRIED GROUPEL COLLAR

CALABRIAN-BERRY GLAZE. HERB SALAD. LIME 10

SOURDOUGH BISCUIT

PORK CHEEK MARMALADE. SALSA VERDE 14

PORCINI CRUSTED BIG EYE TUNA

ZUCCHINI. SUN DRIED PEPPERS. OLIVES.

CAPERS. BASIL 21

PAN SEARED GROUPEL

RHUBARB. LEMON HONEY.

ASPARAGUS. CIPPOLINI 32

I.

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| WHITE BEAN & ESCAROLE SOUP GARLIC TOAST. LEMON. CHILI OIL | 10 |
| GRILLED CHICKEN WINGS CALABRIAN CHILI. GORGONZOLA. CELERY | 16 |
| STRACCIATELLA GRILLED MORTADELLA. HONEY. PICKLED PEPPERS. BASIL. TOAST | 19 |
| OCTOPUS FINGERLING POTATOES. WHITE BEANS. PEPPERS. ONIONS. CILANTRO. ROMESCO | 18 |
| RICOTTA GNOCCHI BIANCO TOMATOES. ARTICHOKE. CAPERS. WHITE WINE. LEMON. OREGANO | 19 |
| STEAMED MUSSELS CIPPOLINI. GARLIC CONFIT. WHITE WINE. CREAM. DIJON. SOURDOUGH | 18 |
| BLACK SHEEP CAESAR LOCATELLI. FOCACCIA CROUTONS. PICKLED SHALLOTS | 14 |
| STRAWBERRIES & CREAM CAMEMBERTHA. PICKLED STRAWBERRIES. PORK BELLY | 18 |

II.

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| AMISH CHICKEN BREAST WILD MUSHROOM DUXELLE. WHIPPED POTATO. SPRING GREENS. SHERRY | 28 |
| BARNEGAT SCALLOPS BACON. CIPPOLINI. FREGOLA SARDA. MUSSELS. BIANCO TOMATO | 36 |
| IBERICO PRESA MOJO DRY RUB. GRILLED ZUCCHINI. ROASTED PEPPERS. AJO BLANCO | 33 |
| PRIME SKIRT STEAK FINGERLINGS. CIPPOLINI AGRODOLCE. PARSLEY & LEMON SALSA | 45 |
| KING ORA SALMON WILD MUSHROOMS. BROCCOLINI. ROASTED CHILI TERIYAKI | 36 |
| DRY AGED BURGER USDA PRIME. HERB AIOLI. CANDY ONION. PICKLES. TOMA. SESAME BUN | 22 |

ADD A SUNNY SIDE UP EGG \$2

ADD THICK CUT HOUSEMADE BACON \$4

III.

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| GRILLED ASPARAGUS SHARP PROVOLONE. ROASTED LEMON VINAIGRETTE | 14 |
| FARM POTATO WEDGES PARMESAN MORNAY. CARMELIZED RED ONION. SAUCE RICKY | 10 |
| ZUCCHINI RISOTTO RICOTTA. LEMON OIL. MINT | 10 |
| BROCCOLINI PORK RAGU. SHARP CHEESES | 12 |
| FRIED BRUSSEL SPROUTS PEPPERCORN HONEY. LOCATELLI | 12 |



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| PRIME KANSAS CITY DRY-AGED BONE IN NEW YORK STRIP | 72 |
| PRIME COWBOY DRY-AGED BONE IN RIBEYE | 85 |
| BONE MARROW THE PERFECT DRY-AGED STEAK COMPANION | 15 |

BLACK SHEEP FRIED CHICKEN

THREE THIGHS. THREE DRUMSTICKS. CORNBREAD. POTATO SALAD.
HOUSEMADE HOT SAUCE. TRIO OF PICKLES

27

INQUIRE ABOUT OUR LARGE FORMAT MENU



WHOLE ROASTED SUCKLING PIG
&
USDA PRIME DRY-AGED TOMAHAWK
@THEBLACKSHEEPNJ