

DINNER

BLACKWORTH

LIVE FIRE GRILL

52 N. BROAD STREET
LITITZ PA 17453

SAY "HI" ON INSTAGRAM
@BLACKWORTHLITITZ

STARTERS

FIVE OLIVES (V/GF) / 6
herbs de provence, extra virgin olive oil

CHARRED AVOCADO (V/GF) / 12
aji verde, lime dressing, puffed wild rice

NOT AN ARANCINI (VG/GF) / 14
parmesan, tomato, lemon

BABY ARUGULA (VG) small 6 / full 12
creamy parmesan dressings, croutons

CUKES AND TOMS SALAD (VG) / 12
greens, olives, onions, feta, croutons

CHARRED OCTOPUS (GF) / 22
wild caught, taggiasca olives, smoked paprika

GRILLED SCALLOPS (GF) / 22
cauliflower puree, matchstick potatoes

CRAB-SALAD / 16
yuzu, celery, aioli, all spice

OAK SMOKED SALMON PATE / 18
creme fraiche, aleppo, chives, preserved lemon rind

SHRIMP COCKTAIL (GF) / 20
8 pc, horseradish cocktail sauce

EAST COAST OYSTERS (GF) / 20
8 pc, mignonette, cocktail sauce

SEAFOOD TOWER (GF) / 34
6 pc shrimp, 6 pc oysters

SMOKED PORK BELLY (GF) / 18
tamarind and ginger glaze, burnt onions, lime

BEEF TARTARE (GF) / 14
burned shallots, watermelon radish, chips

TOMATO & FETA SOUP (VG/GF) / 8
basil, onions, sherry vinegar

LEMONGRASS & GINGER SOUP (V/GF) / 8
coconut milk, sunflower seeds, cayenne

FROM THE GRILL add jumbo lump crab to any entree (GF) / 14

SALMON TERIYAKI (GF) / 21
7 oz filet, b&b pickles

WHOLE BRANZINO (GF) / 32
garlic, roasted tomatoes, parsley

SWORDFISH (GF) / 28
fairly tale eggplant, sun-dried tomatoes

THE **B BURGER** / 18
cheddar, house sauce, lt&o

FIREHOUSE CHICKEN (GF) / 24
1/2 bird, apple cider vinegar, espelette pepper, garlic

BERKSHIRE PORK STEAK (GF) / 22
10 oz, smoked oil, rosemary

BOEUF BOURGUIGNON (GF) / 28
red wine, chocolate demi-glace

DUROC PORK SHANK (GF) / 30
white wine, sauerkraut, garlic



SPECIAL

**JAPANESE A5
WAGYU**
(GF) / MKP

ask your server for details

TAGLIATA (GF) / 32
14 oz new york strip, sliced, whole garlic confit

TOP SIRLOIN (GF) / 48 (served rare)
16 oz, sliced thin, brown butter, rosemary

FILET MIGNON (GF) / 55
8 oz, charred lemon, herbs butter

HEREFORD™ RIBEYE (GF) / 58
22 oz, garlic confit, butter, chimichurri

LOCAL WAGYU (GF) / 68
16 oz, herb butter, garlic confit

TOMAHAWK (GF) / 120
50 oz, sliced, accoutrements, horseradish cream, chimichurri

WAGYU PORTERHOUSE (GF) / 190
36 oz, sliced, accoutrements, sauce flight

SHAREABLE SIDES

ROASTED POTATOES (VG/GF) / 9
rosemary, butter

FRIES (VG/GF) small 4 / full 8
rosemary, aleppo pepper

BRUSSELS SPROUTS (GF) / 11
bacon vinaigrette, parsley

BROCCOLINI (V/GF) / 11
lemon & garlic dressing

POTATO GRATIN (VG/GF) / 14
smoked gouda, thyme

MUSHROOMS (VG/GF) / 12
butter, chives, garlic confit

CARROTS (VG/GF) / 9
brown butter, fennel dust

TRUFFLED MAC & CHEESE (VG) / 12
cavatappi, parmesan, cheddar

CORNBREAD (VG) / 8
cayenne, maple butter

SAUCES

AJI VERDE (V/GF) / 2

MOJO ROJO (V/GF) / 2

CHIMICHURRI (V/GF) / 2

HORSERADISH CREAM (VG/GF) / 2

make it a sauce flight / 7

(V) vegan (VG) vegetarian (GF) gluten-free

Please let your server know of any food allergies/restrictions so that we may best accommodate your needs

Consuming raw or undercooked meats, seafood, or eggs may increase your risk of food-borne illnesses