

BLACK  
RADISH  
KITCHEN

# CELERBRATIONS

***SPRING  
SUMMER  
2023***



# SPRING/SUMMER CELEBRATIONS 2023

## A LA CARTE MENU

### STATIONARY APPETIZERS

cured meat board with olives, pepperoncini, sweet peppers, and roasted carrot\*

artisanal cheese board with dried fruit, cashew, and pickled veggies \*

antipasto board - the best of both worlds\*

mezzo- hummus, olives, smoked eggplant, feta, artichokes \*

crudite with green goddess and chili crisp

shrimp cocktail with lemon aioli and cocktail sauce

grilled + chilled flank steak with horsey mayo, pepper jam, rolls

fruit salad - seasonal selection of fruit with lime honey and mint

all pickles, all day - a spread of seasonal, house made pickles \*

*\* comes with house focaccia or gf crackers + gf bread*

snaxx situation - rosemary popcorn, sugar nuts, spicy chex mix

smoked fish - lox, smoked whitefish pate, canned sardines, cornichon, crackers\*

mozz + eggplant (gf) - grilled eggplant w/ basil, balsamic, and fresh mozzarella

grilled artichoke board (gf)- grilled roman artichokes with vegan tarragon dip

bahn mi (gf)- chicken or tofu, lettuce cup, pickled radish, peanut sauce, fixins

endive + radish board - endive and radish with white anchovy and caper dip

chicken liver mousse and crostini \*

baby carrots with chipotle tahini (vegan)

sliced sesame seared tuna with cucumber salad and house crackers

*\* comes with house crackers or gf crackers*

### DIPS, SPREADS, AND THE LIKE

artichoke and kale with crostini

white bean and sage with crostini (vegan)

baked feta with olives

camembert with fig and honey

gorg mess with focaccia

*gf options available*

### PASSED APPETIZERS

#### specialty items

spinach and ricotta fritters with lemon aioli

garlic zeps with red sauce

meatballs and red sauce

veggie meatballs (gf/vegan)

lamb meatballs in peperonata or tahini (gf)

crab cakes and preserved lemon aioli

prosciutto roll with fresh mozz and basil (gf)

crostini with:

gorg mess, caraway onion, roasted carrot

goat cheese and smoked eggplant

hummus, tapenade, chili oil (vegan)

goat cheese, fig jam, fried sage

ricotta, honey, fried prosciutto

fig jam and triple cream

beet tartare with capers (vegan)

*crostini or baguette apps available on gf bread or endive*

steak and gorg mess on baguette

pork tenderloin and dijon on baguette

tuna tartare on rice cake with chili aioli

*crostini or baguette apps available on gf bread or endive*

chilled old bay shrimp skewers

grilled shrimp skewers

seared steak skewer

coriander sesame carrot skewers (vegan)

grilled zucchini skewers (vegan)

herb chicken skewer with chimichurri

endive with tarragon chicken salad (gf)

endive with grilled shrimp salad (gf)

wheat berry salad shooter with kale and feta

chopped caesar salad cup

gazpacho soup demi cup

cold potato and leek soup (vichyssoise) shooter demi cup

cool cucumber soup demi cup with creme fraiche and dill

spring pea soup demi cup

*all gf*

veggie slider - hummus, shaved veggies, pickle

fresh mozz and smoked eggplant slider

meatball slider - meatball, parm, red sauce (*veggie meatball available*)

steak slider - flank steak, horsey mayo, arugula

braised beef slider - braised beef, pickles

chicken salad slider

shrimp salad slider

## **PASTA**

*(gf pasta and breadcrumb available)*

cavatappi arrabiata with hot sausage, tomato, oregano, hot pepper crumbs

cavatappi pasta aglio with kale, hot peppers and pignoli (*anchovy upon request*)

cavatappi classic marinara with garlic, oregano, and basil giardiniera crumb

cavatappi pepperonata with sweet peppers, roasted tomato, and basil

gemelli roasted tomato with herb butter, fresh basil, mozz, pignoli

gemelli pesto with parmesan and pignoli

rigatoni bolognese (lamb, beef, or cauliflower vegan)  
tortellini with vodka sauce, spinach, mushrooms and fresh basil  
penne shrimp scampi with garlic, lemon, and parsley  
orecchiette primavera with farm veggies, cream, and herbs  
orecchiette lemon alfredo with arugula, peas, and black pepper pecorino  
orecchiette mushroom cream and fresh herb  
baked polenta taleggio  
baked penne, red sauce, all the cheese, crumbs  
baked ravioli ricotta with red sauce or herbed pecorino cream  
lobster ravioli with prosecco saffron creme  
lobster mac and cheese  
mac and cheese with focaccia crumbs

## **SIDES**

roasted vegetables with herbs and sea salt (gf/vegan)  
grilled broccoli with garlic and chilis (gf/vegan)  
roasted carrots with sesame and smoked chili (gf/vegan)  
potatoes au gratin  
grilled asparagus with sea salt (gf/vegan)  
brown rice and mushroom with thyme rosemary butter (gf)  
grilled green beans with lemon and sea salt (gf/vegan)  
roasted cauliflower with lemon caper butter and crumbs (*gf crumbs available*)  
saffron rice with caramelized onion and pignoli (gf)  
brussel sprouts with pomegranate molasses and crispy shallot (vegan)  
roasted potato with rosemary and salt (gf/vegan)  
whipped potatoes goat cheese, garlic (gf)  
smashed sweet potato with sesame seeds and chili (gf)  
beet and roasted carrot with fried shallot and bleu cheese

## **SALADS**

seasonal farm salad with shaved veggies and lemon vin (vegan)  
green salad with shaved onion, cucumber, radish, olives, and feta with red wine vinaigrette, ranch, or bleu cheese dressing  
bravo salad with pepperoncini, carrot, cucumber, radish, red wine vinaigrette  
classic caesar salad with parm, focaccia crumb, anchovy on request (*gf crumb available*)  
sesame kale with sunflower garlic vin and roasted carrot  
summer salad with snap peas, radishes, feta, walnuts, lemon vinaigrette  
farro and kale salad with feta  
bistro salad with roasted beets, goat cheese, onion, walnuts, honey balsamic salad  
*ask about adding a protein!*  
chickpea and celery with artichoke (vegan)  
nicoise salad with imported tuna, tomatoes, green beans, hard boiled eggs, fingerling potatoes, olives, lemon dressing  
tortellini salad veggies, herbs, house vinaigrette  
classic pasta salad with peppers, mayo, herbs  
vinegar slaw (vegan)  
*most salads gf with the exception of pasta salads*

## **MEAT ENTREES**

### *beef*

grilled flank steak with pepper jam  
beef tenderloin with horseradish and rosemary  
chianti braised short ribs  
meatballs in red sauce  
steak and veg kebab  
veal osso bucco  
braised beef with tomatoes, red wine, and rosemary

### *chicken*

grilled chicken with lemon and olives  
paprika chicken  
braised chicken cacciatore with olives, tomatoes, peppers, rosemary  
roasted chicken with dijon cream  
pesto chicken  
chicken and mushroom with thyme butter cream

### *seafood*

cold poached salmon with lemon aioli and caper  
shrimp scampi  
cod with lemon caper butter sauce and focaccia crumb (*gf crumb available*)  
sesame salmon  
seared tuna with dijon  
braised bacalao with tomatoes  
olive oil salmon with garlic butter and herbs

### *pork*

pork tenderloin with fig and mustard  
sausage and peppers  
pork osso bucco  
rosemary braised pork

### *lamb*

lamb meatballs with tahini or peperonata  
braised leg of lamb with salsa verde  
braised lamb shank in red wine and tomato

## **VEGETARIAN**

eggplant parm  
mushroom tempeh  
vegan meatballs in red sauce (gf)  
cauliflower with lemon caper butter and olives  
fried sesame tofu with chives and chili  
portobello stuffed with bleu cheese and tarragon crumb (*gf crumb available*)  
veggie sausage and peppers  
marinated baked tofu with herb aioli (gf/vegan)

**SWEETS**

flourless brownies (gf)

sweet potato-tahini blondie (gf/vegan)

chocolate chip walnut

currant and caraway shortbread

rosemary shortbread

peanut butter (gf)

coconut macaroon (gf)

vegan pistachio butter cookie

vegan brownie

vegan chocolate chip cherry walnut (gf)

delivery, compostables, drinks, staff and all the things you need. we can help.

contact us at [info@blackradishpgh.com](mailto:info@blackradishpgh.com)

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