

CHARLOTTE • NC



BLACKFINN

UPTOWN • BALLANTYNE

UPTOWN

704.971.4440

EPICENTRE | 210 EAST TRADE STREET | CHARLOTTE, NC 28202

BALLANTYNE

704.900.6095

BALLANTYNE VILLAGE | 14825 BALLANTYNE VILLAGE WAY | CHARLOTTE, NC 28277



PLATED PACKAGES

LUNCH \$12

FIRE ROASTED VEGETABLE FLATBREAD

roasted beets, carrots, peppers, red onion, pizza sauce, zucchini and whipped cauliflower on crispy lavosh **V**

BLT CHICKEN TACO

hand battered fried chicken, jalapeño beer cheese, bacon, lettuce, tomato, ranch, griddled flour tortillas

FISH TACOS

cajun seared haddock, cabbage, avocado crema, onion, cilantro, fresh griddled corn tortillas

CALIFORNIA NAKED BURGER*

no bun! your choice of beef or turkey burger on a lettuce cup, topped with chive aioli, blackfinn bbq sauce, pepper jack, fresh avocado slices and cilantro, served with fresh steamed broccoli **GF**

BUTTERMILK CHICKEN SLIDERS

buttermilk fried chicken, cole slaw, dill pickles on potato buns with kettle chips

GOAT CHEESE BEET AND BERRY SALAD

goat cheese, beets, strawberries, apples, spiced pecans, dried apricots, sunflower seeds, mixed greens honey champagne vinaigrette **V GF**

includes: beverage (coke products, ice tea or coffee) • add a side salad, kale & quinoa or blackfinn house \$5 • add one choice of dessert \$5

LUNCH \$15

BLACKENED SHRIMP CAESAR SALAD

romaine lettuce, shaved parmesan, tangy caesar dressing, blackened shrimp, and house made biscuit croutons **GFO**

ROASTED CHICKEN AND AVOCADO SALAD

pulled chicken, greens, avocado, bacon, onion, tomato, cucumber, carrots, green goddess dressing **GF**

FIRE ROASTED VEGGIE BOWL

roasted beets, carrots, zucchini, peppers, onions, light vinaigrette, whipped cauliflower **V GF**

PAN-ROASTED CHICKEN

boneless skinless chicken, blackfinn seasoning, pan roasted with quinoa succotash, steamed broccoli, and alabama-style white bbq sauce on the side **GF**

FISH AND CHIPS

haddock with lenny boy life in the south beer batter, crispy fries, tartar sauce, cole slaw

HIPPIE BOWL

pulled chicken, quinoa, cilantro, sesame, and basil simmered in tomato broth topped with fresh avocado **GF**

DINNER \$20 - SOUTHERN STARS PACKAGE

BBQ SALMON SALAD*

bbq glazed atlantic salmon, baby spinach, kale, red peppers, onion, chopped egg, carrots, balsamic vinaigrette **GFO**

BACON WRAPPED MEATLOAF

slow roasted with honey-chipotle ketchup, sweet potato casserole, tomato, onion, and cucumber salad

BBQ MAC AND CHEESE WITH 12 HOUR PORK OR PULLED CHICKEN

aged cheeses, corkscrew pasta, bacon, tomatoes, and toasted breadcrumbs, your choice of 12 hour bbq pulled pork or pulled, honey-hot, buttermilk chicken

CHICKEN AND BISCUITS

buttermilk battered fried chicken, country pan gravy, whipped cauliflower, fresh baked biscuit, dill green beans

includes: beverage (coke products, ice tea or coffee) • add a side salad, kale & quinoa or blackfinn house \$5 • add one choice of dessert \$5

DINNER \$24 - BISTRO PACKAGE

BLACKENED CHICKEN ALFREDO

blackened chicken, corkscrew pasta, alfredo sauce, fresh tomatoes, green and red onions

CHIPOTLE-LIME STEAK FRITES*

chargrilled marinated skirt steak, garlic butter, sautéed baby kale, crispy finn fries

PAN-ROASTED CHICKEN

boneless skinless chicken, blackfinn seasoning, pan roasted with quinoa succotash, steamed broccoli, and alabama-style white bbq sauce on the side **GF**

KEY LIME SALMON*

seared atlantic salmon, lime and peppercorn glaze, quinoa succotash, sautéed baby kale **GF**

includes: honey hot chicken flatbread & fire roasted vegetable flatbread (one of each flatbread per 10 guests) choice of one side salad (kale & quinoa or blackfinn house) • beverage (coke products, ice tea or coffee) • add one choice of dessert \$5

DINNER \$28 - TOP SHELF PACKAGE

FILET*

7 oz chargrilled filet, garlic roasted potatoes, steamed broccoli **GF**

ASIAN BBQ SEARED TUNA*

sesame crusted ruby red yellowfin tuna seared rare, spicy ginger bbq sauce, roasted potato and dill green beans **GF**

CHEERWINE RIBS

full rack of dry rubbed, cheerwine- bbq glazed baby back ribs, finn fries, cole slaw

LEMON CHICKEN

chicken cutlets, lemon caper sauce, quinoa succotash, steamed broccoli

includes: avocado toast with carolina caviar & watermelon tuna poke bites choice of one side salad (kale & quinoa or blackfinn house) • beverage (coke products, ice tea or coffee) • add one choice of dessert \$5

* These items may be cooked to order. Contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

BUFFET PACKAGES

LUNCH \$15

CHOOSE TWO ENTRÉES

BLT CHICKEN TACO STATION

fried or grilled chicken, queso, bacon, flour tortillas and fixins

WATERMELON TUNA POKE TACOS*

watermelon and tuna poke, wasabi cream, jalapeño, cucumber and avocado crema, cilantro, fresh griddled corn tortillas

BAMA CHICKEN SLIDERS

buttermilk fried chicken, cole slaw, dill pickles on potato buns

TENDERS

hand battered chicken tenders- with bbq and buttermilk parmesan

CHICKEN WRAP PINWHEELS

buttermilk-brined roasted chicken, field greens and romaine mix, parmesan, diced tomatoes, pine nuts, red onions and house-made buttermilk parmesan dressing

CHEESE BURGER SLIDERS

beef sliders served on potato rolls

BACON WRAPPED MEATLOAF

slow roasted with honey-chipotle ketchup

CHICKEN AND BISCUIT MINIS

buttermilk battered, fried chicken, served open faced with country pan gravy

CHOOSE TWO SIDES

PUB CHIPS

CAESAR SALAD GFO

BLACKFINN HOUSE SALAD V

STEAMED BROCCOLI V GF

CAULIFLOWER MASH V GF

SWEET POTATO CASSEROLE V

DILL GREEN BEANS & POTATOES V GF

TOMATO CUCUMBER SALAD V GF

QUINOA SUCCOTASH V GF

includes: beverage (coke products, ice tea or coffee) • fresh baked cookies

DINNER \$20

CHOOSE ONE SALAD

HOUSE SIDE SALAD

greens, parmesan, kalamata olives, grape tomatoes, pine nuts, red onion, buttermilk parmesan dressing V

KALE QUINOA SIDE SALAD

baby kale, quinoa, red peppers, dried cranberries and apricots, carrots, pine nuts, oregano lemon vinaigrette V GF

CHOOSE TWO ENTRÉES

BBQ SALMON*

bbq glazed atlantic salmon, baby spinach, kale, red peppers, onion, chopped egg, carrots, balsamic vinaigrette GFO

TENDERS

hand battered chicken tenders- with bbq and buttermilk parmesan

BBQ MAC AND CHEESE WITH

12 HOUR PORK OR HONEY-HOT PULLED CHICKEN

aged cheeses, corkscrew pasta, bacon, tomatoes, and toasted breadcrumbs, your choice of 12 hour bbq pulled pork or pulled, honey-hot, buttermilk chicken

BLT CHICKEN TACO STATION

fried or grilled chicken, queso, bacon, flour tortillas and fixins

CHOOSE TWO SIDES

PUB CHIPS

STEAMED BROCCOLI V GF

CAULIFLOWER MASH V GF

SWEET POTATO CASSEROLE V

DILL GREEN BEANS & POTATOES V GF

TOMATO CUCUMBER SALAD V GF

QUINOA SUCCOTASH V GF

includes: beverage (coke products, ice tea or coffee)

* These items may be cooked to order. Contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

BUFFET PACKAGES

DINNER \$24

CHOOSE ONE SALAD

HOUSE SIDE SALAD

greens, parmesan, kalamata olives, grape tomatoes, pine nuts, red onion, buttermilk parmesan dressing **V**

KALE QUINOA SIDE SALAD

baby kale, quinoa, red peppers, dried cranberries and apricots, carrots, pine nuts, oregano lemon vinaigrette **V GF**

CAESAR SALAD

romaine lettuce, shaved parmesan, tangy caesar dressing, and house made biscuit croutons **GFO**

CHOOSE TWO ENTRÉES

KEY LIME SALMON*

seared atlantic salmon, lime and peppercorn glaze **GF**

FISH TACOS

cajun seared haddock, cabbage, avocado crema, cilantro, fresh griddled corn tortillas

BACON WRAPPED MEATLOAF

slow roasted with honey-chipotle ketchup

CHICKEN AND BISCUITS

buttermilk battered fried chicken, country pan gravy, fresh baked biscuit

BLACKENED CHICKEN ALFREDO

blackened chicken, corkscrew pasta, alfredo sauce, fresh tomatoes, green and red onions

PAN-ROASTED CHICKEN

boneless skinless chicken, blackfinn seasoning, pan roasted with alabama-style white bbq sauce on the side **GF**

CHOOSE TWO SIDES

PUB CHIPS

STEAMED BROCCOLI **V GF**

CAULIFLOWER MASH **V GF**

SWEET POTATO CASSEROLE **V**

DILL GREEN BEANS & POTATOES **V GF**

QUINOA SUCCOTASH **V GF**

CHOOSE ONE DESSERT

SEASONAL FRUIT CRISP

seasonal fruit, crispy brown sugar topping, vanilla ice cream

CHEF CRAFT BEER FLOAT

chef selected craft beer and homemade ice cream

includes: beverage (coke products, ice tea or coffee)

DINNER \$28

CHOOSE ONE SALAD

HOUSE SIDE SALAD

greens, parmesan, kalamata olives, grape tomatoes, pine nuts, red onion, buttermilk parmesan dressing **V**

KALE QUINOA SIDE SALAD

baby kale, quinoa, red peppers, dried cranberries and apricots, carrots, pine nuts, oregano lemon vinaigrette **V GF**

CAESAR SALAD

romaine lettuce, shaved parmesan, tangy caesar dressing, and house made biscuit croutons **GFO**

GOAT CHEESE BEET AND BERRY

goat cheese, beets, strawberries, apples, spiced pecans, dried apricots, sunflower seeds, mixed greens honey champagne vinaigrette **V GF**

CHOOSE TWO ENTRÉES

ASIAN BBQ SEARED TUNA*

sesame crusted ruby red yellowfin tuna seared rare, spicy ginger bbq sauce **GF**

OVEN-ROASTED CHICKEN

bone in roasted chicken with choice of alabama-style white or blackfinn bbq sauce

CHEERWINE RIBS

full rack of dry rubbed, cheerwine- bbq glazed baby back ribs

CHIPOTLE-LIME STEAK FRITES*

chargrilled marinated skirt steak, garlic butter, sautéed baby kale, crispy finn fries

LEMON CHICKEN

chicken cutlets, lemon caper sauce

WATERMELON TUNA POKE TACOS*

watermelon and tuna poke, wasabi cream, jalapeño, cucumber and avocado crema, cilantro, fresh griddled corn tortillas

CHOOSE TWO SIDES

PUB CHIPS

STEAMED BROCCOLI **V GF**

CAULIFLOWER MASH **V GF**

SWEET POTATO CASSEROLE **V**

DILL GREEN BEANS & POTATOES **V GF**

QUINOA SUCCOTASH **V GF**

CHOOSE ONE DESSERT

SEASONAL FRUIT CRISP

seasonal fruit, crispy brown sugar topping, vanilla ice cream

CHEF CRAFT BEER FLOAT

chef selected craft beer and homemade ice cream

includes: beverage (coke products, ice tea or coffee)

* These items may be cooked to order. Contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

PASSED PARTY PLATTERS

25 PIECES PER PLATTER

\$30 PLATTER

BUFFALO CAULIFLOWER TOTS
 BIRD SONG JALAPENO BEER CHEESE DIP AND FRESH POTATO CHIPS
 HOT HONEY CHICKEN FLATBREAD – 3 EACH

FIRE ROASTED VEGGIE FLATBREAD – 3 EACH
 MARGHERITA FLATBREAD – 3 EACH

\$40 PLATTER

ANGEL EGGS WITH HOT HONEY PICKLES
 FRIED DEVILED EGGS WITH GHOST PEPPER HOT SAUCE
 CHOICE OF ½ ANGEL & ½ FRIED DEVILED EGGS
 PRETZEL BITES
 BRIE BITES
 BUFFALO CHICKEN WINGS

FRIED OR GRILLED CHICKEN TENDERS
 VEGGIE PLATTER
 BAMA CHICKEN SLIDERS
 CHEESEBURGER SLIDERS
 BBQ PULLED PORK SLIDERS

\$50 PLATTER

WATERMELON TUNA POKE BITES
 CAROLINA CAVIAR AND AVOCADO TOAST
 YING YANG SHRIMP

FRUIT AND CHEESE PLATTER
 WATERMELON TUNA TACOS
 PICKLE AND PIMENTO DISPLAY

BAR PACKAGES

HOURLY PACKAGES

DOMESTIC, CRAFT AND IMPORT BEERS
 DRAFT AND BOTTLE HOUSE WINE

2 HOUR

\$22

3 HOUR

\$30

DOMESTIC, CRAFT AND IMPORT BEERS
 DRAFT AND BOTTLE HOUSE WINE ADD CALL
 SPIRITS

2 HOUR

\$26

3 HOUR

\$34

DRINK TICKETS

DOMESTIC, CRAFT AND IMPORT BEERS
 DRAFT AND BOTTLE HOUSE WINE

\$7

DOMESTIC, CRAFT AND IMPORT BEERS
 DRAFT AND BOTTLE HOUSE WINE ADD CALL
 SPIRITS

\$9

* These items may be cooked to order. Contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

GAFFER
BRAND

