



Appetizers

JUMBO PRETZEL 13

Garlic Butter & Everything Bagel Seasoned w/ Spicy Brown Mustard & Flagshp IPA Beer Cheese

NACHOS MUCHO GRANDE 14

Chili, Jack & Cheddar, Jalapenos, Black Olives, Sour Cream, Salsa

CRISPY BRUSSELS SPROUTS 12

Served w/ Chipotle Mayo

Cheese Fries 10

Cheese Fries w/ Gravy 12

CRAZY FRIES 15

Smothered in Chili, Jack & Cheddar & Pickled Jalapenos w/ Side of Ranch Dressing

CHICKEN QUESADILLA 14

Grilled Chicken, Jack & Cheddar, Salsa, Sour Cream, Guacamole
Sub Shrimp or Steak +2

MOZZARELLA STIX 11

Served w/ Homemade Marinara

ZUCCHINI STIX 11

Served w/ Homemade Marinara

POTATO SKINS 12

Bacon, Melted Cheddar, Sour Cream

ALE BATTERED ONION RINGS 10

Add Melted Mozzarella +1

COMBO PLATTER 20

Jalapeno Poppers, Chicken Fingers, Potato Skins, Mozzarella Stix, Zucchini Stix

Buffalo Cauliflower 14

Crisp Cauliflower Tossed in Our Famous Buffalo City Wing Sauce
Sub Any Other Wing Sauce +1

CHICKEN FINGERS 12

Served w/ Honey Mustard
Zinger Style w/ Any Wing Sauce +1

JALAPENO POPPERS 12

Served w/ Sour Cream

World Class WINGS

6 WINGS: 9.95 // 12 WINGS: 18.95
24 WINGS: 35.95 // 36 WINGS: 50.95
50 WINGS: 68.95 // 100 WINGS: 124.95

All Wings Available Boneless

FLAVOR COMBOS

6 WINGS: ONE FLAVOR
12 & 24 WINGS: 2 FLAVORS
36 & 50 WINGS: 3 FLAVORS
100 WINGS: 4 FLAVORS

BUFFALO CITY *GF*

Our Version of the World Famous Anchor Bar Recipe

FITZPATRICK'S *GF*

The Original 87th Street Dry Rub

LEMON PEPPER *GF*

Garlic Butter, Lemon Pepper Dusted, Fresh Lemon

JACK D *GF*

Tennessee Whiskey BBQ Sauce

JAMO *GF*

Irish Whisky-Infused BBQ Sauce

BIG BEAR *GF*

Homemade Honey BBQ Sauce

GRANDPA NUNZIO'S *GF*

Garlic, Butter, Parmesan

RAGIN' CAJUN *GF*

Buffalo City Dusted w/ Cajun Spices

SWEET HEAT *GF*

Mango Habanero BBQ Glaze

THAI CHILI *GF*

Our Version of the Traditional Salty, Sweet, Sour, Bitter & Spicy Thai Flavor Profile

GREAT WALL *(NOT GF)*

Teriyaki, Soy Sauce, Garlic

MARYLAND BAY *GF*

Buffalo City Dusted w/ Old Bay

Grilled PIZZA

Build Your Own Thin Crust Pie

PLAIN 12

TOPPINGS +\$2 EACH

Pepperoni, Sausage, Bacon, Black Olives, Onions, Red Peppers, Green Peppers, Mushrooms, Jalapenos

Buffalo Chicken Pizza 15

Fried Buffalo Chicken, Crumbled Blue Cheese

Soup & Salad

FIREHOUSE CHILI 12

Melted Cheddar, Sour Cream, Corn Bread

FRENCH ONION SOUP 10

Hearty & Rich, Smothered in Melted Cheese

CLASSIC CEASAR SALAD 15

Crisp Romaine, Homemade Garlic Crotons, Parmesan

BUFFALO CHICKEN SALAD 16

Chopped Crisp Romaine, Grilled or Fried Buffalo Chicken, Carrots, Garlic Croutons, Creamy Bleu Cheese Dressing
Gluten Free Minus Croutons & Fried Chicken

BLACKENED SHRIMP SALAD 18

Chopped Crisp Romaine, Tomato, Red Onion, Carrots, Red Peppers, Avocado Poblano Ranch Dressing

American Chopped Salad 15 *GF*

Chopped Crisp Romaine, Tomato, Red Onion, Carrots, Red Peppers, Bleu Cheese, w/ Blood Orange Shallot Vinaigrette
Add Grilled or Fried Chicken 5
Add Grilled Steak or Shrimp 7

GLUTEN-FREE DRESSINGS

Avocado Poblano Ranch, Bleu Cheese, Chimi Chimi, Oil & Vinegar, Thousand Island, Citrus Vinaigrette, Blood Orange Shallot Vinaigrette

Sides

BAKED POTATO 4 *GF*

VEG of the Day 5 *GF*

GARLIC MASHED 5 *GF*

JACKED BROWN RICE 6 *GF*



@KettleBlackBar



Family Owned & Operated Since 2004

Serving Brunch Saturday & Sunday 11:30am-3:00pm

SANDWICHES

SERVED WITH HAND CUT FRIES, PICKLE & SLAW

Available in a Wrap +1

THE DELMONICO 17

Thinly Sliced Steak, Caramelized Onions, Roasted Mushrooms & Melted Mozzarella on Toasted Garlic Bread

PULLED PORK 16

Slow Roasted Thai Chili BBQ Sauce Pork Topped w/ Cole Slaw Served on Buttery Brioche

THE RANCHER 16

Crispy Fried Chicken, Thick Cut Applewood Smoked Bacon, Vermont Cheddar, Pickle Chips & Ranch Dressing Served on Buttery Brioche

ALE BATTERED FISHWICH 16

Crisp Filet w/ Lettuce, Tomato & Melted American Cheese Served on Buttery Brioche

THE HACKSAW 15

Grilled or Fried Buffalo Chicken Cutlet w/ Bacon & Melted Mozzarella on Toasted Garlic Bread

Sub-Any Other Wing Sauce +1

NUNZIO CHICKEN PARM 17

Golden Fried Chicken Cutlet Tossed in Grandpa Nunzio Wing Sauce & Topped w/ Homemade Marinara & Melted Mozzarella on Toasted Garlic Bread

Served w/ Nunzio-Fries

FITZ FRENCH DIP 18

Thinly Sliced Fitz Dry Rubbed Steak, Caramelized Onions & Melted Mozzarella on Toasted Garlic Bread w/ Homemade Au Jus Dipping Sauce

TRUFFLE LOBSTER GRILLED CHEESE 26

Maine Lobster, Truffle Cheddar, Pepper Jack on Grilled Buttery Brioche

Served w/ Truffle Fries +1

LOBSTER ROLL 28

Maine Lobster, Tarragon Lemon Mayo Served on Grilled Buttery Brioche

Served w/ Old Bay Fries

FIRE LOBSTER ROLL 29

Maine Lobster, Tarragon Lemon Sriracha Mayo, Diced Pickled Jalapeno on Grilled Buttery Brioche

Served w/ Old Bay Fries

SHRIMP PO'BOY 19

Crispy Fried Shrimp, Lettuce, Tomato & Remoulade on Toasted Sub Roll

Served w/ Old Bay Fries

Charcoal Grilled BURGERS

Proprietary Brisket, Short Rib & Chuck Blend

SERVED WITH HAND-CUT FRIES

Pickle, Cole Slaw, Lettuce, Tomato and Raw Onion Upon Request

FAMOUS BURGER 14

With Choice of Cheese +1
American, Cheddar, Mozzarella, Monterey Jack, Pepperjack, Swiss, Bleu Cheese

TEXAS DUNK 15

Famous Burger on Grilled, Buttery Garlic Texas Toast w/ Melted Mozzarella & Homemade Au Jus Dunk Sauce

TRIPLE B 15

Blackened Fitz Dry Rubbed Burger, Bleu Cheese, Thick Cut Applewood Smoked Bacon

BACON JAM SLAM 17

Famous Burger w/ Melted Pepperjack, Maple Bourbon Bacon Jam, Sunnyside Up Egg

THE KETTLE BLACK BURGER 19

Famous Burger w/ Melted Truffle Cheddar, Thick Cut Applewood Smoked Bacon, Caramelized Onions

Served w/ Truffle Fries

THE GRINGO 17

Famous Burger w/ Monterey Jack, Sliced Avocado, Thick Cut Jalapeno Bacon, Chipotle Mayo

SLIDER PLATTER 14

Famous Burger Sliders on Mini Martins Potato Buns w/ Kettle Black Burger Sauce & Pickle Chips

TURKEY BURGER 14

Chipotle Mayo, Lettuce, Tomato

BEYOND BURGER 18

100% Plant Based Burger w/ Apple Slaw, Caramelized Onions & Cheddar Cheese

Served w/ Sweet Potato Fries

BURGER TOPPINGS

Chipotle Mayo +1
Horseradish Mayo +1
Sautéed Mushrooms +1
Sautéed Onions +1
Firehouse Chili +2

Fried Egg +2
Thick Cut Applewood Smoked Bacon +3
Thick Cut Jalapeno Bacon +3
Sliced Avocado +3
Maple Bourbon Bacon Jam +3

Entrees

STEAK FRITES 28

Cast Iron Grilled Dry Rubbed Fitz Steak w/ Honey Bourbon Compound Butter

Served w/ Hand Cut Fries

BLACK IRON RIB EYE 42

Cast Iron Grilled 14oz Rib Eye w/ Frizzled Onions, Mashed Potatoes & Veg of the Day

FISH 'N CHIPS 18

Ale Battered Flaky White Fish

Served w/ Hand Cut Fries

SHEPHERD'S PIE 18

Ground Sirloin, Vegetables & Homemade Brown Gravy Baked in a Garlic Mashed Potato Crust

MAC 'N CHEESE 15

Baked in a Cast Iron Skillet

Served w/ Homemade Corn Bread

BUFFALO CHICKEN MAC 'N CHEESE 19

Baked in a Cast Iron Skillet. Drizzled w/ Bleu Cheese Sauce

Served w/ Homemade Corn Bread

CHILI MAC 19

Firehouse Chili Mac Baked in a Cast Iron Skillet

Served w/ Homemade Corn Bread

THAI CHILI BBQ PORK MAC 19

Pulled Pork Mac Baked in a Cast Iron Skillet

Served w/ Homemade Corn Bread

POWER BOWLS

SUNSHINE BOWL 19 GF

Grilled Shrimp, Brown Rice, Roasted Corn, Carrots, Cherry Tomatoes, Drizzled w/ Chimi Chimi Sauce

DOUBLE PROTEIN BOWL 21 GF

Grilled Chicken & Steak, Brown Rice, Crisp Brussels Sprouts, Sliced Avocado & Diced Red Peppers Drizzled w/ Chimi Chimi Sauce

PAN ROASTED SALMON 22

Pan Roasted Salmon w/ Teriyaki & Garlic Soy Sauce, Brown Rice, Carrots, Crisp Brussels Sprouts, Scallion & Sesame Seeds

~ Substitutions Subject to Price Change ~