

BLACK ROCK TAVERN

78 MAIN STREET, THOMASTON, CT, 06787 - (860) 283 4447 - BLACKROCKTAVERN.COM

STARTERS

BAKED FRENCH ONION SOUP

Rustic Croutons, Provolone & Gruyere Cheese 7.99

NEW ENGLAND CLAM CHOWDER

Classic Creamy Potato, Bacon & Black Pepper 6.99

TEXAS SIRLOIN TIP CHILI GF

Rustic Tomato, Roasted Corn & Black Beans,
Cheddar Jack Cheese, Corn Chips 8.99

SOUP OF THE DAY

Ask Your Server For Today's Selection 5.99

WINGS

Served with Carrots, Celery & Choice of Blue Cheese or Ranch

BRT BONE-IN WINGS

6-PIECE 8.99 12-PIECE 14.99

BONELESS WINGS

5-PIECE 8.99 10-PIECE 14.99

FLAVORS

Buffalo, Honey Hot, Nashville Hot, Honey BBQ,
Sweet Heat, Dry Spiced, Garlic Parmesan, Jamaican Jerk

EXTRAS: Blue Cheese .75, Ranch .75, Celery, Carrots .75

PRETZEL KNOTS "MADE FRESH IN HOUSE"

Sea Salt, Aged Cheddar & Ale Cheese Sauce 8.99

PANKO FRIED PIMENTO CHEESE

Queso Cheese Sauce, Pico de Gallo, Sriracha Aioli 8.99

BRUSSELS SPROUTS GF

Bacon Lardons, Asiago Cheese, Truffle Garlic Aioli 9.99

BUFFALO CAULIFLOWER

Crispy Fried Florettes, Blue Cheese or Ranch 8.99

CRISPY CALAMARI

Fried Banana Peppers, Crumbled Blue Cheese,
Scallions, Side Marinara Sauce 12.99

GRILLED SHRIMP COCKTAIL

Four Marinated Shrimp, Sriracha Cocktail Sauce 11.99

SEA SCALLOPS & BACON GF

Citrus Arugula, Fine Chopped Vegetables,
Smoked Tomato & Chipotle Aioli 14.99

ULTIMATE NACHOS GF

House Made Corn Tortilla Chips, Scallions, Jalapenos,
Melted Four Cheese Blend, Pico De Gallo 10.99

ADD: Texas Chili OR Pulled Chicken 3.99

ADD: Sour Cream .75

SALADS

SESAME GINGER CHOPPED GF

Fine Chopped Carrots, Cucumber, Broccoli Shoots,
Mandarin Oranges, Watermelon Radish, Sesame Seeds,
Crispy Rice Noodles, Sweet Ginger Dressing 11.99

CRANBERRY APPLE WALNUT GF

Baby Spinach, Dried Cranberries, Candied Walnuts,
Goat Cheese, Granny Smith Apple, Citrus Vinaigrette 12.99

CLASSIC CAESAR

Romaine Lettuce, Shaved Asiago Cheese,
Rustic Croutons, Caesar Dressing 9.99

SUMMER GARDEN GF

Mixed Greens, Carrots, Cucumber, Red Onion,
Heirloom Tomato, Balsamic Vinaigrette 9.99

CROSS COUNTRY COBB GF

Mixed Greens, Avocado, Diced Tomato, Crispy Bacon,
Roasted Corn, Black Beans, Cheddar Cheese,
Hard-Boiled Egg, Parmesan Peppercorn Dressing 13.99

GET TO THE GREEK GF

Mixed Greens, Heirloom Tomato, Cucumber, Red Onion,
Feta, Chick Peas, Red Wine Vinaigrette 12.99

TOPPERS

GRILLED OR CRISPY CHICKEN 4.99

4 GRILLED SHRIMP 7.99 GRILLED SALMON 7.99

SEARED TUNA 7.99 GRILLED BEEF TIPS 8.99

BURGERS

BUILD IT YOUR WAY!

Black Angus Burger on a Brioche Bun 11.99

ADD: CHEESE .99 ea

American, Swiss, Cheddar Jack,
Provolone, Gorgonzola

ADD: TOPPINGS .99 ea

Bacon, Caramelized Onions,
Frizzled Onions, Mushrooms

Bacon 1.49 ea

Lettuce, Tomato or Red Onion - No Charge

Gluten Free Bun – add 2.49

MAC ATTACK

Black Angus Burger, Cheddar Cheese, Crispy Bacon,
House Cheesy Mac & Cheese. Brioche Bun 14.99

TEXAS BBQ

Black Angus Burger, Cheddar Cheese,
Sirloin Tip Chili, BBQ Sauce, Brioche Bun 14.99

BUFFALO BLUE

Black Angus Burger, Gorgonzola, Buffalo Sauce,
Frizzled Onions. Blue Cheese Dressing. Brioche Bun 13.99

FRENCH ONION

Black Angus Burger, Provolone & Swiss Cheese, Onion Dip,
Caramelized Onions, Frizzled Onions, Brioche Bun 14.99

SANDWICHES

CHICKEN TOMATO PESTO

Grilled Chicken Breast, Tomato, Crispy Bacon,
Pesto Garlic Aioli, Citrus Arugula, Ciabatta Roll 12.99

GRILLED REUBEN

House Made Corned Beef, Swiss Cheese, Sauerkraut,
Russian Dressing, Grilled Rye Bread 12.99

PHILLY CHEESE STEAK

Shaved Sirloin Steak, Melted American Cheese,
Grilled Peppers & Onions, Brioche Roll 13.99

DOUBLE DECKER GRILLED CHEESE

Stack of Melted Four Cheese Blend, Texas Toast
Side of Roasted Tomato & Red Pepper Sauce 10.99

CRISPY CRACKIN' CHICKEN

Nashville Hot Fried Chicken, BRT Rustic Slaw,
Citrus Greens, Sriracha Aioli, Brioche Bun 12.99

FRIED CAPE CODWICH

Beer Battered Crispy Cod, BRT Rustic Slaw,
Old Bay Tartar, Pickled Red Onions, Brioche Bun 13.99

SIDES

BRT RUSTIC SLAW 1.99 GF

FRENCH FRIES 3.99

SWEET POTATO FRIES 4.50

FRIED PICKLES

Horseradish Mustard Aioli 4.99

CHEESE FRIES

Smothered in Three Cheese Blend

ONION RINGS

Spicy Creole Dip 5.99

MINI MAC & CHEESE

Four Cheese Goodness! 6.99

HANDHELDS

SHORT RIB MELT SLIDERS

Trio of Braised Short Rib, Provolone Cheese,
Demi Glace, Frizzled Onions 13.99

NOLA FISH TACOS

Cajun Spiced Cod, Shaved Lettuce, Pickled Red Onions,
Pineapple-Jalapeno Pico de Gallo, Sweet Potato Crisps,
Old Bay Tartar Sauce 13.99

PULLED CHICKEN TACOS

Cheddar Jack Cheese, Pico de Gallo,
Mixed Greens, Sriracha Aioli 12.99

BRT QUESADILLA

Pulled Chicken, American & Cheddar Cheese Blend,
Scallions, Pico De Gallo, Grilled Tortilla 12.99

MAINS

BRAISED SHORT RIB

Roasted Potato & Root Vegetable Skillet,
Natural Demi-Glace, Frizzled Onions 22.99

CRAFT BEER FISH & CHIPS

Local Lager Battered Crispy Cod Filet, French Fries,
Rustic Slaw, Old Bay Tartar Sauce 17.99

BACON WRAPPED MEATLOAF

Cheddar Mashed Potatoes, Rustic Gravy
Roasted Corn & Broccoli 19.99

ROTISSERIE STYLE BBQ CHICKEN

Honey BBQ Roasted Half Chicken, Mashed Potatoes
Sautéed Brussels Sprouts & Pan Gravy 18.99

SHRIMP & SCALLOP RISOTTO GF

Roasted Shallot, Forest Mushroom, Sweet Pea,
Heirloom Tomatoes, Frizzled Leeks 22.99

SEARED COUNTRY SALMON GF

Sautéed Garlic Spinach, Roasted Corn, Bell Peppers,
Onions, English Peas, Broccoli, Country Rice 19.99

STEAKS

FLAT IRON

8oz - 21.99

NEW YORK SIRLOIN

12oz - 26.99

FILET MIGNON

8oz - 29.99

All Steaks Grilled to Your Desired Temperature & Served with Choice of Two of the Following Sides
Additional Sides 3.99 ea

Mashed Potatoes

French Fries

Side Garden Salad

Side Caesar Salad

Sauteed Onions & Mushrooms

Seasonal Sauteed Vegetables

HOT ROCKS

All Steaks & Seafood Served Raw on a 600F Degree Hot Granite Stone Slab

NEW YORK SIRLOIN

12oz - 26.99

FILET MIGNON

8oz - 29.99

House Steak Sauce, Sea Salt, Horseradish Cream Sauce

Choose Two of the Following Sides:

Mashed Potatoes, French Fries, Sauteed Onions & Mushrooms, Sauteed Seasonal Vegetables
Side Garden Salad, Side Caesar Salad Additional Sides 3.99ea

FAJITA ON A ROCK

Steak 21.99 Shrimp 19.99
Peppers, Onions, Sriracha Aioli,
Chimichurri, Warm Tortilla Shells

SEAFOOD ON A ROCK

Shrimp 19.99 Tuna Steak 22.99 Sea Scallops 24.99
Pickled Ginger, Wasabi, Seaweed Salad, Ponzu Sauce

BOWLS

LO MEIN NOODLE BOWL

Cabbage, Baby Bok Choy, Fine Chopped Vegetables,
Water Chestnuts, Ginger Ponzu Glaze 15.99
ADD: Chicken 4.99 Shrimp 6.99 Fried Egg 1.99

BAKED MAC & CHEESE

Four Cheese Sauce, Fussili Pasta, Panko Crust 15.99
ADD: Chicken 4.99 Buffalo Chicken 4.99 Bacon 2.99

STIR-FRY RICE BOWL

Fried Rice, Fine Chopped Vegetables,
Broccoli, Sweet Chili Glaze 15.99
ADD: Chicken 4.99 Shrimp 6.99 Fried Egg 1.99

ASIAGO PENNE A LA VODKA

Roasted Tomato, Asiago Cheese, Rose Cream Sauce 15.99
ADD: Chicken 4.99 Shrimp 7.99

DESSERTS

CHOCOLATE LAVA CAKE

Fluffy Chocolate Cake with a Molten Fudge Center
Topped with Vanilla Ice Cream,
Whipped Cream & Chocolate Sauce 8.99

NEW YORK CHEESECAKE

Classic Creamy Cheesecake
With a Graham Cracker Crust
Topped with Whipped Cream & Raspberry Sauce 7.50

BROWNIE SUNDAE

Double Chocolate Brownie
Topped with Vanilla Ice Cream, Whipped Cream
Chocolate Sauce & a Marachino Cherry 7.50

CRÈME BRULEE

House Made Vanilla Custard
Topped with a Caramelized Sugar Crust 7.50

SEASONAL BAKED COBBLER

Fresh Fruit, House Made Sweet Buscuit Topping
Topped with Vanilla Ice Cream, Caramel Sauce 7.99

ICE CREAM

Vanilla, Mint Chocolate Chip 1.99 Per Scoop

GELATO

Chocolate, Dulce de Leche 2.25 Per Scoop

SORBET

Lemon, Raspberry 1.99 Per Scoop

COFFEE & ESPRESSO

Regular & Decaf Coffee 2.49

Select Herbal & Black Teas 2.49

Lavazza Cappuccino
Regular or Decaf 4.49

Lavazza Espresso
Single 3.99 Double 4.49

Lavazza Latte
Regular or Decaf 4.49

LAVAZZA

**BLACK ROCK
TAVERN**



FULL SERVICE
ON & OFF PREMISE
CATERING

MENUS FOR ALL OCCATIONS
PRICING FOR ALL BUDGETS

TAKE A LOOK AT OUR
BANQUET ROOMS

ASK YOUR SERVER FOR OUR MENUS