

BRUNCH
11AM-3PM SAT&SUN

BLACKFINN

PUB SNACKS

HAPPY HOUR
3PM-7PM MON-FRI

GREENS

CRISPY DEVILED EGGS

panko crusted, flash fried deviled eggs with hot sauce and coleslaw **V** 8.99

FINN FRIES

crispy fries tossed in our sweet and smoky spice blend, with bbq and buttermilk parmesan dipping sauces 5.99

GARLIC PARMESAN PRETZELS

baked soft pretzel bites, brushed with garlic butter and parmesan with creamy mustard cheese sauce topped with red pepper and onion mix **V** 9.99

CAULI TOTS

buffalo style cauliflower tots with cheese blend, topped with green onions, buffalo and buttermilk parmesan for dipping **V** 8.99

NASHVILLE CHICKEN SLIDERS

buttermilk brined chicken, tossed in our nashville hot sauce, with coleslaw and housemade pickles on potato rolls 9.99

CHIPOTLE QUESO

housemade corn tortilla chips, topped with green onions **V** 7.99

GOAT CHEESE BEET & BERRY

mixed greens, goat cheese, beets, fresh strawberries, apples, spiced pecans, dried cranberries and apricots, sunflower seeds, carrots, and honey champagne vinaigrette **VGF** 13.99

MANGO AVOCADO SHRIMP

mixed greens, ginger soy shrimp, avocado, mango, red onions, celery, cucumbers, red bell peppers, roma tomatoes and mango vinaigrette **GF** 18.99

BBQ SALMON & SPINACH*

baby spinach, bbq glazed salmon, red peppers, red onions, chopped egg, carrots and balsamic vinaigrette **GFO** 19.99

ROASTED CHICKEN AVOCADO

mixed greens, roasted chicken, fresh avocado, bacon, red onions, roma tomatoes, cucumbers, carrots and green goddess dressing **GF** 15.99

BUFFALO WEDGE

crisp iceberg wedge, bacon, bleu cheese crumbles, roma tomatoes, red onions, bleu cheese dressing and buffalo chicken tenders 15.99 *just the wedge* 12.99

KALE QUINOA SALAD

baby kale, quinoa, red pepper, dried cranberries and apricots, carrots, pine nuts, and lemon oregano vinaigrette **VGF** 12.99

HOUSE SALAD

mixed greens, shaved parmesan, kalamata olives, grape tomatoes, pine nuts, red onions, and buttermilk parmesan dressing **VGF** 12.99

STEAK SALAD*

mixed greens, bleu cheese crumbles, roma tomatoes, roasted red peppers, chargrilled steak, fried onion strings, and balsamic vinaigrette **GFO** 19.99

HANDHELDS

BAMA BUTTERMILK CHICKEN SANDWICH

buttermilk fried chicken, alabama white bbq sauce, housemade pickles on a fresh baked bun and crispy fries 15.99

AHI TUNA SANDWICH*

seared sushi grade ahi tuna, wasabi mayo, shredded lettuce, fresh tomato on a ciabatta roll and crispy fries 16.99

FISH TACOS

cajun seared haddock, with cabbage, red pepper and onion mix, avocado crema and cilantro on fresh corn tortillas, served with veggie rice 15.99

BLT CHICKEN TACOS

hand cut, battered to order chicken tenders on flour tortillas with chipotle queso, bacon, shredded lettuce, roma tomatoes and ranch, served with veggie rice 15.99

BALBOA*

shaved roast beef and melted provolone, on toasted garlic bread with au jus and crispy fries 17.99

BLACKFINN CHICKEN WRAP

buttermilk brined roasted chicken, mixed greens, parmesan, roma tomatoes, pine nuts, red onions and housemade buttermilk parmesan dressing with steamed broccoli 15.99

BUFFALO CHICKEN SANDWICH

buttermilk fried buffalo chicken, with fresh tomato, shaved carrots and celery, choice of ranch or bleu cheese, on fresh baked brioche and crispy fries 15.99

BURGERS

Choose any of our burger styles, served on a fresh baked brioche bun or naked on a lettuce cup with crispy fries

FRESH GROUND BEEF BURGER
HOUSEMADE TURKEY BURGER

VEGETARIAN BURGER
PAN ROASTED CHICKEN BREAST

PUB BURGER*

american cheese, duke's mayo, shredded lettuce, fresh tomato, red onion, housemade pickles 14.99

CALI BURGER*

pepper jack, chive aioli, bacon, sliced avocado, shredded lettuce, fresh tomato, housemade pickles 16.99

BOURBON STREET BURGER*

Cast iron blackened with cajun spices, housemade buttermilk parmesan, herbed cream cheese, beer mustard braised onions, shredded lettuce, fresh tomato 15.99

HEATER*

pepperjack cheese, chipotle mayo, pickled jalapenos, shredded lettuce, fresh tomato 15.99

ULTIMATE BACON CHEDDAR*

aged cheddar, thick cut bacon, bbq glaze, fried onion strings 16.99

APPETIZERS

YING YANG SHRIMP

crispy shrimp, with sweet and spicy sauce and ring of sriracha on shredded lettuce, topped with green onions 14.99

SHRIMP & CRAB DIP

shrimp, jumbo lump crab, cream cheese, with old bay and corn tortilla chips, topped with green onions 15.99

WINGS

jumbo chicken wings, tossed in bbq, buffalo, or alabama white bbq sauce 14.99

TUNA & WATERMELON POKE*

ruby red yellowfin tuna, with juicy sweet watermelon, avocado, fresh jalapeno, sesame seeds, wasabi crema, green onions and a cilantro in a ginger soy glaze with crispy wonton chips **GFO** 15.99

GARLIC PEPPER CALAMARI

tender calamari and italian cherry peppers, flash fried and tossed in garlic butter, with housemade marinara and cajun tartar 14.99

SOUTHERN NACHOS

housemade corn tortilla chips, with chipotle queso, pickled jalapenos, roma tomatoes, green onions, sour cream, guacamole, and our 12 hour bbq pulled pork 13.99

CHICKEN TENDERS

hand battered chicken tenders - straight up with bbq and buttermilk parmesan sauce for dipping or tossed in buffalo or alabama white bbq sauce 12.99

CRAB CAKES

two lump crab and butter cracker cakes, with apple slaw and housemade remoulade on the side 16.99

CHEESE CURDS

lightly battered white cheese curds fried with housemade marinara **V** 10.99

MEDITERRANEAN HUMMUS DUO

traditional and roasted red pepper hummus, with artichoke hearts, cherry peppers, kalamata olives, and warm pita points **VGFO** 11.99

BLACKENED BRIE

baby brie, cast iron blackened with cajun spices, ciabatta toast, tart apples, and cranberry apricot chutney **VGFO** 14.99

BBQ RIBS

6 dry rubbed baby back ribs brushed with spicy chipotle honey bbq sauce 13.99

MARGHERITA FLATBREAD

garlic butter, fresh mozzarella, roma tomatoes and basil on crispy garlic buttered lavosh **V** 12.99

BUFFALO CHICKEN FLATBREAD

fried chicken, buffalo sauce, bleu cheese crumbles, mozzarella, parmesan, green onions, celery and ranch on crispy lavosh 12.99

ROASTED VEGETABLE FLATBREAD

roasted beets, sweet potato, carrots, brussels sprouts, feta cheese, and balsamic glaze on crispy garlic buttered lavosh **V** 12.99

SAUSAGE & PEPPERONI FLATBREAD

sweet italian sausage, pepperoni, pizza sauce, mozzarella and basil on crispy lavosh 12.99

MAINS

BACON WRAPPED MEATLOAF

slow roasted with honey chipotle ketchup, sweet potato casserole and bacon brussels sprouts 17.99

CRAB CAKE ENTREE

three lump crab and butter cracker cakes, with apple slaw, steamed broccoli and housemade remoulade on the side 24.99

12 HOUR PORK MAC & CHEESE

aged cheeses, with corkscrew pasta, bacon, roma tomatoes, green onions, and toasted bread crumbs, topped with our 12 hour bbq pulled pork 16.99

LIME SEARED SALMON*

fresh atlantic salmon, with lime, red onion, peppercorn cream sauce ,quinoa succotash and steamed green beans **GF** 23.99

STIR FRY

your choice of wok seared chicken or shrimp, broccoli, snow peas, red peppers, yellow onions, mushrooms, carrots, green onions, toasted sesame seeds and rice noodles **GF** 17.99 *combo* 19.99

FISH & CHIPS

beer battered haddock with coleslaw, tartar sauce and crispy fries 18.99

BLACKENED CHICKEN ALFREDO

blackened chicken, with corkscrew pasta, alfredo sauce, roma tomatoes, red and green onions with garlic bread 18.99

CHIPOTLE STEAK FRITES*

chargrilled skirt steak with garlic butter, crispy fries, baby kale and lemon oregano vinaigrette 23.99

CHICKEN FRIED CHICKEN

buttermilk breaded and seasoned with our chicken shake, with garlic roasted potatoes, steamed green beans and black pepper gravy 19.99

HIPPIE BOWL

pulled chicken, with quinoa, cilantro, toasted sesame seeds and basil simmered in tomato broth topped with fresh avocado **GF** 17.99

SHRIMP & GARLIC LINGUINE

garlic shrimp, with spinach, roma tomatoes, basil and linguine in scampi butter sauce with garlic bread 21.99

FILET MIGNON*

7 oz. chargrilled filet with garlic roasted potatoes and steamed broccoli **GF** 32.99

LEMON CHICKEN

chicken cutlets, with lemon caper sauce, veggie rice and steamed broccoli 16.99

PAN ROASTED CHICKEN

skinless chicken breast, blackfinn seasoning, pan roasted with quinoa succotash, steamed broccoli, and alabama white bbq sauce on the side **GF** 16.99

SIDES

5.99 EACH

SWEET POTATO CASSEROLE **V**
STEAMED GREEN BEANS **V GF**
QUINOA SUCCOTASH **V GF**
BACON BRUSSELS SPROUTS
GARLIC ROASTED POTATOES **GF**

VEGGIE RICE
STEAMED BROCCOLI **V GF**
COLESLAW **V GF**
SIGNATURE FRIES 4.99

MAC & CHEESE
SIDE SALAD 5.99
house, caesar, or kale quinoa

BRUNCH
11AM-3PM SAT&SUN

BLACKFINN

AMERIPUB

HAPPY HOUR
3PM-7PM MON-FRI

DRINK LOCAL

ON TAP	STYLE	ORIGIN	BOTTLES & CANS	STYLE	ORIGIN
BLACKFINN PILS	Pilsner	Sterling, VA	NATIONAL BOHEMIAN	Pilsner	Baltimore, MD
PORT CITY OPTIMAL WIT	Wit Beer	Alexandria, VA	SOLACE SUNS OUT HOPS OUT	Session IPA	Ashburn, VA
DEVILS BACKBONE	Vienna Lager	Roseland, VA	LOST RHINO FACE PLANT (6.2%)	IPA	Ashburn, VA
DOGFISH HEAD 60 MINUTE (6.0%)	American IPA	Milton, DE	DOGFISH HEAD SEAQUENCH	Sour	Milton, DE
EVOLUTION (6.8%)	Rotating	Salisbury, MD	3 STARS PEPPERCORN SAISON (6.5%)	Belgian Style Farmhouse Ale	Washington, DC
SOLACE PARTLY CLOUDY (7.5%)	IPA	Ashburn, VA	ATLAS BREW WORKS	Rotating	Washington, DC
DC BRAU	Rotating	Washington, DC	DC BRAU	Rotating	Washington, DC
SOLACE LUCY JUICY (8.5%)	Double IPA	Ashburn, VA	DC BRAU FULL TRANSPARENCY	Hard Seltzer	Washington, DC

BEER

ON TAP	STYLE	ORIGIN
ANGRY ORCHARD (GF)	Hard Cider	Boston, MA
MILLER LITE	Light Lager	Milwaukee, WI
BUD LIGHT	Light Lager	St. Louis, MO
BLUE MOON	Witbier	Golden, CO
TUCHER HELLES	Hefeweizen	Germany
STELLA ARTOIS	European Pale Lager	Belgium
YUENGLING LAGER	American Amber	Pottsville, PA
SAM ADAMS BOSTON LAGER	Vienna Lager	Boston, MA
GREAT LAKES ELIOT NESS (6.1%)	Amber Lager	Cleveland, OH
GOOSE ISLAND IPA	IPA	Chicago, IL
BELL'S TWO HEARTED (7.0%)	American IPA	Kalamazoo, MI
SIERRA NEVADA	Hazy IPA	Chico, CA
GUINNESS	Irish Dry Stout	Ireland

BOTTLES & CANS

STYLE	ORIGIN
Light Lager	Netherlands
Light Lager	St. Louis, MO
Light Lager	Golden, CO
Light Lager	Mexico
Rotating	Mexico
Light Lager	St. Louis, MO
Pale Lager	St. Louis, MO
Pale Lager	Mexico
European Pale Lager	Netherlands
Rotating	Kansas City, MO
Hard Cider	United Kingdom
Radler	Austria
Zero Alcohol	Netherlands

COCKTAILS

BOURBON SMASH bourbon, simple syrup, lemon wedge, fresh mint leaves on the rocks 14	FIELDS OF GOLD bourbon, honey simple syrup, lemonade 13
CUCUMBER COOLER gin, st-germain, cucumber infused simple syrup, cucumber slices, lemon, splash of lemon lime soda 12	LEMON RASPBERRY MARTINI vodka, grand marnier, razzmatazz, fresh squeezed lemonade, cranberry juice, sugar rim 13
ORANGE CRUSH orange vodka, triple sec, fresh squeezed orange juice, lemon lime soda 12	APEROL SPRITZ prosecco, aperol, soda, orange slice 12
LEMON BERRY COOLER berry vodka, mint, simple syrup, lemon wedges, fresh squeezed lemonade, lemon lime soda 12	BLACKFINN MARGARITA tequila, triple sec, fresh squeezed lime juice, cane sugar, salt or no salt 13
WHITE CRAN SANGRIA pinot grigio, apricot brandy, peach schnapps, white cranberry juice, fresh squeezed lemonade, lime and lemon slices, lemon lime soda 12	MOJITO your choice of classic, caribbean or dragon berry 12
BLACKFINN ICED TEA vodka, housemade sweet tea, fresh squeezed lemonade 12	DARK & STORMY spiced rum, ginger beer, pineapple 13
CHERRY BLOSSOM TINI vodka, peach schnapps, cranberry juice, pineapple juice, shaken 13	IRISH MULE irish whiskey, fresh squeezed lime juice, ginger beer 12
HIBISCUS PALOMA hornitos plata tequila, hibiscus simple syrup, grapefruit juice, club soda 13	PEACH CABERNET SANGRIA cabernet sauvignon, peach schnapps, fresh squeezed orange juice, cranberry, pineapple, lime and lemon slices, lemon lime soda 12
BLACKFINN SOUR single grain whiskey, fresh squeezed lemon juice, simple syrup, red wine floater 12	RYE OLD FASHIONED rye whiskey, simple syrup, bitters, orange, cherry. 14

WINE

BUBBLES & WHITES	ORIGIN	GLASS	BOTTLE	REDS	ORIGIN	GLASS	BOTTLE
LA MARCA PROSECCO	Italy	11	42	LA CLOSERIE DES LYS PINOT NOIR	France	12	46
CAPASALDO PROSECCO BRUT ROSE	Italy	12	46	KENNEDY SHAH MERLOT	Washington	10	38
ARGYLE ROSE OF PINOT	Washington	13	50	GASCON MALBEC	Argentina	11	42
MIRASSOU MOSCATO	California	10	38	APOTHIC RED BLEND	California	10	38
MASO CANALI PINOT GRIGIO	Italy	11	42	MATTHEWS BLACKBOARD RED BLEND	Washington	14	54
OYSTER BAY SAUVIGNON BLANC	New Zealand	11	42	BAROSSA VALLEY ESTATE SHIRAZ	Australia	11	42
KENDALL JACKSON CHARDONNAY	California	14	54	DOUGH CABERNET SAUVIGNON	California	14	54

DESSERT

CHEESECAKE

with fresh strawberries and raspberry sauce 7.99

PEANUT BUTTER HOT CHOCOLATE

half baked fudge brownie, melted peanut butter center, whipped cream, vanilla ice cream, caramel sauce 7.99

FUNNEL FRIES

fairground style, served with raspberry, chocolate and caramel dipping sauces 7.99

COOKIE AVALANCHE

fresh baked warm chocolate chip cookie in a cast iron skillet, vanilla ice cream, caramel and chocolate sauces, whipped cream and strawberry 7.99

SOFT DRINKS

AQUAFINA WATER | FRESH SQUEEZED JUICES: GRAPEFRUIT, ORANGE & LEMONADE | SAN PELLEGRINO
HOUSE BREWED ICED TEA | COFFEE | PEPSI BRANDS | GINGER BEER | RED BULL PRODUCTS