

ABOUT BLACKIE'S ... Alex DeMilio began it all in 1939 and, through the years, five generations of the DeMilio Family have been involved in its operation.

During the 1940's and 1950's, Alex teamed up with a charming restaurateur, nicknamed Blackie, and together they attracted a clientele ranging from Glenn Miller and Tommy Dorsey to the Harlem Globe Trotters and Rocky Marciano to the Marx Brothers and the Three Stooges. Many mid-20th century celebrities would stop by on layovers when connecting in Chicago via Dearborn Train Station.

Blackie retired in the mid 1950's. The neighborhood seemed to do the same. With the closing of Dearborn Train Station, the demolishing of St. Peter's Church and the relocation of many printing companies, the corner of Clark and Polk became a bare spot. Nonetheless, Alex stayed on until the late 1970's when his grandson, Jeffrey Thomas, became involved and responsible for introducing the rehabbed Blackie's to the South Loop/Printers Row area.

An Art Deco painted door in the northeast corner of the room leads to the party room that is larger than the main room and accommodates 40-150 people.

This room features an original Brunswick bar of walnut and mahogany, vaulted ceiling and a staircase that leads to The Normandie Room (aka: The Speakeasy) in the lower level, modeled after the S.S. Normandie Smoker's Lounge.

"So there you have it: a Classic tavern story. A humble beginning, celebrity appeal, perseverance through decades of urban decay, rebirth along with the neighborhood over the last 76 years, and a damned fine burger", Sean Parnell, Chicago Bar Project.

Our commitment is to the neighborhood...to provide a friendly atmosphere, free of snobbery and excessive prices. Welcome to Blackie's!

Contact the owner directly at blackieschicago@sbcglobal.net with any comments or concerns.



SUNDAY: 7.30AM TO MIDNIGHT



SHARED PLATES

BRUSCHETTA 5.95

Roma Tomato, imported Balsamic Vinegar, fresh Basil, Parmesan Cheese, grilled Crostini

CRISPY CALAMARI 7.95

(8oz) Calamari, fried to perfection and served with Marinara, roasted Garlic Aioli, and a grilled Lemon

GRILLED SHRIMP COCKTAIL 6.95

(4) Tiger Shrimp, housemade Cocktail Sauce and a grilled Lemon

CHIPS WITH SALSA VERDE 4.95

Housemade blend of Green Tomatillos, Jalapeño, and Onion, Cilantro, served with fresh Tortilla Chips

CHIPS WITH PICO DE GALLO 5.95

Housemade blend of Red Tomato, Jalapeño, Onion, Cilantro, and Lime Juice served with fresh Tortilla Chips

CHICKEN WINGS .95 each (minimum 5) Jumbo Chicken Wings, slow cooked then fried, served

Jumbo Chicken Wings, slow cooked then fried, serve with Blue Cheese Dressing and Baby Carrots

MINI CHEESEBURGERS 6.95

(2) Petite Burgers with choice of Cheese, Pickels, and Fries (each additional 1.95)

SOUTHERN BBQ PULLED PORK SLIDER 5.95

(2) Guinness braised, hormone free BBQ Pulled Pork topped with Coleslaw on a mini Brioche Bun and Fries (each additional 2.95)

"POUTINE" a la BLACKIE'S 5.95

Hand Cut Fries, Grana padano, and Truffle Oil smothered in Mornay Sauce and topped with a Fried Egg

CHICKEN TENDERLOIN FRITTERS 4.95

(3) Chicken Tenders. Served with choice of Buffalo, BBQ, Ranch or Blue Cheese Dressing

MOZZARELLA STICKS 6.95

Baked fresh with Mozzarella and served with Marinara Sauce

POTATO SKINS 6.95

Four Crispy halves toped with fresh grated Cheddar Cheese, and Bacon, served with Sour Cream

PIZZA

CHICAGO"S ORIGINAL TAYLOR STREET PIZZA RECIPE THIN CRUST, HOMEMADE TOMATO SAUCE TOPPED WITH AGED MOZZARELLA

CHEESE

Small: 5.95 Large: 12.95

Cheese

PEPPERONI

Small: 5.95 Large: 12.95

Cheese and Pepperoni

ITALIAN SAUSAGE

Small: 6.95 Large: 13.95

Cheese and Italian Sausage

VEGETARIAN

Small: 6.95 Large: 13.95 Cheese, Green Pepper, Onion, Tomato

MARGHERITA

Small: 6.95 Large: 13.95

Thin sliced Tomato, Mozzarella and fresh Basil

FROM THE GARDEN

SERVED WITH OLD WORLD BAGUETTE AND BUTTER

ADD: Grilled Chicken Breast Strips 2.95 (4) Tiger Shrimp 5.95 (5oz) Jail Island Salmon Fillet 5.95

HOUSE SALAD

HALF: 3.95 FULL: 7.95

Local Mescaline Greens and Roma Tomato dressed with our house Citrus Vinaigrette

CHICKEN SPRING GREEN SALAD

HALF: 5.95 FULL: 9.95

Seasoned grilled Chicken Breast Strips tossed with Craisins, Walnuts, Blue Cheese and housemade Balsamic Dressing

CHICKEN CAESAR SALAD

HALF: 5.95 FULL: 9.95

Crisp Romaine Lettuce, house Caesar Dressing, Grana Padano, Herb Crouton, and grilled Chicken Breast Strips



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ALL SANDWICHES AND BURGERS COME WITH A CHOICE OF HAND CUT FRIES, KETTLE CHIPS OR SIDE SALAD

B.L.T. 6.95

Grilled, Indiana Bacon, Roma Tomato slices, organic Greens with a side of housemade Mayonnaise on choice of bread

SIGNATURE SALMON BURGER 9.95

(5oz) Jail Island Salmon Fillet topped with Coleslaw, served with our famous Chipotle Aioli, organic Greens, Roma Tomato slices, and Pickle Chips on a Brioche Bun

"THE JERK" CHICKEN 9.95

Jerk Marinated Chicken Breasts, grilled and topped with local Pepper Jack and Swiss Cheese, Citrus Aioli, Indiana Bacon organic Greens, Roma Tomato slices, and Pickle Chips on a Dutch Crunch Roll

TUNA MELT 9.95

Our famous Tuna Salad with local Aged Cheddar on choice of bread

OLD FASHIONED GRILLED CHEESE 8.95

American Cheese, Bacon, Fresh Tomato and grilled Onions on choice of bread (plain Grilled Cheese available 6.95)

TURKEY CLUB SANDWICH 9.95

Bacon, thinly sliced Turkey Breast, Lettuce, Roma Tomato slices with housemade Mayonaise on choice of bread

BLACKIE'S BURGER FULLY LOADED 9.95

(8oz) Black Angus Patty, roasted Garlic Aioli, local Aged Cheddar, Indiana Bacon, Caramelized Onion, roasted Cremini Mushroom, organic Greens, Roma Tomato Slices, and Pickle Chips served on a Brioche Bun

FRENCH BURGER 10.95

(8oz) Black Angus Patty, double cream Brie Cheese, Balsamic roasted Shallot, white wine poached Pear Spread, Whole Grain Mustard, organic Greens, Roma Tomato slices, and Pickle Chips served on a Brioche Bun

MASON-DIXON BURGER 10.95

(8oz) Black Angus Patty, topped with Pepper Jack Cheese, BBQ Pulled Pork, Coleslaw, organic Greens, Roma Tomato slices, and Pickle Chips served on a Brioche Bun

REUBEN SANDWICH 9.95

Slow cooked Crown Beef Brisket sliced thin on Deli Style Rye Bread, Swiss Cheese, 1000 Island Dressing, Sauerkraut and Pickle Chips

PASTAS

Served with Old World Baguette and Butter

PASTA BOWLS 5.95

- Pick A Pasta: Shells or Linguini
- Choose A Sauce: Vodka, Alfredo or Marinara

(add 1.95 for Grilled Chicken Breast Strips or Italian Sausage)

TRUFFLE MAC N'CHEESE 8.95

Our house blend of five local artisanal cheeses, White Truffle Oil, Ditalini Pasta (add 1.95 for Pork or Chicken)

THREE CHEESE TORTELLONI 9.95

A blend of Rocotta, Fontina and Mozzarella served with Italian Sausage in a Tomato-Cream Sauce

PASTA PRIMAVERA 9.95

Linguine Pasta with Asparagus, julienne Roma Tomato, Basil roasted Cremini Mushrooms, Grana Padano. Choice of Pesto, Alfredo, or Marinara Sauce

ANGEL HAIR PASTA WITH SALMON 12.95

(5oz) Jail Island Salmon Fillet and Spinach with Angel Hair Pasta in White Wine sauce

ENTREES

SHRIMP BASKET 8.95

Basket of crispy Shrimp fried and served with French Fries and housemade Cocktail sauce

SALMON FLORENTINE 11.95

(5oz) Jail Island Salmon Fillet grilled with Creamed Spinach and julienne of Roma Tomato, Demi Glace

RIBS 14.95

Succulent and tender, prepared with housemade BBQ Sauce, served with Coleslaw and French Fries

NEW YORK STRIP WITH BAKED POTATO 14.95

Grass-Fed Midwestern Strip grilled with Baked Potato and choice of Spinach, Asparagus or Oriental Vegetables



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BOTTLES AND CANS

MILLER LITE **BLUE MOON** GUINNESS STELLA

G'KNIGHT, 8.1% **REVOLUTION BREWERY**

(SEASONAL)

ON TAP

GREEN LINE PALE ALE

AMSTEL LITE **ANGRY ORCHARD** BECK'S **BECK'S DARK**

BUDWEISER **BUD LITE COORS LITE** CORONA **CORONA LIGHT**

DOS EQUIS DOS EQUIS AMBAR SAM ADAMS

HEINEKEN

HARP

HEINEKEN LITE **KILLIANS**

MILLER 64

MILLER HIGH LIFE MILLER LITE MILLER MGD MICHELOB ULTRA MODELO ESPECIAL **NEGRA MODELO NEW CASTLE CLAUSTERHALER** PABST BLUE RIBBON PILSNER UROUELL **ROLLING ROCK** SIERRA NEVADA STELLA

STELLA CIDRE

WEISS

FEATURED

OLD CHUB, Scotch Ale, 8.0%

Oskar Blues Brewery

DALE'S PALE ALE, 6.5%

Oskar Blues Brewery

Lagunitas IPA, 6.2%

Lagunitas Little Sumpin', 6.42%

Petaluma, California

Old Yella Pilsner, 5.3% Oskar Blues Brewery

ON THE SWEET SIDE

APPLE PIE A LA MODE

5.95

Apple Pie served warm and topped with a scoop of vanilla ice cream

CARROT CAKE

4.95

Freshly grated carrots, walnuts, pineapple, coconut, and just the right blend of spices with cream cheese frosting.

GERMAN CHOCOLATE CAKE

6.95 Three layers of light chocolate cake filled and topped with traditional filling of pecans and coconut. Frosted and piped with chocolate ganache

NEW YORK STYLE CHEESECAKE

Thick, dense and perfectly textured New York style cheesecake



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