



32/34 Main Street Warrenton, Virginia 20186

[www.blackbearbistro.com](http://www.blackbearbistro.com)

Black bear bistro & brick oven(Face Book)

Bistro & Brick Oven (540)428-1005

The Black Bear Bistro & Brick Oven family would like to take a moment to thank you for being our guest! Not all businesses take the time to remember that you, our patrons and friends, are the best! Thank you so much!

Chef Todd, Liz and Staff!

\*Indicates vegetarian or vegan options. Vegan cheese also available.

+Please note when ordering, items in **Red** and **Black** are prepared in different kitchens and may not arrive at the same time.

We also offer beer to go in the forms of 6-packs and growlers. Please ask your server about our current offerings.

### **“Beartizers”**

**Smoked Wings** tossed in your choice of sauces with celery and choice of blue cheese or ranch. 6 - \$9.95 12 - \$13.95

^ **Fresh Oysters** lightly breaded and flash fried, served with celery and choice of sauces on the side. 6 - \$9.95 12 - \$13.95

\***Crispy Dill Pickles** breaded and fried, served with ranch dressing. \$7.95

^ **Seared Scallops** served in a green curry broth. \$9.95

\***Hummus Plate** with our made fresh selection of veggies and pita points. \$7.95

\***Baked Brie** topped with roasted red peppers, pine nuts, brown sugar, and raisins served with pita points. \$9.95

^ **Firecracker Shrimp** served with spicy aioli and blue cheese dressing. \$9.95

### **“Brick-Ovenizers”**

**Brick Oven Bread** brushed with garlic butter and served with regular sauce. \$4.95

**Garlic Knots** wood fired with garlic butter and regular sauce. \$5.95

**Brick Aranchini:** Risotto balls stuffed with mozzarella, panko breaded and fried, served in a pool of regular sauce. \$7.95

**Polpetta Skillet:** House meatballs, shredded mozzarella, regular sauce, and bread. \$7.95

**Ciatola:** Smoked gouda fondue in a wood fired dough bowl. \$9.95

*Add Duck Confit \$5.00*

### **Salads**

**Baby Wedge:** Baby iceburgh lettuce topped with boiled egg, roasted cherry tomatoes, bacon, and gorgonzola cheese. \$10.95

**Garden Salad:** Baby lettuce blend, carrots, radish, tomato, cucumber, mushroom, and onion. Side - \$6.95 Full - \$10.95

**Casa Salad:** Salad with spring mix, tomato, red onion, carrot, parmesan, red wine vinaigrette. \$5.95

**Panzanella Salad:** Pan fried garlic bread, olive oil, cherry tomatoes, basil, house mozzarella, artichokes, black olives, and balsamic viniagrette. \$8.95

*Add Chicken, Vegetable Cake or Oysters \$4, Shrimp or Scallops \$5*

### **Soups**

\***Vegan Chili, Chef's Meat Chili, Chicken and Sausage Gumbo.**

Cup - \$5.95 Bowl - \$8.95

## Sandwiches

**Mae's Chicken:** House made chicken salad on toasted white bread with lettuce, tomato, and mayonnaise. \$8.95

**Fried Chicken:** Southern fried chicken topped with Al's Buffalo sauce, pickles, and mayonnaise. \$8.95

**Chef's Tacos:** Duck confit on house made corn tortillas with radishes, cilantro, and lime wedges. \$12.95

**Chorizo Hoagie:** Grilled Cajun sausage topped with peppers and onions on a toasted pistoulet hoagie with Jake's mustard. \$9.95

**Turkey Rueben:** Smoked turkey, sauerkraut, Dijon, and Swiss cheese, on toasted rye. \$8.95

**Main Dip:** Slow roasted beef with sautéed onions, and provolone cheese on a pistoulet hoagie with house gravy. \$9.95

**Muffalatta:** Ham, turkey, provolone, olive spread, mayonnaise, lettuce, tomato, and onion on a Leidenheimer roll. Half \$8.95 Full \$16.95

**Cheese Steak:** Shaved sirloin steak, onions, peppers, provolone, and mayonnaise on a pistoulet hoagie. \$9.95

**Ham Paninni:** with brie and Jake's mustard on wheat bread. \$8.95

**Turkey Paninni:** Sliced apples, gorgonzola, and Jakes mustard on wheat bread. \$8.95

**\*Vegetable Burger:** Seared house made veggie cake on a kaiser roll with lettuce, tomato, and veganaise. \$8.95

**\*Hummus wrap:** Tortilla filled with lettuce, tomato, cucumber, hummus, mushroom, carrot, radish, and onion. \$7.95

**Smoked Stuff:** Smoked chicken or pork tossed in bourbon BBQ on a kaiser. \$8.95

**\*Vegan Sloppy Joe:** Liz's House made vegan sloppy joe with onions, peppers, spiced tomato sauce, and soy crumbles. \$8.95

**Meatball Sub:** Regular sauce and provolone on a toasted pistoulet hoagie. \$8.95

**Portabello Sub:** Sauteed portabello, onions, peppers, and provolone. \$8.95

**Po' Boys:** Choice of fried shrimp or oysters on a pistoulet hoagie, topped with lettuce, tomato, pickle, and remoulade sauce.

Half (9 inch) - \$11.95 Full (18 inch) - \$19.95

## Jack Russell's Dawg House:

**The Sheppard:** Grilled and topped with chili and cheddar.

**The Pit Bull:** Grilled and topped with bacon and habanero bacon sauce.

**The Korgie:** Grilled and topped with jalapenos, onions, and Jake's mustard.

**The Po' Puppy:** Deep fried and topped with lettuce, tomato, pickles, and remoulade.

**The Sheep Dog:** Deep fried and topped with celery, blue cheese crumbles, and buffalo sauce.

**The Labrador:** Grilled and topped with sauerkraut and Dijon.

**The Jack Russell:** Grilled and topped with peanut butter and mayonnaise.

**The Mutt:** Grilled and topped with chili and slaw.

1 Angus "Dawg" with fries for \$7.95 Add 2<sup>nd</sup> for \$4.

Want to try 2? Yes, we can crossbreed. Pick your pair.

## Burgers

+All burgers are served with lettuce, tomato, onion, and a side.

^**Baby Bear** (1 four oz. patty) \$6.00

^**Mama Bear** (2 four oz. patties) \$9.00

^**Papa Bear** (3 four oz. patties) \$11.00

^**Bacon Cheese Monster:** Grilled 8 oz. patty topped with bacon, cheddar, provolone, and Swiss. \$11.95

^**The Hangover:** Grilled 8 oz. patty topped with bacon, fried egg, cheddar cheese, and habanero sauce. \$11.95

^**Buffalo Burger:** Grilled 8 oz. patty topped with smoked chicken tossed in Buffalo sauce, blue cheese dressing, and celery. \$12.95

^**The Mosby:** Grilled 8 oz. patty topped with cheddar, chili, and slaw.  
\$12.95

^**No Darn Way:** Grilled 16oz. patty topped with pepperjack, jalapenos, chilli, lettuce, tomato, and onion. \$19.95

*\*Chef Recommends Rare to Medium.*

+Swiss, Cheddar, Provolone, Pepperjack, Habanero Cheese. \$1.00

## Brick Oven Wood Fired Neapolitan Pizze

**Giovani:** Spicy sauce, salami, capicola, shredded mozzarella, peppadews. \$13.95

**Formagio:** Regular sauce, shredded mozzarella, smoked gouda, fontina, sliced mozzarella.  
\$13.95

**BBQ Chicken:** Smoked chicken, BBQ sauce, shredded mozzarella, red onion. \$13.95

**The Philly:** Shaved sirloin, garlic ricotta sauce, sautéed onions, peppers, mushrooms, and mozzarella. \$13.95

**Seasonal:** Roasted squash, tomato, goat cheese, olive oil, pine nuts, and sage. \$14.95

**Tricolore:** Regular sauce, mushrooms, artichokes, sliced mozzarella, and finished with arugula tossed in lemon vinaigrette. \$14.95

**Margarite:** Hand milled tomatoes, olive oil, sliced mozzarella, and basil. \$12.95

**Picante:** Spicy sauce, habaneros, capicola, and shredded mozzarella. \$13.95

**The Nola:** Spicy sauce, chorizo sausage, onions, goat cheese, mozzarella and arugula.  
\$14.95

**Capra Rosso:** Regular sauce, pepperoni, peppadews, bacon, spinach, mozzarella, goat cheese. \$14.95

**Aloha:** Regular sauce, shredded mozzarella, pineapple, bacon. \$11.95

**Verdura:** Rosemary oil, minced garlic, feta, artichokes, spinach, mushroom, red onion, and arugula tossed in basil vinaigrette. \$14.95

**Chef's Duck:** Duck confit, onions, smoked gouda, mozzarella and rosemary oil.. \$14.95

**Whistle Pig:** Garlic oil, spinach, feta, and bacon. \$13.95

| \$1.00 each                  | \$2.00 each         |               | \$3.00 each       |             |
|------------------------------|---------------------|---------------|-------------------|-------------|
| Red Onion                    | Pepperoni           | Salami        | Artichokes        | Steak       |
| Spinach      Arugula         | Peppadews           | Shredded Parm | Capicola          | Blue Cheese |
| Basil      Black Olives      | Pineapple           | Bacon         | Smoked Chicken    | Fontina     |
| Jalapeno      Bell Peppers   | Goat Cheese         | Habaneros     | Meatballs         | Chorizo     |
| Garlic      Diced Tomato     | Feta Cheese         |               | Sausage           |             |
| Olive Oil      Sautéed Onion | Shredded Mozzarella |               | Sliced Mozzarella |             |
| Mushrooms                    |                     |               | Smoked Gouda      |             |

## Pizze Da Vinci

Create your masterpiece with choice of sauce and shredded mozzarella. \$7.95

Gluten Free Dough and Vegan Cheese are Available. Ask About our Kid Pizzas.

In consuming our Gluten free dough please be aware there may be a chance of cross contamination.

## Wood Fired Specialties

**+Salumi Calzone:** Salami, capicola, shredded mozzarella. \$10.95

**+Verdura Calzone:** Spinach, basil, sautéed onion, ricotta cream sauce. \$10.95

**+Capra Rosso Calzone:** Regular sauce, pepperoni, peppadews, bacon, spinach, and goat cheese. \$10.95

**+Veggie Calzone:** Rosemary oil, mushrooms, artichokes, black olives, red onion, bell peppers, tomatoes, and basil. \$10.95

+Served with a side of regular sauce and casa salad.

## Bear Entrees

Chicken Parmesan: Fried chicken breast topped with mozzarella and tomato sauce over spaghetti with garlic bread. \$17.95

Chorizo sausage over a smashed potato with onions, peppers, and house gravy.  
\$19.95

Duck confit noodle bowl with green curry broth, vegetables, and rice noodles. \$18.95

Spaghetti and meatballs with garlic bread and regular sauce. \$15.95

▲ Shrimp, scallop, and oyster etoufee over brown rice. \$19.95

Ricotta gnocchi with roasted squash, zucchini, and sage in brown butter wine sauce.  
\$16.95

Blackened ribeye with red wine poached oysters, smashed potato, and vegetables.  
\$22.95

\*Sautéed tofu with carrot pasta, pesto, and roasted tomatoes. \$16.95

\*Vegetable cakes made with corn, zucchini, squash, onion and seasonings over brown rice and green curry broth. \$17.95

Here at Black Bear Bistro and Brick Oven we pride ourselves on making everything fresh, in house, and to order. Some items might take a little time when we are busy.

^Please note that eating raw or undercooked meats, seafood, or shellfish may increase your risk of food borne illness.