

Blackbird

PUBLIC HOUSE

SNACKS

FRESH SHUCKED OYSTERS*	
fresh oysters daily	
1/2 DOZEN	10
DOZEN	18
PARMESAN FRIES (v gf)	6.95
house-cut fries, italian herbs, parmesan, truffle aioli	
MUSSELS*+FRIES	8.95
1/2 pound, white wine & garlic or spanish red sauce served with fresh house cut fries (sub pasta for fries +4)	
MEAT + CHEESE BOARD	15.95
two meats, three cheese served with assorted accouterments and bread	
BURRATA (v)	10.95
tomatoes, basil, fresh berries, balsamic drizzle, bread	
CALAMART	9.95
lightly fried, cherry pepper aioli	
WINGS (gf)	11.95
one pound, smoked in house and flash fried served with carrots and choice of sauce: buffalo, bbq, jalapeño gold, honey garlic, honey sriracha or naked	
ROASTED BEETS (ve gf)	7.95
pecans, honey, goat cheese, balsamic	
BLISTERED BRUSSELS (v gf)	7.95
cilantro vinaigrette, parmesan	
CHICKEN + FRIES	9.95
your choice of "Nashville hot" or "traditional country fried" served with blue cheese or ranch and house-cut fries	

GREENS + GRAINS

dressings: ranch | blue cheese | cilantro vin
balsamic vin | red wine vin

add bacon+2 | candied bacon+3 | falafel+3 | chicken+4
| shrimp+4 | tuna*+6 | salmon*+6 | steak*+6

SIMPLE SALAD (ve gf)	6.95
greens, tomato, cucumber	
BEET SALAD (v gf)	10.95
roasted beets, greens, goat cheese, pepitas, apples	
FULL HOUSE SALAD (v)	11.95
mixed greens, cranberries, pecans, hemp seeds, avocado, grape tomatoes, goat cheese, croutons	
GRILLED CHICKEN SALAD	14.95
mixed greens, kale, tomatoes, red onion, croutons, tossed in honey sriracha dressing (sub grilled shrimp n/c)	
STEAK HOUSE SALAD (gf)	17.95
kale, arugula, seared steak*, farro, cherry tomatoes, avocado, fried onions, blue cheese crumbles, tossed in red wine vin	
SOUTHWEST QUINOA BOWL (ve gf)	11.95
quinoa, black beans, tomatoes, avocado, pico de gallo, pickled onions, tortilla strips, cilantro vin.	
BUDDHA BOWL (ve gf)	12.95
quinoa, roasted sweet potatoes, fried chickpeas, pickled onions, shaved carrots, hemp seeds, greens, tahini	
POKE BOWL	15.95
farro, tuna, green onion, jalapeño, sesame seeds, cucumber, pickled onions, avocado, shredded carrots, sesame vinaigrette	

FROM THE GRILL

all burgers made with fresh ground beef, two smash patties, cooked medium to mid well, served with fries, fresh chips or slaw

brussels or house greens+2 | truffle fries+2 | avocado+2
bacon+2 | candied bacon+3 | jalapeños+1 | cup of soup+2
gluten free bun +2.5

CLASSIC CHEESEBURGER*	10.50
american cheese, pickles, onions	
PUBLIC HOUSE BURGER*	11.95
candied bacon, cheddar, pickled veg, rosemary aioli	
SWISS TRAIN*	11.95
swiss, sautéed mushrooms, onion straws, garlic aioli	
WASH PARK*	12.50
provolone, avocado, sun-dried tomatoes, arugula, rosemary aioli	

SANDWICHES

served with fries, fresh chips or slaw

brussels or house greens+2 | truffle fries+2 | avocado+2
bacon+2 | candied bacon+3 | jalapeños+1 | cup of soup+2
gluten free bun +2.5

THE BIRD	12.50
buttermilk fried chicken, slaw, pickles, remoulade	
FALAFEL (v)	11.95
black bean and garbanzo falafel, cucumber, tomato, tzatziki, naan	
FRENCH DIP	15.50
thin sliced rib eye*, au jus, provolone, horseradish	
BUFFALO CHICKEN WRAP	11.95
fried or grilled chicken, greens, tomato, served with ranch or blue cheese	

MAINS

three cheeses blended to perfection.

candied bacon +2 | chicken +3 | jalapeños +1
buffalo sauce +1 | blue cheese crumbles +1

BAKED MAC+CHEESE (v)	9.95
three pieces traditional or nashville hot, slaw & your choice of side (brussels, mac & cheese, fries) extra pieces of chicken and extra sides +3ea	
FRIED CHICKEN	16.95
three pieces traditional or nashville hot, slaw & your choice of side (brussels, mac & cheese, fries) extra pieces of chicken and extra sides +3ea	
PAN SEARED SALMON	18.95
atlantic salmon, quinoa, kale, roasted beets, herbs & olive oil	
STEAK FRITES	17.95
8oz. steak, chimichurri, garlic butter, house cut parmesan fries, rosemary aioli	

SPECIALTY PIES 12" / 16"

vegan cheese +3 | 14" gluten free crust +5

NEW YORKER	16 / 23
red sauce, mozzarella, sausage, pepperoni fennel, tomatoes, basil, ricotta	
FOREST (v)	16 / 23
garlic & olive oil, mozzarella, pecorino, rosemary, sautéed mushrooms, thyme, garlic, parmesan, melted leeks	
ROCKET	15 / 23
white sauce, mozzarella, arugula, prosciutto, balsamic drizzle. add fresh figs +2	
THE REAL DILL	15 / 23
white sauce, bacon, thin sliced dill pickles, mozzarella, dill	
BBQ CHICKEN	15 / 22
bbq sauce, mozzarella, cheddar, grilled chicken, bacon, jalapeños, scallions	
WHOLE HOG	16 / 24
red sauce, mozzarella, pepperoni, sausage, salami, bacon, red onion	
WORKS	17 / 24
red sauce, mozzarella, sausage, pepperoni, candied bacon, mushrooms, red & green peppers, red onions, olives	
HAWAIIAN	15 / 22
red sauce, ham, pineapple, jalapenos, mozzarella	
MARGHERITA (v)	15 / 22
red sauce, mozzarella, tomato, basil	
BUFF CHICK	16 / 24
buffalo sauce, mozzarella, chicken, red onion, blue cheese crumbles, ranch or blue cheese dipping sauce	

BUILD YOUR OWN PIE

12 INCH	11	
16 INCH	16	
14 INCH GF	16	
SAUCES: marinara garlic & olive oil white sauce	\$1 TOPPINGS mushrooms jalapeños onion tomato green & red peppers olives basil pineapple cheddar egg*	\$2.5 TOPPINGS pepperoni ham sausage candied bacon prosciutto chicken artichokes anchovies brussels ricotta



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(v)= vegetarian (ve) = vegan (o) = optional (gf) = gluten free

Americans use 500 million straws daily (enough straws to circle the Earth 2.5 times). To reduce our environmental impact, straws are only available upon request. *all items marked with an asterisk contain raw or under cooked products. consuming raw or under cooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. If you have a nut allergy or sensitivity please alert your server. A 20% gratuity may be added to parties of 8 or more.