

Blackbird

PUBLIC HOUSE

SNACKS

MEAT AND CHEESE BOARD	15.95
two meats, three cheeses served with assorted accouterments and bread	
CALAMARI	10.95
lightly fried, cherry pepper aioli	
BURRATA (v)	11.95
tomatoes, basil, fresh berries, balsamic drizzle, bread	
BEET HUMMUS (ve gf)	9.95
served with fresh veggies + house made lavash	
BLISTERED BRUSSELS (v gf)	8.95
cilantro vinaigrette, parmesan	
PARMESAN FRIES (v gf)	7.95
house-cut fries, Italian herbs, parmesan, truffle aioli	
BLUE CHEESE CHIPS (v gf)	7.95
fresh chips, blue cheese + crumbles, balsamic vinegar	
WINGS	13.95
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	
CHICKEN + FRIES	12.95
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 | shrimp+4
falafel+3 | chicken+4 | salmon+7 | steak+8

SIMPLE SALAD (ve gf)	7.95
greens, tomato, cucumber	
BEET SALAD (v gf)	11.95
roasted beets, greens, goat cheese, pepitas, apples	
FULL HOUSE SALAD (v)	12.95
mixed greens, cranberries, pecans, hemp seeds, avocado, grape tomatoes, goat cheese, croutons	
STEAK HOUSE SALAD* (gf)	18.95
kale, arugula, seared steak*, grape tomatoes, avocado, fried onions, blue cheese crumbles, tossed in red wine vin	
SOUTHWEST QUINOA BOWL (ve gf)	14.95
quinoa, black beans, tomatoes, avocado, pico de gallo, pickled onions, tortilla strips, cilantro vin.	
BUDDHA BOWL (ve gf)	14.95
quinoa, roasted sweet potatoes, fried chickpeas, pickled onions, shaved carrots, hemp seeds, greens, tahini	

MAINS

STEAK FRITES	19.95
8oz. steak, chimichurri, garlic butter, house cut parmesan fries, rosemary aioli	
PAN SEARED SALMON*	18.95
atlantic salmon served with a fried chickpea mediterranean salad, feta	
GARDEN TACOS (ve gf)	13.95
three soft corn tortillas, sweet potato, corn, black beans, slaw, avocado, pico, cilantro (shrimp +4, chicken +3)	
FRIED CHICKEN	18.95
three pieces traditional or nashville hot, slaw & your choice of side (brussels, mac & cheese, fries) extra pieces of chicken and extra sides +3ea	
MAC+CHEESE (v)	11.95
a blend of three cheeses finished with bread crumbs (chicken +4, bacon +2, candied bacon +3, jalapenos +1)	

FROM THE SEA

FRESH SHUCKED OYSTERS*	
served by the 1/2 or full dozen, ask you server for our daily specialty oysters	
CHESAPEAKE BAY	10 18
SPECIALTY OYSTERS	MKT
MUSSELS*+FRIES	9.95 17.95
1/2 or full pound, choice of broth: white wine + garlic, spicy Spanish red	
TANGY SHRIMP	13.95
hand-breaded fried shrimp tossed with your choice of jalapeño gold, honey garlic, honey sriracha, or buffalo sauce & served with ranch or blue cheese dressing	

FROM THE GRILL

all burgers made with fresh ground beef, cooked medium to mid well, served with fries, fresh chips or slaw
brussels or house greens+2 | parm fries+2 | avocado+2
bacon+2 | candied bacon+3 | jalapeños+1
mushrooms +1 | gluten free bun +2.5

CLASSIC CHEESEBURGER*	12.95
cheddar, lettuce, tomato, pickled veggies	
PUBLIC HOUSE BURGER*	14.95
candied bacon, cheddar, pickled veg, rosemary aioli	
WASH PARK BURGER*	14.95
provolone, avocado, sun-dried tomatoes, arugula, rosemary aioli	

SANDWICHES

served with fries, fresh chips or slaw
brussels or house greens+2 | parm fries+2 | avocado+2
bacon+2 | candied bacon+3 | jalapeños+1
gluten free bun +2.5

THE BIRD	13.95
butter milk fried chicken, slaw, pickles, tomatoes, remoulade	
SHRIMP PO BOY	16.95
crisp shrimp, kale, tomato, house made remoulade	
FALAFEL WRAP (v)	13.95
black bean and garbanzo falafel, cucumber, tomato, tzatziki	
BUFFALO CHICKEN WRAP	13.95
fried or grilled chicken, greens, tomato, served with ranch or blue cheese	
FRENCH DIP	16.95
thin sliced rib eye*, au jus, provolone, horseradish sauce	

DAILY SPECIALS

MONDAY	all day happy hour
TUESDAY	\$1.50 Fresh Shucked Oysters all day
SATURDAY Brunch 10-3	all you can drink mimosas \$14 (orange only - all other flavors \$16)
SUNDAY Brunch 10-3	all you can drink mimosas \$15 (orange only - all other flavors \$16) \$1.50 Fresh Shucked Oysters all day

SPECIALTY PIES 12" / 16"

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

NEW YORKER	17 / 25
red sauce, mozzarella, sausage, pepperoni fennel, tomatoes, basil, ricotta	
FIG + PIG	18 / 26
garlic & olive oil, prosciutto, dried figs, nuts, ricotta, arugula, balsamic drizzle, shaved parm (fried egg* +2 4)	
FOREST (v)	18 / 25
garlic & olive oil, mozzarella, pecorino, rosemary, sautéed mushrooms, thyme, garlic, parmesan, melted leeks	
PICCANTI	17 / 24
red sauce, mozzarella, pepperoni, pepperoncini, chili oil, ricotta	
THE REAL DILL	17 / 25
white sauce, bacon, thin sliced dill pickles, mozzarella, dill	
ROCKET	17 / 25
white sauce, mozzarella, arugula, prosciutto, balsamic drizzle	
BBQ CHICKEN	18 / 25
bbq sauce, mozzarella, cheddar, grilled chicken, bacon, jalapeños, scallions	
WHOLE HOG	18 / 26
red sauce, mozzarella, pepperoni, sausage, salami, bacon	
WORKS	18 / 26
red sauce, mozzarella, sausage, pepperoni, candied bacon, mushrooms, red & green peppers, red onions, olives	
HAWAIIAN	17 / 24
red sauce, ham, pineapple, jalapenos, mozzarella	
MARGHERITA (v)	16 / 23
red sauce, mozzarella, tomato, basil	
BUFF CHICK	18 / 25
buffalo sauce, mozzarella, chicken, red onion, blue cheese crumbles, ranch or blue cheese dipping sauce	

BUILD YOUR OWN PIE

12 INCH	11.5	
16 INCH	16.5	
14 INCH GF	16.5	
SAUCES:	TOPPINGS 1 / 2	PREMIUM TOPPINGS 2 / 3
marinara	mushrooms	pepperoni
garlic & olive oil	jalapeños	ham
white sauce	onion	sausage
	tomato	candied bacon
	green & red peppers	bacon
	olives	prosciutto
	basil	chicken
	pineapple	artichokes
	cheddar	brussels
	egg*	ricotta
		pickles



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

*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.