

Blackbird

PUBLIC HOUSE

SNACKS

FRESH SHUCKED OYSTERS*	
fresh oysters daily	
1/2 DOZEN	10
DOZEN	18
MEAT AND CHEESE BOARD	14.95
two meats, three cheese served with assorted accomterments and bread	
MUSSELS*+FRIES	9.95
1/2 pound, white wine & garlic or spanish red sauce served with fresh house cut fries. Full pound \$14.95. (sub pasta for fries +4)	
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)	7.95
cilantro vinaigrette, parmesan	
PARMESAN FRIES (v gf)	7.95
house-cut fries, italian herbs, parmesan, truffle aioli	
WINGS (gf)	12.95
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	11.95
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*+7

SIMPLE SALAD (ve gf)	7.5
greens, tomato, cucumber	
BEET SALAD (v gf)	11.95
roasted beets, greens, goat cheese, pepitas, apples	
BLT SALAD	10.5
greens, bacon, avocado, grape tomato, croutons	
FULL HOUSE SALAD (v)	12.95
mixed greens, cranberries, pecans, hemp seeds, avocado, grape tomatoes, goat cheese, croutons	
STEAK HOUSE SALAD (gf)	18.5
kale, arugula, seared steak*, cherry tomatoes, avocado, fried onions, blue cheese crumbles, tossed in red wine vin	
SOUTHWEST QUINOA BOWL (ve gf)	13.95
quinoa, black beans, tomatoes, avocado, pico de gallo, pickled onions, tortilla strips, cilantro vin.	
BUDDHA BOWL (ve gf)	14.5
quinoa, roasted sweet potatoes, fried chickpeas, pickled onions, shaved carrots, hemp seeds, greens, tahini	
POKE BOWL	16.5
brown rice, 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 mushrooms +1 cup of soup+2 gluten free bun +2.5	
PUBLIC HOUSE BURGER*	13.95
candied bacon, cheddar, pickled veg, rosemary aioli	
CLASSIC CHEESEBURGER*	12.5
cheddar, lettuce, tomato, pickled veggies	
WASH PARK*	13.95
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	12.95
buttermilk fried chicken, slaw, pickles, tomatoes, remoulade	
FALAFEL (v)	12.95
black bean and garbanzo falafel, cucumber, tomato, tzatziki, naan	
FRENCH DIP	14.95
thin sliced rib eye*, au jus, provolone, horseradish	
BUFFALO CHICKEN WRAP	12.95
fried or grilled chicken, greens, tomato, served with ranch or blue cheese	

MAINS

STEAK FRITES	17.95
8oz. steak, chimichurri, garlic butter, house cut parmesan fries, rosemary aioli	
PAN SEARED SALMON	19.95
atlantic Salmon served with a fried chickpea mediterranean salad, feta	
FRIED CHICKEN	17.95
three pieces traditional or nashville hot, slaw & your choice of side (brussels, mac & cheese, fries) extra pieces of chicken and extra sides +3ea	
GARDEN TACOS (ve gf)	13.95
three soft corn tortillas, sweet potato, corn, black beans, slaw, avocado, pico, cilantro	
MAC+CHEESE (v)	11.95
a blend of three cheeses finished with bread crumbs (chicken +4, bacon +2, candied bacon +3, jalapenos +1)	

DAILY SPECIALS

MONDAY all day happy hour
TUESDAY \$1 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 \$14 (orange only - all other flavors \$16) \$1 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	17 / 25
garlic & olive oil, prosciutto, dried figs, nuts, ricotta, arugula, balsamic drizzle, shaved parm (fried egg +2 4)	
FOREST (v)	17 / 24
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	16 / 24
white sauce, bacon, thin sliced dill pickles, mozzarella, dill	
ROCKET	16 / 24
white sauce, mozzarella, arugula, prosciutto, balsamic drizzle. add fresh figs +2	
BBQ CHICKEN	17 / 25
bbq sauce, mozzarella, cheddar, grilled chicken, bacon, jalapeños, scallions	
WHOLE HOG	17 / 25
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)	15 / 21
red sauce, mozzarella, tomato, basil	
BUFF CHICK	17 / 24
buffalo sauce, mozarella, 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: marinara garlic & olive oil white sauce	TOPPINGS 1 / 2 mushrooms jalapeños onion tomato green & red peppers olives basil pineapple cheddar egg*	PREMIUM TOPPINGS 2 / 3 pepperoni ham sausage candied bacon prosciutto chicken artichokes anchovies brussels ricotta
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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.