

# Blackbird

PUBLIC HOUSE

## SNACKS

### MUSSELS & FRITES gf

½ or full pound

thai red curry + coconut milk 8.00 | 13.00

white wine & garlic 8.00 | 13.00

sausage + fennel + chili 9.00 | 15.00

### MEAT & CHEESE BOARD\* gfo 14.00

3 cheeses, 2 meats & accoutrements

### WINGS\* gf 10.00

1 lb smoked & flash fried with choice of sauce: bourbon maple, buffalo, bbq, mango habanero

### TRUFFLE FRIES v | gf 7.50

truffle, pecorino, thyme, béarnaise (egg\* +1.50)

### BLUE CHEESE CHIPS v | gf 7.00

blue cheese, balsamic reduction

### CANDIED BACON\* gf 8.00

4 slices coated in house-made candied spices

## GREENS

add chicken\*+3, salmon\*+4, steak\*+5, candied bacon\*+3

### CITRUS CHICKEN SALAD\* gf 13.50

grilled chicken, candied pecans, kale, oranges, grapefruit vinaigrette

### SIMPLE SALAD ve | gf 6.00

greens, tomato, cucumber, balsamic vinaigrette

## BRUNCH

### WAFFLES 9.00

strawberries, gran marnier chantilly cream

### FARMSTEAD BREAKFAST\* gfo 11.00

2 eggs any style, candied bacon, breakfast potatoes, toast

### BREAKFAST BRUSSELS\* vo | gf 10.00

pecans, cranberries, choice of egg (chopped bacon +1)

### CAULIFLOWER HASH\* vo | gf 10.00

cauliflower, peppers, onions, tomatoes, pecorino, two eggs

### CHILIQUILLES\* vo | gf 11.00

mild green chili, black beans, eggs, avocado, Tillamook cheddar, queso fresco, pico de gallo

### BREAKFAST BURRITO\* vo 10.00

mild green chili, black beans, breakfast potatoes, eggs, Tillamook cheddar, queso fresco, pico de gallo, (bacon+1)

### BISCUITS & GRAVY 10.50

2 biscuits, ham, smothered with country sausage gravy, topped with candied bacon

### PUBLIC HOUSE BURGER\* 12.00

candied bacon, Tillamook cheddar, rosemary aioli, tomato, house pickles, fries (truffle fries +2, egg +1.50)

## PIZZA

10" | 16" | GF 12" (+4)

### THE OMELETTE PIZZA\* v 12.00 | 24.00

béchamel, sausage, candied bacon, Tillamook cheddar, scrambled eggs

### BBQ PULLED PORK\* 13.00 | 24.00

smoked pork shoulder, bbq sauce, cheddar, candied bacon, fresnos, scallions

### HAWAIIAN\* 12.50 | 23.00

san marzano, mozzarella, pineapple, country ham, jalapenos

### THE WORKS 14.00 | 26.00

san marzano, mozzarella, sausage, pepperoni, bacon, mushrooms, red pepper, green pepper, red onion, olives

### THE FOREST v 13.00 | 25.00

olive oil, mozzarella, pecorino, rosemary, sautéed wild mushrooms, thyme, roasted garlic parmesan, melted leeks

### BUILD YOUR OWN PIE

10" 9.00 | 16" 16.50 | 12"GF 13.00

Start with our cheese pizza as your base and add your sauce and toppings.

**SAUCE:** san marzano | olive oil & garlic | béchamel

**\$1 TOPPINGS:** mushrooms, brussels, jalapenos, fresnos, piquillo peppers, onion, tomato

**\$2 TOPPINGS:** pepperoni\*, country ham\*, Italian sausage\*, pork belly\*, candied bacon, Tillamook cheddar, pineapple

**\$3 TOPPINGS:** feta, artichoke hearts, prosciutto\*, 2 eggs\*

## BURGERS & SANDWICHES

### PULLED PORK SANDWICH\* 11.50

bbq spiced rub, kohlrabi slaw, brioche bun

### BLT PORKBELLY SANDWICH\* 13.00

glazed pork belly, candied bacon, arugula, rosemary aioli, naan bread (egg\* +1.50, cheese +1, avocado +1)

### BUFFALO CHICKEN SANDWICH\* 12.00

fried chicken breast, tossed in buffalo sauce, blue cheese dressing, lettuce, tomato, brioche bun (candied bacon +2)

## SIDES

FROOT LOOPS 3.00

SEASONAL FRUIT 5.00

BREAKFAST POTATOES 4.00

EGG ANY STYLE\* 1.50

BACON (2 SLICES)\* 4.00

CANDIED BACON (2 SLICES)\* 4.50

GF OR WHEAT TOAST 3.00

FRIES 3.00

TRUFFLE FRIES 5.00

CHIPS 3.00

v: vegetarian | ve: vegan | gf: gluten free | o: optional  
General Manager Dave Canino

\* Consuming any of these raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

## COCKTAILS

**MIMOSAS** 4.00 | Carafes 15.00 (orange only)  
grapefruit, cranberry, apple, orange, pineapple, watermelon

**SEASONAL SANGRIA** 5.00

**BLOODY MARYS**

house 6.00

"The Real Dill" bloody 8.00

(made with candied bacon & Real Dill Bloody mix)

**BREAKFAST OLD FASHIONED** 8.00

jim beam rye, mezcal, maple syrup, candied bacon, bitters

**MORNING MULE** 7.00

Rittenhouse rye, Frangelico, orange juice, ginger beer

**MAN CEREAL** 7.00

bull & bush man beer ipa, jim beam rye, grapefruit, contrato bianca

**MORNING PICK ME UP** 7.00

fernet, vermouth, bitters, orange twist

**SIDE CAR** 8.00

pierre ferrand cognac, triple sec, lime juice

## BEVERAGES

**JUICE** 3.00

orange (fresh squeezed +3), grapefruit, cranberry, apple, pineapple, tomato

**MOCKTAILS** 6.00

designated strawberry

summer mule

bartender's choice

**COFFEE, TEA & COCOA**

regular or decaf 2.00

espresso 2.00

Americano 2.50

cappuccino 3.50

café au lait 2.50

café latte 3.50

café mocha 3.75

cocoa 3.00

bhakti chai 4.25

hot tea (black, green, herbal) 2.25

add breve, soy milk, almond milk +.50

add vanilla, caramel, black cherry +.50

**\$1 OYSTERS & \$1 OFF DRAFTS 20% off 2<sup>nd</sup> Bottle of Wine**