

Blackbird

PUBLIC HOUSE

BRUNCH

WAFFLE v 9

strawberries, gran marnier chantilly cream

FARMSTEAD BREAKFAST* gfo 12

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

BREAKFAST BRUSSELS* v | gf 10

pecans, cranberries, choice of egg* (bacon +2)

CAULIFLOWER HASH v | gf 11.5

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

SPINACH AND AVOCADO BENEDICT v 12

spinach, avocado, tomato, poached egg*, english muffin, hollandaise sauce, potatoes

CHILIQUILS v | gf 11

vegetarian green chili, black beans, eggs*, avocado, cheddar, queso fresco, pico de gallo

BREAKFAST BURRITO vo 11

mild green chili, black beans, breakfast potatoes, eggs*, cheddar, queso fresco, pico de gallo, (bacon+2)

BISCUITS & GRAVY 12

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

SMOKED SALMON BENEDICT 14

sliced and stacked smoked salmon*, tomato, poached egg*, hollandaise sauce, english muffin, potatoes

PORK BELLY TACOS 13

three corn tortillas, pork belly, egg, pico de gallo, pico de gallo, avocado, cheese

STEAK AND EGGS 18.5

6oz rosemary marinated steak*, two eggs*, potatoes

SHRIMP & GRITS gf 17

6 large tiger shrimp*, pumpkin cheddar grits, paprika cream sauce, scallions

GREENS

dressings: citrus vinaigrette, ranch, blue cheese, balsamic vin add chicken*+5, salmon*+6, shrimp* +6, steak*+7, candied bacon*+3

HOUSE SALAD ve | gf 6.5

greens, tomato, cucumber, choice of dressing

CAESAR SALAD vo 7.5

romaine, house-made Caesar dressing*, grana padano, croutons (anchovies* +1.5)

FULL HOUSE v 11

greens, spinach, cranberries, nuts, avocado, grape tomatoes, house-made croutons, goat cheese, choice of dressing

PIZZA

gluten free crust available +4

BLACKBERRY PIE* v 15 | 22

blackberry base, shaved fennel, goat chese*, honey

THE OMELETTE PIZZA* v 15 | 22

white sauce, sausage, candied bacon, Tillamook cheddar, scrambled eggs*

ROCKET dfo 14 | 21

garlic and olive oil, arugula, prosciutto, grana padana, balsamic reduction (egg +1.5)

EL JEFE vo 17 | 24

black bean base, onions, jalapeños, tomatoes, sliced steak*, cheddar, cotija, chipotle ranch, shredded lettuce (vegetarian - sub avocado for steak) (egg +1.5)

BBQ CHICKEN 15 | 22

bbq sauce, cheddar, mozzarella, chicken*, bacon, jalapeño, scallions

GARDEN v 16 | 23

garlic and olive oil, portabello mushrooms, caramelized onions, roasted red peppers, brussels, provolone, house-made mozzarella

THE FOREST v 16 | 23

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

SNACKS

MEAT & CHEESE BOARD* gfo 16

3 cheeses, 2 meats* & accoutrements

WINGS* gf 10.5

1 lb smoked & flash fried with choice of sauce: spicy honey garlic, pb+j, buffalo, Carolina gold, bbq, cilantro jalapeño lime, naked (pb+j contains peanuts - allergen warning)

SPINACH ARTICHOKE DIP v | gf 9.5

kale, spinach, artichoke & grana padano, chips, carrot sticks

MAC & CHEESE BITES v 8

house-made mac & cheese lightly fried, remoulade (original mac & cheese available - 10)

CANDIED BACON* gf 8

4 slices coated in house-made spices

FROM THE SEA

RAW OYSTERS gf MKT

served in any quantity. ask your server for daily selection & market price

GRILLED OYSTERS

3 for \$8 | 6 for \$15 | 12 for \$27

bacon & blue | ginger pesto | garlic & butter

MUSSELS gf 7.5 | 12

PEI mussels* choice of sauce:

spicy Spanish red sauce

white wine & garlic

(fries +1.5, pasta +5, gf pasta +8)

TUNA POKE 13

ahi tuna*, sesame oil, chives, spicy aioli, house wonton chips

SMOKED SALMON DIP gfo 9

house-smoked atlantic salmon* dip, fennel, bread, carrot sticks

BURGERS & SANDWICHES

served with choice of fries or chips. greens +1.5, truffle fries +2, gluten free bun +2

BUFFALO CHICKEN WRAP 11.5

fried or grilled chicken* tossed in buffalo sauce, romaine, blue cheese or ranch dressing (candied bacon +2)

FRENCH DIP 13.5

thin sliced rib eye*, au jus (provolone +1, peppers +1)

BLT & PORKBELLY SANDWICH* 13.5

glazed pork belly, candied bacon*, arugula, tomato, rosemary aioli, naan bread (egg* +1.5, cheese +1, avocado +1)

PUBLIC HOUSE BURGER* 12.5

candied bacon*, cheddar, rosemary aioli, tomato, pickled vegetables, fries (truffle fries +2, egg +1.50)

SIDES

SEASONAL FRUIT 5

BREAKFAST POTATOES 4

EGG ANY STYLE* 1.5

BACON (2 SLICES)* 4

GLUTEN FREE OR WHEAT TOAST 3

FRIES 4

TRUFFLE FRIES 6

CHIPS 3

v: vegetarian | ve: vegan | gf: gluten free | df: dairy free | o: optional

* 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 | **BOTTOMLESS** 12 (orange only)
grapefruit, cranberry, apple, orange, pineapple, watermelon

SANGRIA 5

BLOODY MARYS

house 6

“The Real Dill” bloody 8

(made with candied bacon* & Real Dill Bloody mix)

BREAKFAST OLD FASHIONED 8

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

MORNING MULE 7

Rittenhouse rye, Frangelico, orange juice, ginger beer

MAN CEREAL 7

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

MORNING PICK ME UP 7

fernet, vermouth, bitters, orange twist

SIDE CAR 8

pierre ferrand cognac, triple sec, lime juice

BEVERAGES

JUICE 3

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

MOCKTAILS

DESIGNATED MULE 4

muddled berries, lemongrass simple syrup, apple juice, ginger beer

BARTENDERS CHOICE 6

you pick your favorite flavors & let your bartender create a drink designed for you

COFFEE, TEA & COCOA

regular or decaf 2

espresso 2

Americano 2.5

cappuccino 3.5

café au lait 2.5

café latte 3.5

café mocha 3.75

cocoa 3

bhakti chai 4.25

hot tea (black, green, herbal) 2.25

add breve, soy milk, almond milk +.5

add vanilla, caramel, black cherry +.5

SUNDAY ONLY: \$1 OYSTERS & \$1 OFF DRAFTS