

Small Plates

SPICY CUCUMBER WASABI SESAME SEEDS & PONZU VINAIGRETTE 12

FRIED OYSTERS POTATO AND LEEK & HABENERO BUTTER 16

MINI TOSTADAS BRAISED PORK & COTIJA & AVOCADO & POBLANO CREMA 14

FRIED BRUSSEL SPROUTS THAI CHILI SAUCE & SESAME SEEDS & CRISPY SHALLOT 16

BLISTERED SHISHITO PEPPERS CHILI GINGER & PEANUTS & SCALLIONS 14

SMASHED AVOCADO RED ONION & CILANTRO & JALAPEÑOS & TORTILLA 14

BAHARAT SPICED LAMB HUMMUS & PINE NUTS & MINI PITA 14

CHICKEN TORTILLA SOUP CILANTRO & GUAJILLO CHILI 14

CRISPY CAULIFLOWER FETA & TOMATOES & PICKLED FRESNO CHILI & GREEN GODDESS 16

BEEF TARTARE CRISPY RICE & BLACK TRUFFLE & HAZELNUT & EGG YOLK JAM 18

Sushi and Crudo

HAMACHI SASHIMI CHARRED JALAPENO & PONZU & YUZU 21

SPICY CRAB ROLL CUCUMBER & AVOCADO & TEMPURA BITS & BLACK GARLIC MISO 14

SMOKED SALMON ROLL CREAM CHEESE & AVOCADO & CUCUMBER & EVERYTHING BAGEL SPICE 15

TUNA CRUDO CRISPY WONTON & AVOCADO & WASABI AIOLI & SEAWEED 21

SPICY TUNA ROLL YUZU TOBIKO & AVOCADO & SCALLION 16

SHRIMP TEMPURA ROLL CARAMELIZED MISO AIOLI & CHILI CRISP 15

Salad

HOUSE SALAD CRISPY QUINOA & TRUFFLE & SHERRY VINAIGRETTE 15

ORGANIC ROMAINE PARMESAN & PIGNOLI & SHALLOT & ASPARAGUS & MEYER LEMON 16

ARUGULA & KOHLRABI APPLE & RED ONION & HAZELNUTS & MANCHEGO CHEESE 15

BABY KALE GARBANZO & CUCUMBER & POMEGRANATE SEEDS & FETA & SUMAC 16

SALAD WITH CHICKEN 28 SKIRT STEAK 30 SHRIMP 32 SALMON 37

Mains

SMASH BURGER ONIONS & MUSHROOMS & NEW SCHOOL AMERICAN & BACONAISSE & PICKLED TOMATO 25

CRISPY OR BLACKENED CHICKEN SANDWICH SPICY AIOLI 21

PINEAPPLE AND SOY BRAISED BONELESS SHORT RIB JASMINE RICE & EDAMAME & WILD MUSHROOMS 40

MARINATED GRASS FED BEEF SKIRT STEAK FRIED RICE & CILANTRO & LIME 34

C.A.B RIBEYE FILLET STEAK FRIES & AJI AMARILLO & AVOCADO CHIMICHURRI 42

RIGATONCINI PASTA SPICY VODKA SAUCE & GUANCIALE & STRACIATELLA CHEESE 26

BBQ MUSHROOM TACOS SHREDDED CABBAGE & AVOCADO & QUINOA 26

SQUID INK LOBSTER LINGUINI CHERRY TOMATOES & LEMON BREAD CRUMBS & BASIL & CHILI OIL 38

TAGLIATELLE "CACIO E PEPE" OISHI SHRIMP & ASPARAGUS & PRESERVED LEMON & RAMPS 30

FRENCH CUT CHICKEN BREAST FINGERLING POTATOES & PRESERVED LEMON & ROSEMARY 30

WILD BLACK SEA BASS ASPARAGUS & PEA MISO PUREE & MOREL MUSHROOMS 36

SWORDFISH BLACK LIME & SUNGOLD TOMATOES & CAPERS & OLIVES & CALABRIAN CHILI 36

HIDDEN FJORD SALMON ORGANIC SPINACH & LEMONGRASS & COCONUT MILK & CHILI CRISP 37

Blackbird

If you have any food allergies, please speak to the owner, manager, chef or your server

Thoroughly cooked meats, poultry, seafood, or eggs reduces the risk of food borne illness

Chefs: Albert DeAngelis, Matthew McNeerney