



Small Plates

SHRIMP CEVICHE AJI AMARILLO & AVOCADO & ROASTED CORN 17

SPICY CUCUMBER WASABI SESAME SEEDS & PONZU VINAIGRETTE 12

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

BLISTERED SHISHITO PEPPERS CHILI GINGER & PEANUTS & SCALLIONS 14

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

CORN FRITTERS STREET CORN SALAD & TAJIN & QUESO FRESCO 14

SMASHED AVOCADO RED ONION & CILANTRO & JALAPEÑOS & TORTILLA 14

BAHARAT SPICED LAMB HUMMUS & PINE NUTS & MINI PITA 14

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

FRIED OYSTERS POTATO AND LEEK & HABENERO BUTTER 16

JAPANESE MILK BREAD SESAME & WHIPPED HONEY BUTTER & SEA SALT 10

TOMATO AND FIGS SMOKED BLUE CHEESE & GREEN ONION & BALSAMIC 16

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 SPICE 15

TUNA CRUDO CRISPY WONTON & AVOCADO & WASABI AIOLI & WAKAME 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 & CORN & MEYER LEMON 16

ARUGULA CHERRIES & RED ONION & SUNFLOWER SEEDS & GOAT CHEESE 16

WEED FARM BABY LETTUCES BANYULS VINEGAR & MANCHEGO CHEESE 18

SALAD WITH CHICKEN 28 SKIRT STEAK 34 SHRIMP 32 SALMON 37

Mains

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

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

RIGATONCINI PASTA SPICY VODKA SAUCE & GUANCIALE & STRACCIATELLA 26

TAGLIATELLE "CACIO E PEPE" OISHI SHRIMP & ROASTED CORN & PECORINO & BASIL 30

WILD BLACK SEA BASS ASPARAGUS & CHANTARELLE MUSHROOMS & MUSTARD BUTTERMILK SAUCE 36

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

STEAMED HALIBUT TOMATO CONSOMMÉ & ZUCCHINI NOODLES & DILL 42

CHILI RUBBED SKIRT STEAK FRIED RICE & CILANTRO & LIME 34

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

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

CHICKEN PAILLARD BABY ARUGULA & WHITE BEAN SALAD & CRISPY PARMESAN 29

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

BBQ MUSHROOM TACOS SHREDDED CABBAGE & AVOCADO & QUINOA 26

STEAK TACOS SHREDDED CABBAGE & AVOCADO & COTIJA & SPICY CORN AND POTATO SALAD 28

CRISPY OR BLACKENED CHICKEN SANDWICH SPICY AIOLI 21

Lunch Specials \$28 Monday - Thursday

SALAD AND SUSHI ROLLS HOUSE OR CUCUMBER SALAD & CHOICE OF TWO ROLLS

BLACKBIRD SAMPLER HOUSE OR CUCUMBER SALAD & CHOICE OF TWO SMALL PLATES

SALMON / QUINOA BOWL MASHED AVOCADO & MIXED VEGETABLES

SPICY CAPELLINI SHRIMP PEPPERONATA & WILTED ARUGULA

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 McNerney, Jose Zapata