



SMALL PLATES

JAPANESE MILK BREAD	10
sesame - whipped honey butter - sea salt	
SPICY CUCUMBER	12
wasabi sesame seeds - ponzu vinaigrette	
FRIED BRUSSEL SPROUTS	16
thai chili sauce - sesame seeds - crispy shallot	
MINI “DETROIT” PIZZA	18
roasted garlic - pickled jalapeno - pepperoni - hot honey	
CRISPY CAULIFLOWER	16
feta - tomatoes - pickled fresno chili - green goddess	
SMASHED AVOCADO	14
red onion - cilantro - jalapeños - tortilla	
BLACK BEAN TAQUITOS	14
tomatillo sauce - queso chihuahua - tajin crema	
MINI TOSTADAS	14
braised pork - cotija - avocado - poblano crema	
CHICKEN WINGS	16
five pepper sauce - charred scallion ranch	
CHICKEN TORTILLA SOUP	14
cilantro - guajillo chili	

LUNCH SPECIAL

Available Monday through Thursday

SALAD AND SUSHI ROLLS	28
house or cucumber salad - choice of two sushi rolls	
SALMON / QUINOA BOWL	
mashed avocado - mixed vegetables	
BLACKBIRD SAMPLER	
house or cucumber salad - choice of two small plates	
SPICY CAPELLINI SHRIMP	
pepperonata - wilted arugula	

SUSHI & CRUDO

HAMACHI SASHIMI	21
charred jalapeno - ponzu - yuzu	
SPICY CRAB ROLL	14
cucumber - avocado - tempura bits - black garlic miso	
HAMACHI AND JALAPENO ROLL	16
avocado - pickled onion - sweet and sour sauce	
TUNA CRUDO	21
crispy wonton - avocado - wasabi aioli - wakame	
SPICY TUNA ROLL	18
yuzu tobiko - avocado - scallion	
SHRIMP TEMPURA ROLL	15
caramelized miso aioli - chili crisp	

MAINS

SMASH BURGER	25
onions - mushrooms - new school american - baconaise - pickled tomato	
CHILI RUBBED SKIRT STEAK	34
fried rice - cilantro - lime	
GRILLED HANGER STEAK	40
hand-cut french fries - aji amarillo - avocado chimichurri	
PINEAPPLE SOY BRAISED SHORT RIB	40
jasmine rice - edamame - wild mushrooms	
RIGATONCINI PASTA	26
spicy vodka sauce - guanciale - stracciatella	
CRISPY SHRIMP BOWL	30
sushi rice - avocado - pickled cucumbers - spicy aioli	
SPINACH AND VEAL RAVIOLINI	28
cherry tomato sauce - basil - pecorino romano	
CHICKEN PAILLARD	29
baby arugula - white bean salad - crispy parmesan	
WILD BLACK SEA BASS	36
tuscan kale - chantarelle mushrooms - mustard buttermilk sauce	
VENISON STRIP LOIN	40
baby carrots - brussels sprouts - figs - hazelnuts	
HIDDEN FJORD SALMON	37
organic spinach - lemongrass - coconut milk - chili crisp	
BBQ MUSHROOM TACOS	26
shredded cabbage - avocado - quinoa	
BLACKENED COD	34
andouille sausage - white grits - poblano peperonata	
CHICKEN SANDWICH	21
crispy or blackened - spicy aioli	

SALAD

HOUSE SALAD	16
crispy quinoa - truffle & sherry vinaigrette	
ORGANIC ROMAINE	16
parmesan - tuscan kale - shallot - sourdough croutons	
ARUGULA & KOHLRABI	16
honeycrisp apple - goat cheese - marcona almonds	
BABY MIXED GREENS	16
banyuls vinegar - manchego cheese	
WITH CHICKEN 28 - SKIRT STEAK 34	
SHRIMP 32 - SALMON 37	
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	