Chefs: Albert DeAngelis, Matthew McNerney, Victor Mejia

Blackbird

SMALL PLATES

JAPANESE MILK BREAD 10
sesame - whipped honey butter - sea salt

CHICKEN TORTILLA SOUP 14
cilantro - guajillo chili

SPICY CUCUMBER 12
wasabi sesame seeds - ponzu vinaigrette

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

FRIED BRUSSEL SPROUTS 16
thai chili sauce - sesame seeds - crispy shallot

MINI TOSTADAS 14
braised pork - cotija - avocado - poblano crema

BARBECUE PORK BELLY 16
lettuce cups - tamarind - roasted corn - pickled shallots

LUNCH SPECIAL

Available Monday through Thursday 28

SALAD AND SUSHI ROLLS
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

SPICY TUNA ROLL 18
yuzu tobiko - avocado - scallion

SHRIMP TEMPURA ROLL 15
caramelized miso aioli - chili crisp

HAMACHI AND JALAPENO ROLL 18
sweet and sour sauce

MAINS

SMASH BURGER 25
onions - mushrooms - new school american - baconaisse - pickled tomato

CHILI RUBBED SKIRT STEAK 34
fried rice - cilantro - lime

8oz BISTRO STEAK 38
hand-cut french fries - aji amarillo - avocado chimichurri

CHICKEN PAILLARD 29
arugula - green apple - watercress - hazelnut - lemon dijon vinaigrette

CHICKEN SCARPARIELLO 30
sweet sausage - rosemary - roasted potatoes - cherry peppers - lemon

HANDMADE RICOTTA CAVATELLI 28
broken meatball ragu - pecorino

RIGATONCINI PASTA 26
spicy vodka sauce - guanciale - stracciatella

BLACKENED SWORDFISH 36
andouille sausage - white grits - poblano peperonata

WILD BLACK SEA BASS 38
Tuscan kale - mushrooms - mustard buttermilk sauce

CRISPY SHRIMP BOWL 32
sushi rice - avocado - pickled cucumbers - spicy aioli

HIDDEN FJORD SALMON 37
organic spinach - lemongrass - coconut milk - chili crisp

BBQ MUSHROOM TACOS 26
shredded cabbage - avocado - quinoa

BLACKENED FISH TACOS 30
avocado - grilled pineapple and fresno chili salsa - corn salad

CHICKEN SANDWICH 21
crispy or blackened - spicy aioli

SALAD

HOUSE SALAD 16
crispy quinoa - red wine vinaigrette

LITTLE GEM LETTUCE 16
Tuscan kale - fennel pollen bread crumbs - parmesan

MIXED BABY LETTUCES SALAD 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