

THE KITCHEN

STARTERS

MAC N' CHEESE

Cheddar, Gorgonzola, Nutmeg, & Cream with Ciabatta Crumb - **7.99**

GREEN CHILE QUESO

Served with Blue Corn Tortilla Chips - **9.99**

MEXICAN STREET CORN

Fire Roasted Corn, Cotija, Cilantro, & Garlic Crema served with Chips & Salsa - **7.99**

POT ROAST NACHOS

Blue Corn Chips, Serrano Pico de Gallo, & House Salsa - **10.99**

PULLED CHICKEN NACHOS

Blue Corn Chips, Serrano Pico de Gallo, & House Salsa - **9.99**

SMEARS

Red Pepper Walnut, Pimento Cheese, Roasted Garlic, Bacon, & Smoked Gouda with Celery & Toasted Parmesan Flatbread - **9.99**

MADE TO ORDER GUACAMOLE

Serrano Pepper Pico, House Salsa, Blue Corn Chips - **9.99**

LOADED PUB FRIES

Gorgonzola Cream, Shaved Parmesan, Scallions, & Smoked Bacon - **9.99**

* PULLED PORK LOADED FRIES

Memphis-Style BBQ Pulled Pork, Gorgonzola Cream, Shaved Parmesan, Scallions, & a Fried Egg - **12.99**

BRUSSELS SPROUTS

12 shareable ounces of blanched then roasted brussels drizzled in gorgonzola cream and topped with bacon - **7.99**

SMALL HOUSE SALAD

Romaine, Tomato, Parmesan, & Choice of Bleu Cheese Vinaigrette, Ranch, Caesar, or Balsamic Vinaigrette - **3.99**

EMERALD ISLE SALAD

Fresh Spinach, Green Beans, Sugar Snap Peas, & Parmesan tossed in Bleu Cheese Vinaigrette - **9.99**

SMOKEHOUSE CHILI

Served with Corn Chips & Salsa - **7.99**

GREENS & BOWLS

*SMOKED BACON AND GORGONZOLA CREAM SALAD

Romaine, Spinach, Over-Medium Egg, Bacon, Fried Onions, & Warm Gorgonzola Cream - **9.99**

HICKORY AND HONEY SMOKED SALMON SALAD

Greens tossed in Bleu Cheese Vinaigrette with Dried Cranberries, Walnuts, Apples, & Parmesan - **15.99**

CLASSIC CAESAR SALAD

Romaine, House Made Caesar Dressing, Shaved Parmesan & Cracked Black Pepper - **8.99**

MUSHROOM BRIE SOUP

Creamy Mushroom, with Brie and a Madeira Port Reduction - **8.99**

ANGUS BEEF TENDERLOIN STEW

Carrots, Potatoes, Red Onion, Celery, Tomatoes, Cilantro - **10.99**

TRADITIONALS AND PIZZAS

DOUBLE CRUST PULLED CHICKEN POT PIE

Wild Mushroom Mix and White Breast Meat in a Flaky Crust - **11.99**

DOUBLE CRUST VEGETABLE POT PIE

Carrots, Peas, New Potatoes, Green Beans, Celery, and Corn in a Flaky Crust - **11.99**

BEEF & TRUFFLE OIL SHEPHERD'S PIE

All Natural Ground Beef, Veggies, Rosemary & Thyme with White Truffle Mashed Potatoes, served with Jalapeno Cornbread - **11.99**

IRISH POACHED BANGERS WITH TRUFFLE OIL MASH

2 Irish Ale Banger Sausages served over White Truffle Mashed Potatoes with our House Made IPA Beer Mustard - **11.99**

AMBER ALE BATTERED FISH AND CHIPS

6 oz of Beer battered Cod with Fries, IPA Beer Mustard, Malt Vinegar & Creamy Cole Slaw - **11.99**

HOUSE SMOKED PULLED CHICKEN

8 oz of Chicken, BBQ, Fries, & Creamy Cole Slaw - **12.99**

HOUSE SMOKED PULLED PORK

8 oz of Pork, BBQ, Fries, & Creamy Cole Slaw - **12.99**

HAND TOSSED TOMATO, BASIL, & GARLIC PIZZA -

11.99

HAND TOSSED CHORIZO, WILD MUSHROOM, & PEPPERONI PIZZA -

12.99

HAND TOSSED SMOKED CHICKEN & GORGONZOLA PIZZA -

11.99

Don't Suffer in Silence! Vegetarian and Gluten Free Version of Menu Available on Request

BUNS & TACOS

* CLASSIC BURGER

Lettuce, Tomato & Onion on a Whole Wheat Bun, served with Fries - **9.99**

* BACON & SMOKED GOUDA SMEARED BURGER

Served with Fries - **10.99**

* WILD MUSHROOM & FONTINA BURGER

Served with Fries - **10.99**

* AGED CHEDDAR & BACON BURGER

Served with Fries - **10.99**

MEATLOAF SLIDERS

3 Sliders with Serrano Glaze, served with Fries and Spicy Glaze for Dipping - **10.99**

SERRANO AND GARLIC MEATLOAF WITH SPICY PEPPER GLAZE

Topped with Fried Onions, served with Bacon & Apple Brussels Sprouts & White Truffle Mashed New Potatoes - **16.99**

SLOW COOKED POT ROAST

Served over our White Truffle Mashed Potatoes with Glazed Carrots & Jalapeno Cornbread - **17.99**

SHAVED CORNED BEEF REUBEN ON PUMPERNICKEL

Pumpernickel Toast, Sauerkraut & IPA Beer Mustard, served with Fries - **11.99**

HOUSE SMOKED BBQ PULLED CHICKEN SANDWICH

Carolina-Style BBQ Sauce, piled with Creamy Cole Slaw, served with Fries - **9.99**

HOUSE SMOKED MEMPHIS-STYLE BBQ PULLED PORK SANDWICH

Carolina-Style BBQ Sauce, piled with Creamy Cole Slaw, served with Fries - **9.99**

HOUSE-MADE GRILLED CHEESE

Our House Blends, Pimento and Gouda with Roasted Garlic & Bacon on Wheatberry, served with Fries - **8.99**

POT ROAST SLIDERS

3 Sliders on Ciabatta Rolls with Truffle Oil Mash & Fried Onions - **10.99**

PULLED PORK TACOS

3 Tacos on Corn Tortillas, Cheese, Lettuce, Pico, & Garlic Crema - **8.99**

PULLED CHICKEN TACOS

3 Tacos on Corn Tortillas, Cheese, Lettuce, Pico, & Garlic Crema - **8.99**

MAINS

PORTERHOUSE PORK CHOP WITH FIG & PORT REDUCTION

A 12 oz. bone Chop served with White Truffle Mashed Potatoes & Glazed Carrots - **18.99**

ROASTED CHICKEN

16 oz. of slow roasted White Meat, 'on the bone', served over our White Truffle Mashed Potatoes with Glazed Carrots & Green Beans - **17.99**

* TENDERLOIN FILET WITH GORGONZOLA CREAM

A 7 oz. Angus Filet, Roasted Green Beans, Gorgonzola Cream Sauce, topped with a Sautéed Wild Mushroom Mix, & paired with Garlic-Rosemary New Potatoes - **34.99**

SIDES | SWEETS

BACON & APPLE BRUSSELS SPROUTS with GORGONZOLA CREAM - **3.99**

WHITE TRUFFLE OIL MASHED NEW POTATOES - **3.99**

CREAMY COLE SLAW - **3.99**

SAUTEED WILD MUSHROOM MIX - **3.99**

ROSEMARY ROASTED POTATOES WITH BACON & GORGONZOLA CREAM - **3.99**

NY STYLE CHEESECAKE

with raspberry sauce - **7.99**

CHOCOLATE CAKE

served a la mode - **10.99**

APPLE GALETTE

served a la mode - **6.99**

Blackbird Gastropub features 3 separate spaces; our Main Dining Room, The Jax Bar at Blackbird, and The Bird's Nest. We have 4 patios, 2 mezzanines, delicious traditional comfort food inspired by all the best American and British traditions, and one of the best and largest selections of whiskies, craft libations, and beers anywhere.

Whatever the size of your party, you won't go wrong here.

Enjoy some of them, and some of now.