

BLACKBIRD

g a s t r o p u b



BRUNCH & LUNCH

*brunch & lunch are available
everyday from 11 a.m. to 3:00 p.m.*

***chilaquiles - \$7.5**

traditional mexican dish of fried tortilla quarters tossed with salsa in a skillet, & topped with two fried eggs, pico, & queso fresco

**smoked fried chicken
& waffles - \$11**

10 oz. bone-in breast, smoked & fried over savory cheddar & chive waffles

***the george huff - \$14**

ribs, bacon, 2 eggs, roasted potatoes, cheesy grits, & cornbread ("baby, pass me that salt")

***smoked salmon**

avocado toast - \$11

wheatberry toast, capers, green onion, spinach, with dijon vinaigrette

***brunch poutine - \$9**

fries, watonga cheese curds, house made brown gravy, scallions, topped with 2 fried eggs

***brunch shrimp & grits - \$15**

seriously. just add eggs to an entree, & boom! you got brunch, bro. our shrimp & cheddar grits, bbq creole sauce, & #justaddegg

add a protein!

grilled chicken - 4, pulled pork - 4,
blackened shrimp - 4, pot roast - 5,
bacon - 3, extra egg - 1.5

***brunch bltc - \$11**

bacon, lettuce, tomato, & pimento cheese on brioche, topped with 2 fried eggs!

light portion pot roast - \$11

served over our white truffle mashed potatoes with honey glazed carrots & jalapeno cornbread

light portion pulled pork - \$9

5 oz. pulled pork, bbq, fries, & creamy apple jicama cole slaw

light portion roasted chicken - \$10

10 oz. of slow roasted chicken breast 'on the bone', served over our white truffle mashed potatoes with honey glazed carrots & green beans

light portion grilled chicken - \$10

wild mushroom risotto, grilled sesame lime chicken, roasted asparagus

light portion nachos - \$7

blue corn chips, pico de gallo, house salsa, & your choice of protein

camp fire wisdom

if you build a fire,
make sure it's ten feet
from your tent

try making smores
with reese's cups instead
of just chocolate. it's bomb.

don't pull sticks
or logs from the fire.
they'll be hawt!!

don't forget a guitar.
totally helps if
you can play it.



HANDS ON

grab a napkin, and get to work.

bltc - \$9

bacon, lettuce, tomato, & pimento
cheese, with fries

**amber ale battered
fish sliders - \$10**

2 sliders on ciabatta rolls with american
cheese & tartar sauce, with fries

cold crab cake sandwich - \$10

baltimore style sammy with lettuce,
tomato, red onion & russian sauce,
with fries

garden sammy - \$10

micro greens, tomato, cucumber, sun
dried tomato, romaine, red onion, pepi-
tas, red bell pepper, avocado, & roasted
red pepper hummus on wheatberry,
with roasted new potatoes

housemade grilled cheese - \$10

our house blends, pimento & gouda with
roasted garlic & bacon on wheatberry,
with fries

memphis style bbq

pulled pork sandwich - \$10

carolina style bbq sauce, piled with
creamy applie & jicama cole slaw,
with fries

pot roast sliders - \$11

3 sliders on ciabatta rolls with truffle oil
mashed potatoes & fried onions

***aged cheddar &**

bacon burger - \$11

with fries (impossible patty +3)

***bacon & smoked gouda
smeared burger - \$11**

with fries (impossible patty +3)

***spicy ranch poblano**

& jalapeno burger - \$11

with fries (impossible patty +3)

**chorizo, wild mushroom,
& pepperoni pizza - \$12**

the 10" good life crust
(gluten free crust +1.5)

tomato, basil, & garlic pizza - \$12

the 10" good life crust
(gluten free crust +1.5)

chicken & gorgonzola pizza - \$12

the 10" good life crust
(gluten free crust +1.5)

street tacos - \$9

3 tacos on corn tortillas, cheese,
lettuce, pico, cilantro, & garlic crema
- your choice of pulled pork, chicken,
or shrimp (+2)

amber ale battered

fish & chips - \$12

6 oz. of beer battered cod with fries, ipa
beer mustard, malt vinegar, & creamy
apple jicama cole slaw
with fries

we use hickory in our smokers. we smoke everything from pork shoulder to water to flour. funny thing about smokers is that even in a commercial kitchen, you are dealing with firewood. did you know all firewood contains water? freshly cut wood can be up to 45% water, while well-seasoned firewood generally has a 20-25% moisture content. well-seasoned firewood is easier to start, produces more heat, and burns cleaner. the important thing to remember is that the water must be gone before the wood will burn.



BAR BITES & STARTERS

y'all want this party started right?

quick trivia, name that song & artist.

bar bites

****cheese & bread - \$4.5**

ciabatta baguette, double cream brie, pickled red onion, cornicons, balsamic reduction, toasted walnuts

****individual smear - \$3.5**

toasted parmesan flatbread & celery

sausage snack - \$4

sliced banger, cornichons, pickled red onion, ipa beer mustard

pretzel bites - \$4

honey dijon

southwest tater kegs - \$4

tater tots...but bigger, with attitude, & ranch

battered cheese curds - \$4.5

honey dijon

chicken wings - \$6.5

1/2 pound of wings, choice of buffalo, hot buffalo, or bbq sauce, with ranch & celery

chips & salsa - \$4

blue corn, house made salsa

fries and cheeky ketchups - \$3.5

thai ketchup & vanilla ketchup



I come here for happy hour cause I'm smarter than you're!

starters

mac n' cheese - \$8

cheddar, gorgonzola cream, ciabatta crumb

green chile queso - \$10

blue corn tortilla chips, cilantro, queso fresco, house made salsa

spinach & artichoke rangoons - \$8

ranch

nachos - \$11

blue corn tortilla chips, pico de gallo, house made salsa, & choice of protein

****smears - \$10**

red pepper walnut, pimento cheese, roasted garlic, bacon, & smoked gouda with celery & toasted parmesan flatbread

made to order guacamole - \$10

serrano pepper pico, house made salsa, blue corn tortilla chips

loaded pub fries - \$10

gorgonzola cream, shaved parmesan, scallions, & smoked bacon

poutine - \$7

fries, watonga cheese curds, house made brown gravy, scallions

brussels sprouts - \$8

8 sharable ounces of sauteed in bacon then roasted brussels drizzled in gorgonzola cream & topped with bacon

baltimore style crab cakes - \$16

russian sauce

add a protein

grilled chicken - 4

pulled pork - 4

pot roast - 5

blackened shrimp - 4

egg - 1.50

SOUPS/SALADS/ENTREES



312-341-1199

derful soups

newfash.
soup's hot.
do not
dump in lap.

mushroom brie soup - \$9
creamy mushroom, with brie & a madeira port reduction, with jalapeno cornbread

angus beef tenderloin stew - \$11
carrots, potatoes, red onion, celery, tomatoes, cilantro, with jalapeno cornbread

salads

small house salad - \$4
romaine, tomato, parmesan, & choice of bleu cheese vinaigrette, ranch, caesar, or balsamic vinaigrette

spicy chickpea taco salad - \$10
romaine, chickpeas, black olive, tomatoes, red onion, fried poblano, grilled corn, tortilla crisps, spicy ranch

***smoked bacon and gorgonzola cream salad - \$10**
romaine, spinach, over-medium egg, bacon, fried onions, & warm gorgonzola cream

****hickory & honey smoked salmon salad - \$16**
greens tossed in bleu cheese vinaigrette with dried cranberries, parmesan, walnuts, apples

classic caesar salad - \$9
romaine, house made caesar dressing, parmesan, & cracked black pepper

add a protein

grilled chicken - 4, pulled pork - 4,
pot roast - 5, blackened shrimp - 4
egg - 1.50



entrees



wild mushroom risotto with grilled sesame lime chicken - \$16
that, which is enough...plus asparagus

double crust pot pie - \$12
chicken stock roux, carrots, peas, new potatoes, green beans, celery, & corn in a flaky crust

st. louis style ribs - \$18
five bones, plus fries & creamy apple & jicama cole slaw

bone-in roasted chicken - \$18
two 10 oz. breasts, truffle oil mashed potatoes, honey glazed carrots, green beans

blackened shrimp & cheesy grits - \$13
served with creole bbq sauce

low & slow cooked pot roast - \$18
truffle oil mashed potatoes, honey glazed carrots, with jalapeno cornbread

shepherd's pie - \$12
all natural ground beef, veggies, rosemary & Thyme with white truffle mashed potatoes, served with jalapeno cornbread

honey dijon salmon - \$17
wild mushroom risotto, green beans

smoked pulled pork platter - \$13
8 oz. of pork, bbq, fries, & creamy apple jicama cole slaw

***porterhouse pork chop with fig & port reduction - \$16**
grilled with carrots & truffle oil mashed potatoes

***pan seared duck breast with fig & port reduction - \$18**
fig & port reduction, roasted new potatoes, asparagus

***angus beef tenderloin filet - \$29**
compound butter, truffle oil mashed potatoes, asparagus

sides - \$4

cheesy grits, roasted new potatoes, green beans, asparagus, honey glazed carrots
truffle oil mashed potatoes, brussels sprouts, fries, wild mushroom risotto, apple jicama slaw

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have medical conditions.

**our kitchen utilizes tree nuts

* if you have a specific food allergy please inform us immediately

BEER/WINE/PROVISIONS

"Alcohol is necessary for a man so that he can have a good opinion of himself, undisturbed by the facts." - Finley Peter Dunne

wine

house - \$5.50

vin blanc
vin rose
concha y toro pinot grigio
concha y toro malbec
concha y toro cabernet sauvignon

just a glass, please!

snoqualmie riesling - 7.5/28
villa pozzì moscato - 8/30
peter yealands sauvignon blanc - 9/34
benvolio pinot grigio - 7.5/28
vinum pinot noir - 8.5/32
gnarly head merlot - 7.5/28
killka malbec - 8.5/32
athena cabernet sauvignon - 8/30

gimme that bottle!

belcreme de lys chardonnay - 25
rosehaven rose - 25
butter chardonnay - 35
duckhorn decoy sauvignon blanc - 35
casillero del diablo pinot noir - 25
santa julia organica malbec - 25
chateau st. jean pinot noir - 35
jadix cabernet sauvignon - 35
predator zinfandel - 45
joel gott cabernet sauvignon - 45

bubbles!

yalupa brut (glass) - 8
cristalino brut - 25
la bella prosecco - 7/30
valdo numero uno sparkling rose - 8.5/32

provisions

cherry basil mojito - 8 - bacardi light, basil, cherries, lime, simple syrup, grenadine, soda

bourbon smash - 8 - jim beam, raspberries, lime, cranberry juice

war of the roses - 8.5 - pimm's, gin, elderflower, lime juice, simple syrup, peychaud bitters, mint

bean & barrel - 9 - four roses single barrel, vanilla, sugar, orange zest, angostura bitters, soda

fruity mule - 8 - st. germain, lime juice, sparkling wine, ginger beer

garden mule - 7 - prairie organic cucumber vodka, lime juice, mint, ginger beer

whitney's old fashioned - 9.5 - bourbon or rye, orange peel, cherry, black walnut bitters

persephone's 75 - 8 - bombay dry, pama, lemon, ala bella prosecco

beer

tap

brewhouse amber (norman) - 5/16
angry orchard - 5
brewhouse rotator (norman) - 5/16
coop dnr (ok) - 8
coop f5 ipa (ok) - 6
brewhouse ipa (norman) - 5/16
made in oklahoma rotator - mkt
pacifico - 4
sierra nevada hazy little thing ipa - 5.5
stella artois - 4.5
stonecloud neon sunshine (ok) - 6
brewhouse wheat (norman) - 5/16
brewhouse stout (norman) - 5/16

bottles and cans

light

anthem golden one (ok) - 5.5
blue moon - 4
boulevard wheat - 4
bud lite - 3.25
budweiser - 3.25
coors lite - 3.25
elk valley tenkiller pils (ok) - 6
estrella damm daura (gluten free) - 5
franziskaner hefe-weissbier - 5
heineken - 4
michelob ultra - 3.25
miller lite - 3.25
modelo especial - 4
pabst blue ribbon - 3
red stripe - 3.5

medium

coop native amber (ok) - 4.5
fat tire - 5
founder's all day ipa (ok) - 4
shiner bock - 5

dark

guinness pub draught - 5.5
left hand milk stout nitro - 6

sour/saison

anderson valley rotating gose - mkt
prairie vape tricks - 7
vanessa house 11:09 (ok) - 6

spiked seltzer

truly rose - 4.5
whiteclaw rotator - 4.5

oklahoma rotator

405 rotator (ok) - mkt