

# BRUNCH AT THE BLACKBIRD UNTIL 2:00 PM

## BENEDICTS\*

*Benedicts come with two cage-free poached eggs served on toasted english muffin, smothered in our house-made, naturally gluten-free hollandaise sauce, and three baby potato cakes.*

Gluten-free English Muffin available (\$2), Extra hollandaise (\$1)

**Classic Benedict** Thick slices of Canadian bacon or substitute hardwood smoked bacon - **11.25**

**Kittredge Florentine** Steamed spinach and tomato with slices of avocado - **12** add protein- **2.50**

**Rotating Benedict** Check with your server for this week's special benedict!

## BLACKBIRD FAVORITES\*

**Blackbird Classic Breakfast** Two cage-free eggs any style with a side of potato cake, your choice of bacon, sausage patty or veggie sausage patty and toast - **11.50**

add two house-made buttermilk pancakes - **1.50**

**Green Chile Smothered Burrito** Scramble of eggs, potatoes, Denver's Polidori sausage, onion, red peppers and black beans. Smothered in pork green chile with Monterey Jack cheese - **12.75**

*make it vegetarian* ~ with veggie sausage & veggie green chile - **14.50**

**Biscuits and Gravy** Two fresh-baked biscuits smothered in homemade sausage gravy - **10**

add two eggs any style, on the side or on top! - **12**

**Huevos Rancheros** Two eggs, tortillas, refried beans, smothered in green chile and topped with shredded Cheddar and Monterey Jack cheeses - **12.50**

**Micro Green Smoked Salmon Avocado Toast** - Two thick slices of sourdough bread, smeared with avocado, topped with sliced smoked salmon, capers, micro greens and lemon vinaigrette drizzle. Served with three potato cakes and small fresh fruit cup - **15.50**

## OMELETS

*Omelets come with three potato cakes and choice of toast*

Swap toast for two house-made buttermilk pancakes - **1.50** add breakfast meat - **2.50**

**Vivacious Veggie** - Diced tomatoes, red onions, spinach, zucchini, mushrooms and cheddar cheese - **12.50**

**Smoked Salmon Caprese** Smoked salmon, fresh mozzarella, diced tomatoes, basil and red onion - **14**

**Blackbird Western** Ham, sharp cheddar, red peppers and red onions - **11.50**

**Swiss Mushroom**, Gruyere cheese, sauteed onion and mushrooms - **11.50**

## ON THE SWEETER SIDE

**Buttermilk Pancakes** Plate of six house recipe buttermilk pancakes, served with maple syrup - **10**

with your choice of breakfast meat - **12.50**

*Boost your protein!* add your choice of two spreading sauces - nutella, cream cheese, almond butter or our freshly-ground peanut butter - **11.50** Chocolate Chip Pancakes - **11**

**French Toast** Fresh-baked seven-grain bread dipped in our spiced egg batter.

Served with your choice of breakfast meat - **11.50**

**Granola Parfait** Start your day off right with our power house granola layered with fresh fruit and your choice of Vanilla or Greek yogurt - **10.50** Almond yogurt- **11.50**

## BREAD CRUMBS FOR BLACKBIRDS (SIDES)

Breakfast meat- Sausage Patty, Bacon, Veggie Sausage - 2.50 || A side of potato cakes - 4 || One cage-free egg\* - 2

Two buttermilk pancakes - 4 || Two half-slices of french toast - 5

Slice of toast - .75 || Gluten-free English muffin - 2

Green chile, cup - 4 / petite side - 1.50 || White gravy, cup - 4 / petite side - 1.50

*Vegetarian* green chile, cup - 5 / petite side - 2

Side salad - 3.5 || Fresh fruit cup - 4.5 || House-made potato salad - 3

Basket of waffle fries - 5 || Basket of sweet potato fries - 7

Side salsa - .50 || Side sour cream - .50 || Side hollandaise\* - 1

\*Our grass-fed beef burgers, grass-fed bison burgers, and cage-free eggs are cooked to order. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.

# SPECIALTY SANDWICHES

*All selections come with your choice of side*

*Waffle fries, Kettle Cooked Chips or house-made Potato Salad*

*GF Sweet Potato Fries (add \$1) Side Salad (add \$2) Fruit Cup (add \$4)*

**Turkey Creek - A Blackbird Staple!** Oven-roasted turkey, hardwood-smoked bacon, avocado, gruyère cheese, lettuce and tomato. Served with honey dijon on fresh-baked rustic wheat bread - **11.50**

**Bergen Park Banh Mi** *Our take on a Vietnamese street sandwich!* Oven-roasted turkey, pickled veggie slaw, cilantro, lettuce, cucumber, and jalapeño. Served on a Parisian baguette with sriracha mayo - **12.50**

**Three Sisters Chicken Salad** Our house-made chicken salad with pine nuts and basil placed upon a bed of tomatoes and bibb lettuce. Served on a marble rye - **12.50**

**Mt. Evans Hummus** Our signature hummus, sprinkled with feta cheese, folded into a warm pita with salad greens, cucumber, and red onion. Sprinkled with house-made lemon vinaigrette - **12.50**

**Il Italiano Merlo** A picnic style Italian cold cut sandwich with salami, mortadella, fresh mozzarella, roasted peppers, sun dried tomatoes, spicy deli mustard, lettuce with light vinaigrette. Served on Ciabatta bread. - **12.50**

## SALADS\*

**Grilled Chicken Greek Salad** Grilled chicken, feta cheese, kalamata olives, red onions, baby tomatoes, and cucumbers. Served with a scoop of house-made hummus, pita wedges and lemon vinaigrette dressing - **15.50**

**Cranberry Walnut Salmon Salad** Brown sugar and cayenne seared salmon, dried cranberries, candied walnuts, pepitas, avocado, apple slices and goat cheese. Served on a bed of arcadian greens tossed in our house-made maple balsamic dressing - **18.50**

**Quinoa Crusted Caesar Salad**- Crispy shrimp atop romaine tossed in house-made creamy caesar dressing with crunchy croutons, and plump tomatoes - **16.50**

## CLASSICS, MELTS & DIPS\*

**Reuben** Corned beef, sauerkraut, and gruyère cheese. Grilled on fresh-baked marble rye with choice of 1000 island dressing or spicy deli mustard.

*Looking for a healthier option? Try it with oven roasted turkey!* - **12.50**

**Turkey Melt** Oven-roasted turkey, hardwood-smoked bacon, tomatoes and sharp cheddar cheese. Grilled on fresh-baked cheddar jalapeño sourdough - **12.50**

**Patty Melt** Front Range grass-fed beef patty and caramelized onions sandwiched between two slices of gruyere cheese. Grilled on fresh-baked marble rye - **14**

**Southwest Hemp Melt** Locally-made hemp patty with melted 3 pepper Gouda and green chile aioli. Grilled on fresh-baked jalapeño-cheddar sourdough - **14**

**Prime Rib French Dip** Thinly-sliced prime rib. Served hot out of our house-made au jus, stacked on a toasted parisian baguette -**14** add provolone (\$1) & spicy pickled Italian Giardiniera veggies (\$1.5)

## BURGERS\*

*Quality burgers start with quality meat - our beef patties are front range and grass fed. Substitute Bison (add 5) or vegan hemp-patty or black bean patty (add 2.50) or chicken (no charge)*

**Classic Cheeseburger** Front Range grass-fed beef patty with sharp cheddar cheese. Served on a fresh-baked brioche bun - **12**

**Make it breakfast!** Top it off with an egg\* - **2** add hardwood-smoked bacon - **1.50**

**Black Bean Burger** Our house-made vegetarian or vegan black bean patty topped with your choice of cheese or swap the cheese for slices of avocado. Served on a fresh-baked brioche bun - **15**

## BEVERAGES

Fresh-brewed organic coffee - 2.50

Hot tea (varied selections) - 2.50

Fresh-brewed iced tea - 2.50

Fountain Drinks - coke / diet coke / dr pepper / ginger ale / sprite / powerade mountain berry blast / fresca / fanta orange - 2.50



*Desserts are created by Evergreen's own Vivian's Gourmet.*

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