

# JUNE

## Entrée Specials

Blackbirdcafeevergreen.com

~Run Weekly launching each Thursday~

<p><b>Thursday</b> <b>June 4</b> Entrée is available through June 3</p>	<p><b>Chicken a la King –</b> An elegant and comforting dish of diced chicken, mushrooms, pimientos, bell peppers, and peas in a creamy sauce with a hint of sherry. Served over egg noodles with a side salad and garlic bread <b>\$16.50</b></p> <p><b>Black Bean and Sweet Potato Street Tacos (vegan) –</b> Three flour or corn tortillas piled with our sweet potato, veggie, black bean filling. Served with shredded lettuce, tomatoes, avocado and lime wedge. Comes with a side of rice and chips &amp; salsa. <b>\$15.50</b></p>
<p><b>Thursday</b> <b>June 11</b> Entrée is available through June 10</p>	<p><b>Blackbird Meatloaf–</b> Thick slices of flavorful and juicy meatloaf with a tangy sauce. Served with mashed potatoes and garlic lemon green beans and garlic bread - <b>\$15.00</b></p> <p><b>Veggie Lentil Meatloaf (vegan) –</b> Hearty lentils, toasted walnuts, celery, carrots, shredded carrots, plant-based protein cooked off loaf style, served up in thick slices with a tangy sauce. Comes with garlic lemon green beans and roasted potatoes. - <b>\$16.50</b></p>
<p><b>Thursday</b> <b>June 18</b> Entrée is available through June 17</p>	<p><b>Lime Marinated Salmon with Mango Salsa –</b> Seasoned, grilled, zesty salmon filets seasoned and topped with juicy mango salsa. Served with coconut rice and dinner salad. - <b>\$18.50</b></p> <p><b>Vegan Enchiladas (vegan) –</b> Roasted red peppers, sweet potatoes, black beans, sundried tomatoes, and spices rolled into soft flour tortillas and smothered with enchiladas sauce - <b>\$15.00</b></p>
<p><b>Thursday</b> <b>June 25</b> Entrée is available through July 1</p>	<p><b>Salmon Burgers with Buttermilk Dill Sauce</b> House made salmon patty on a toasted brioche bun with heirloom tomatoes, lettuce, and buttermilk dill sauce – <b>16.50</b></p> <p><b>Crispy Quinoa Cakes with Balsamic Reduction (GF &amp; Vegan)</b> - Hearty golden-brown griddled quinoa cakes on top of chickpea tomato relish with balsamic reduction-<b>\$15.50</b></p>

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