

STARTERS

HUMMUS PLATE

Sprinkled with feta cheese served with sliced raw veggies & toasted pita wedges, 12.5

VEGETABLE SAMOSAS

Crispy triangular pastries filled with savory curried vegetables. Served with sweet chili sauce, 10/7.5

POT STICKERS

Filled with pork, cabbage, ginger and spices then seared and steamed. Served with sweet soy drizzle, 4/7.5

FRIED PICKLES

Basket of dill pickle chips fried to a golden brown. Served with ranch, 7.5

CHEESE CURDS

Breaded and fried mozzarella cheese nuggets. Served with marinara, 7.5

WINGS

Mild, hot or spicy sweet chili. Served with carrots and choice of ranch or blue cheese, six/9 or ten/12

WAFFLE FRIES

5

SWEET POTATO FRIES

7

SALADS

GRILLED CHICKEN GREEK

With feta cheese, kalamata olives, red onions, baby tomatoes, and cucumbers. Served with hummus, pita wedges and lemon vinaigrette dressing, 15.5

SEARED SALMON[§]

With dried cranberries, candied walnuts, pepitas, avocado, apple slices and goat cheese. Served on a bed of greens tossed in maple balsamic vinegar, 18.5

SWITCH IT UP

Substitute vegan falafel medallions, grilled salmon or grilled chicken. Ask your server for pricing adjustments

SOUP

SOUP DU JOUR

Ask your server for today's selection, cup/3 or bowl/5

ENTRÉES



Dinner Entrées are available after 2:00pm

Dinner salad of greens, tomatoes & cucumber included or soup du jour, add/2

CHICKEN POT PIE

Locally raised chicken breast & thigh, white wine cream sauce, fresh herbs and vegetables. Topped with a flaky puff pastry, 18.5

TERIYAKI GLAZED SALMON

Basmati rice, seasonal steamed veggies topped with a teriyaki-glazed salmon fillet and sprinkled with sesame seeds, 18.5

COCONUT CURRY^{GF}

Grilled chicken breast and sautéed seasonal veggies tossed in coconut curry sauce. Served over basmati rice, 18.5
Substitute pan-seared salmon, 21.5

BLACKBIRD SIGNATURES

Every Friday we launch a weekly special to join our regular entrée selections. Ask your server for this evening's feature. All signature specials are listed online the first of each month. Check out the family style TO-GO options too!



BURGERS*

Choice of waffle fries, kettle chips or potato salad.

Sweet potato fries, add/1. Side salad or cup of soup, add/2. Substitute grilled chicken breast or locally-made GF hemp patty add/2.5. GF brioche bun add/2.

CLASSIC CHEESEBURGER

Front Range grass-fed beef patty with sharp cheddar cheese. Served on a fresh-baked brioche bun, 14 Bison/17
Add a slice of hardwood-smoked bacon, 1.5

GREEN CHILE AVOCADO BISON BURGER

Strips of roasted green chiles, three-pepper gouda cheese, avocado and green chile aioli. Served on a fresh-baked brioche bun, 18.5

BLUE CHEESE BACON BURGER

Front Range grass-fed beef patty with caramelized onions, hardwood-smoked bacon and blue cheese crumbles. Served on a fresh-baked brioche bun, 16.5

BLACK BEAN BURGER^V

Our house-made vegetarian black bean patty topped with your choice of cheese or swap the cheese for slices of avocado. Served on a fresh-baked brioche bun, 16.5

SANDWICHES

Choice of waffle fries, kettle chips or potato salad.

Substitute grilled chicken breast, locally-made GF hemp patty or grilled tofu.

Ask your server for pricing adjustments.

CALIFORNIA CHICKEN CLUB

Grilled chicken, avocado, bacon, and pickled red onions served on grilled sourdough with 1000 Island dressing, 15

TURKEY MELT

Oven-roasted turkey, hardwood-smoked bacon, tomatoes and sharp cheddar cheese. Grilled on jalapeño-cheddar sourdough, 12.5

REUBEN

Corned beef, sauerkraut, and gruyère cheese. Grilled on fresh-baked marble rye with your choice of 1000 island dressing or spicy deli mustard. Try it with oven roasted turkey, 14

PATTY MELT*

Grass-fed beef patty and caramelized onions sandwiched between two slices of gruyere cheese. Grilled on marble rye, 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
Provolone, add/1. Spicy pickled Italian giardiniera veggies, add/1.5

BLACKBIRD FALAFEL^V

House-made falafel medallions folded into pita bread with cucumbers, tomatoes, lettuce, tahini drizzle and feta cheese, 14

CRISPY SHRIMP PO' BOY

Quinoa battered shrimp on a french baguette and topped with shredded lettuce, tomato slices and house-made spicy remoulade, 15



BLACKBIRD
CAFE & TAVERN

^V VEGETARIAN

^{GF} GLUTEN-FREE

[§] CONTAINS NUTS

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

blackbirdcafeevergreen.com