



## LUNCH MENU

### ANTIPASTO

#### CREATE YOUR OWN PLATTER

served with house foccacia, lavash, pickles, labneh

two items **16**    three items **22**    five items **32**

**TRIO OF DIPS** smoked sunchoke, carrot cumin, pepper & walnut (vg)

classic free range **DEVILLED EGGS** (v)

#### HOUSE COCKTAIL SAUSAGE

lamb merguez, sage & ginger, chorizo

hot & cold **SMOKED SALMON**

marinated & warm **OLIVES** (vg)

**MARINATED** king oyster & portobello **MUSHROOMS** (vg)

**CHARCUTERIE** pomodoro, elk & herb, prosciutto

#### LOCAL CHEESE

your choice of: ISLAND BRIE · PAILLOT DE CHEVRE  
BLEU D'ELIZABETH · 9 YEAR AGED CHEDDAR (v)

### SIDE DISH

**GAZPACHO** heirloom tomato,  
house foccacia (v) **7**

local organic **GREEN SALAD**, North Arm Farm  
vegetables, house vinaigrette (vg) **7**

**SPINACH & BEET SALAD** goat cheese, candied  
pecan, tahini dressing (v) **7**

**FRENCH FRIES** cut by hand, thick & crispy (vg) **7**

**BROCCOLINI** tahini dressing (vg) **7**

### FROM THE BAKERY

BAKED GOODS & PASTRIES ARE MADE IN HOUSE DAILY

### HAND HELDS

**HAMBURGER** 21-day dry aged beef, lettuce, **13**  
tomato, red onion, chipotle ketchup, *Blackbird*  
*Bakery* bun  
    › add cheese **1.5**    › add bacon **3**

**PULLED MUSHROOM SANDWICH** smoked king **13**  
oyster mushrooms, apple bourbon BBQ sauce,  
coleslaw, *Blackbird Bakery* bun (v, vg avail)

**THE HAM & CHEESE SANDWICH** baked off the **13**  
bone ham, sharp cheddar, tomato, beer infused  
mustard, organic sourdough

**SUNDAY ROAST CHICKEN SANDWICH** stuffing, **13**  
sundried tomato, toasted ciabatta, chicken jus

**CAULIFLOWER SANDWICH** tandoori spiced **13**  
roasted cauliflower, kale & apple slaw, toasted  
ciabatta (vg)

**CUBAN SANDWICH** pulled pork, honey baked **13**  
ham, bread & butter pickle, grilled ciabatta

### PLATES

**SPINACH & BEET SALAD** with pulled chicken OR **14**  
avocado, goat cheese, candied pecan, tahini dressing  
(vg)

**FALAFEL BOWL** fennel & spring leaf salad, charred **15**  
pickled carrot, hummus, tzatiki, housemade pita  
(v, vg available)

**CHICKEN SOUVLAKI** fennel & spring leaf salad, **15**  
charred pickled carrot, hummus, tzatiki, housemade  
pita

**BUTTERNUT SQUASH GNOCCHI** marinated **24**  
portobellos, cherry tomato, pickled squash, sage,  
beurre noisette (v)

**DRY AGED STEAK & FRIES** 21 day dry aged **32**  
striploin, triple cooked fries, mushroom gravy