

## appetizers

chef's daily **soup** 7.

salad of **endives** with baby lettuces, potato, basil, dijon, pancetta, and poached egg 9.

smoked **arctic char** with cucumber, mandarinquats, urfa pepper cream, and lemon 12.

**steak tartare** with rye berries, spicy radish, hazelnut, oxalis, and lemon 12.

## sandwiches

seared **whitefish** on sourdough with lemon and herb aioli, gribiche, roasted tomato, and grain mustard potato salad 13.

**croque monsieur** with house-cured ham, swiss, caramelized onion, mornay sauce, and pommes frites 13.

**croque madame** with house-cured ham, swiss, caramelized onion, organic fried egg, and pommes frites 14.

organic **pork belly** on ciabatta bun with fennel slaw, bread and butter pickles, dijonnaise, cucumber salad, and garlic frites 14.

grilled pqm **short rib burger** on brioche bun with kale, pickled ramps, bacon cream cheese, and pommes frites 15.

## entrées

blackbird classic **bouillabaisse**: daily selection of fish and shellfish with fennel, potato, saffron, garlic, thyme, and grilled crouton 15.

wood-grilled **sturgeon** with salsify, black trumpet mushrooms, buckwheat, and grapefruit 17.

**duck confit** with duck sausage, dried parsley root, brussels sprouts, buttermilk, and mustard seeds 16.

**oat dumplings** with charred broccoli, spicy date, and peanut consommé 16.

roasted **chicken roulade** with sunchoke, soured carrot butter, and wild rice 17.

**hanger steak** with rutabaga, saffron-quince puree, gruyère, and rye bread 17.

**chef de cuisine** david posey  
**sous chefs** ryan pfeiffer, bret edlund

**open for dinner** monday through sunday from 5:30pm

blackbird supports chicago's **green city market**

www.blackbirdrestaurant.com **private dining** available

please inform your server of **allergies or dietary restrictions**  
as menu items contain unlisted ingredients

updated **january 7, 2014**