



APPETIZERS

HUMMUS PLATE

Sprinkled with feta cheese served with sliced raw veggies and toasted pita wedges, 14

VEGETABLE SAMOSAS

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

PRETZEL BITES

Pretzel bite basket served with spicy brown mustard dipping sauce, 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

WAFFLE FRIES

5

SWEET POTATO FRIES

7

ONION RING BASKET

7.5

BURGERS* & SANDWICHES

Choice of waffle fries, kettle chips or potato salad. Sweet potato fries, add/1. Onion rings or side salad, add/2. Switch up your protein with your choice of: grilled chicken, grilled salmon filet, GF Impossible Burger, or GF vegan hemp patty. Ask your server for price adjustments.

CLASSIC CHEESEBURGER

Front Range grass-fed beef patty with sharp cheddar cheese. Served on a fresh-baked brioche bun, 15.5

Make it a Bison burger/19

Add a slice of hardwood-smoked bacon, 1.5

PIMENTO CREAM CHEESE BLT

House-made pimento cheese slathered on thick slices of buttered sourdough grilled with bacon, lettuce and tomato (make it vegetarian and skip the bacon), 18.5

BLACKBIRD FALAFEL^V

House-made falafel medallions folded into naan bread with smear of hummus, cucumbers, red onion, tomatoes, lettuce, lemon tahini drizzle and feta cheese, 15.5

TURKEY CREEK

Oven-roasted turkey, hardwood-smoked bacon, avocado, gruyere cheese, lettuce and tomato. Served with honey dijon on fresh baked thick cut seven-grain bread, 13

GREEN CHILE AVOCADO BISON BURGER

Strips of roasted green chiles, three-pepper gouda cheese, avocado and green chile aioli. Served on brioche bun, 20

MONTE CRISTO

Layers of ham, turkey, bacon and provolone, club style dipped in batter and served encased in a golden brown shell. Served with raspberry jam, a sprinkle of powdered sugar and your choice of side, 21.5

PRIME RIB FRENCH DIP

Thinly-sliced prime rib dipped in our house-made au jus, stacked on a toasted Parisian baguette, 15.5

Provolone, add/1. Pickled giardiniera veggies, add/1.5

BASMATI BOWL

Dinner salad of greens, tomatoes and cucumber included.

TERIYAKI GLAZED SALMON*

Basmati rice, seasonal steamed veggies topped with a teriyaki glazed salmon filet and sprinkled with sesame seeds, 21.5

SALADS

SHRIMP BRUSSEL SPROUT CAESAR

Quinoa breaded shrimp, shredded fresh Brussel sprouts, house-made Caesar dressing, baby tomatoes, ribbons of parmesan, lemon wedge, 18.5

SEARED SALMON SALAD*^{\$}

Brown sugar glazed salmon fillet, dried cranberries, pepitas, candied walnuts, slices of avocado and crisp apple atop mixed greens, 18.5

VEGAN EASTER BRUNCH

Please specify **vegan** when ordering.

VEGAN POLENTA BENEDICT

House-made vegan polenta cakes topped with steamed asparagus, and sautéed mushrooms topped vegan hollandaise, 18.5

VEGAN RANCHEROS

Three corn tortillas, vegan refried beans & hemp crumble, smothered in veggie green chili, 15.5

VEGAN GREEN CHILI SMOTHERED BURRITO

Scramble of tofu and veggie sausage, potatoes, onion, red peppers, and black beans. Smothered in vegan green chili, 15

VEGAN POLENTA MESS

Polenta cakes topped with a scramble of veggie sausage, spinach, tomatoes, zucchini, mushroom, red peppers, and onions (no substitutions), 16.5

VEGAN GRANOLA BOWL

Almond yogurt, fresh fruit, house-made granola, 14.5

VEGAN HEMP RUEBEN

Hemp patty, grilled sauerkraut, vegan 1000, choice of side, 16.5

VEGAN FALAFEL

House-made falafel medallions folded into naan bread with smear of hummus, cucumbers, red onion, tomatoes, lettuce, lemon tahini drizzle, 16.5

VEGAN THAI PEANUT WRAP

Plant-based chicken, julienned peppers, cucumbers, red peppers, carrots, and lettuce wrapped up in a flour tortilla with spicy peanut sauce, 18.5

VEGAN HEMP BURGER

locally made hemp patty topped with corn salsa, sliced avocado, lettuce, tomato, and onion. Served with choice of side, 18.5



BLACKBIRD
CAFE

blackbirdcafeevergreen.com



Split plates \$2 charge.

*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

^V VEGETARIAN

^{GF} GLUTEN-FREE

^{\$} CONTAINS NUTS