

Mother's Day BRUNCH



SMALL BITES

SOUP DU JOUR

5

FRIED PICKLE CHIPS

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

PASTRY SELECTIONS

Made by our in-house pastry chef –
Lemon meringue, tiramisu, or turtle cheesecake, 8.5

POTATO CAKE DUNKERS

Basket of potato cakes served with your choice of white
sausage gravy or green chili for dunking, 10

AVOCADO FRIES

Sliced avocado breaded and fried to a golden brown.
Served with Sriracha aioli for dipping, 10

PIMENTO CHEESE FRITTERS

Pimento cheese rolled in panko and fried to a golden
brown. Served with jalapeno raspberry jam, 10

CHEESE CURDS

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

SAMOSAS

Crispy triangular pastries filled with savory curried veggies.
Served with sweet chili for dipping, 7.5

ONION RING BASKET

7.5

SWEET POTATO FRY BASKET

7.5



BLACKBIRD
CAFE

blackbirdcafeevergreen.com



BURGERS*, SANDWICHES & SPECIALS

Your choice of waffle fries, kettle chips or potato salad.

Or choose sweet potato fries, add/1.

Or choose onion rings or side salad, add/2.

Switch up your protein with your choice of: grilled chicken, grilled salmon
burger, GF Impossible Burger, GF vegan hemp patty or black bean burger.

Ask your server for price adjustments.

CLASSIC CHEESEBURGER

Front Range grass-fed beef patty with sharp cheddar cheese.

Served on a brioche bun, 17

Make it a Bison burger/20

Add a slice of hardwood-smoked bacon, add/1.5

PRIME RIB FRENCH DIP

Thinly-sliced prime rib dipped in our house-made au jus, stacked on a
toasted Parisian baguette, 20

Add provolone, add/1.5

Add pickled giardiniera veggies, add/1.5

MT. BLUE SKY GREEK WRAP^V

Your choice of house-made falafel or grilled chicken wrapped in a flour
tortilla with hummus, cucumbers, red onion, tomatoes, lettuce, lemon tahini
drizzle and feta cheese, 18.5

TURKEY CREEK

Oven-roasted turkey, hardwood-smoked bacon, avocado, Gruyère cheese,
lettuce and tomato. Served with honey-dijon on fresh-baked rustic seven
grain bread, 16.5

AFTERNOON ENTRÉE

TERIYAKI SALMON

Grilled salmon fillet, teriyaki glaze, slice of grilled pineapple, steamed
seasonal veggies. Served over basmati rice, 24

SALADS

ASPEN AHI TUNA SALAD

Ahi tuna seared, sliced and chilled, served over a bed of greens with shaved
fennel, chilled quinoa, sliced beets, pickled red onions and sliced avocado.
Served with Asian balsamic dressing, 22

SEARED SALMON SALAD*[§]

Brown sugar glazed salmon fillet, dried cranberries, pepitas, candied walnuts,
slices of avocado and crisp apple atop mixed greens. Served with maple
balsamic dressing, 18.75

^V VEGETARIAN

^{GF} GLUTEN-FREE

[§] CONTAINS NUTS

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