

appetizers salad of **endives** with crispy potatoes, basil, dijon, pancetta, and poached egg 14.

indiana sweet corn **gazpacho** with smoked arctic char roe, green tomato, curds, charred peach, and tarragon 15.

iron creek farm **tomato** with salted watermelon, sorghum, guajillo, and purslane 14

seared **sea scallop** with foie gras torchon, sunflower, grape dashi, and radishes 23.

prawns with sprouted legumes, lovage, spring garlic, and chorizo cured lardo 15.

king crab with cucumber, charred lime, tobiko, and tiny lettuce 26.

dry-aged **beef tartare** with smoked mushroom, crispy grains, and sorrel 18.

sautéed **sweetbreads** with blueberry, miso yogurt and kohlrabi 17.

entrées smoked **eggplant** with burrata, onion, rose and sesame 30.

roasted **monkfish** with pole bean, summer apple and mustard oil 34.

steamed **cod** with leek, avocado, verjus, and dried duck 36.

barbecued **sturgeon** with basil, burnt sunchoke, and plum 42.

aged rohan **duck breast** with radish, foie gras, and sweet herbs 40.

rabbit loin and green garlic **sausage** with rolled oats, burnt fennel and goat's milk 36.

chili-glazed **pork belly** with snap peas, marinated shiitake, coriander, and peanut consommé 40.

roasted **lamb loin** with charred tomato, nectarine, potato, and smoked seaweed 38.

grilled **striploin** with zucchini, crispy lemon, saffron cream, egg yolk and tarragon 42.

ten-course **chef's tasting menu** 130.

chef de cuisine perry hendrix | **sous chefs** ryan pfeiffer, dan luckey

\$25 prix-fixe lunch menu monday–friday 11:30am–2:00pm | blackbird supports chicago's **green city market**

private dining available caroline mogavero caroline@blackbirdrestaurant.com 312.496.0012

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

consumption of raw or undercooked foods such as fish and shellfish may increase your risk of **foodborne illness**.

updated **september 22, 2015**