

## appetizers

chef's daily **soup** 7.

chef's daily **vegetarian** selection 13.

salad of **endives** with baby lettuces, potato, basil, dijon, pancetta, and poached egg 10.

dry-aged **beef tartare** with smoked mushrooms, crispy grains, dried tomato, and cress 14.

## sandwiches

seared **whitefish** on sourdough with lemon and herb aioli, gribiche, roasted tomato and house made potato chips 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 bread and butter pickles, dijonnaise, cucumber salad, and garlic frites 14.

grilled **short rib burger** on shallot bun with rogue river smokey bleu cheese, arugula, toasted dijon aioli, pickled red onion, and pommes frites 15.

## entrées

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

grilled **cod** with leek, avocado, verjus, and dried duck 22.

**duck confit** with charred sunchokes, hops aioli, asian pear, and sorrel 16.

charred **corn fettuccini** with popcorn, mezcal, and lime 16.

**chicken roulade** with burnt fennel, strawberry, rolled oats, and goat's milk 17.

**hanger steak** with zucchini, crispy lemon, saffron cream egg yolk, and tarragon 17.

**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](mailto: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 17, 2015**