

The Blackbird Restaurant
47 Biltmore Ave. Downtown AVL
828-254-2502
www.theblackbirdrestaurant.com



40\$ Winter Dinner
Sunday –Thursday
Restaurant Week Till End of March

FIRST COURSE

WINTER SQUASH

HOUSE SALAD

ROASTED SQUASH & APPLE BRUSCHETTA

Roasted Local Apples & Squash, Cranberries, Sage, Balsamic Reduction, Extra Virgin Olive Oil.

SECOND COURSE

LOCAL SUNBURST TROUT (GF)

Sunburst Trout, lemon Risotto, Pan Beurre Blanc.*

GOAT CHEESE CORN PIE (GF)

Roasted Corn, Goat Cheese, Pecan Crust, Spinach Cream, Wilted Greens, Mushroom and Tomato White Wine Sauce

LOCAL BRAISED SHORT RIB

Slow Cooked Beef Short Rib, Creamy Grits, Collards, Braising Jus, Pecorino

SEAFOOD PIRLAU

Crispy Rice Cake, House Made Andouille, Peppers, PEI Mussels, Crawfish, NC Shrimp, Spiced Tomato Broth.

THIRD COURSE

SOUTHERN CUSTARD COCONUT CAKE

HAND CRAFTED ICE CREAM (GF)

Seasonal Flavors (Vegan Sorbet Available)

Chef Mike Reppert worked extensively in Boston, MA before moving to Asheville.

*(GF) Gluten Free * Undercooked meats, poultry, seafood, or eggs served raw, undercooked, or cooked to order, contain (or may contain) raw or undercooked ingredients may increase your risk of food borne illness.*

For parties of 8 or more there is a 20% auto gratuity.