



*"Modern Southern  
with a nod to tradition"*

*The*  
**BLACKBIRD'S**  
**COMMITMENT** is to delight it's guests with cooking grounded in the traditions and ingredients of the Carolinas, creating an affordable and vibrant menu. The menu features the seasonal best from local farmers, fresh catches from the coast of the Carolinas, as well as the many incredible local micro-brews, specialty cocktails, and great wines from the Americas. The Black Bird's award-winning food, desserts and prompt service will impress you every time.

tripadvisor  
CERTIFICATE OF EXCELLENCE



(2012) (2013) (2014) (2015) (2016)



*In the heart*

of downtown Asheville near:

DIANA WORTHAM THEATER  
ALOFT HOTEL | FINE ARTS CINEMA  
THE ORANGE PEEL | PACK SQUARE  
FRENCH BROAD FOOD CO-OP  
MANY FINE ART GALLERIES

*All of downtown is only a short walk away*

Parking on Biltmore Avenue inside the Aloft Hotel  
parking garage (first hour free).

*Although we have ample seating for up to 110 guests, reservations are highly recommended.*

828.254.2502  
theblackbirdrestaurant.com



47 Biltmore Avenue  
ASHEVILLE, NORTH CAROLINA 28801

## WHO WE ARE



**WE ARE A LOCAL FAMILY BUSINESS.** We believe in treating our staff respectfully. We believe in good food. The restaurant business is a choice of pure love.

We share 6 wonderful children ages 5 to 26 and two cute dogs. We love big family dinners and the hustle and bustle of a big family.

After 26 years of restaurant work in Texas, we decided to sell our two successful restaurants and move to Asheville. Asheville's great food scene, down-to-earth people, and beautiful weather drew us here. For us, we decided "why not live where you love to vacation."

The Blackbird started in Black Mountain, North Carolina in 2008 and successfully grew to occupy our current downtown Asheville location.

Thank you for choosing our family business for your special event.

*Jesson & Cristina Gil*



*Thank you*

FOR THINKING OF US FOR YOUR EVENT



We are able to tailor a menu specifically for your party. Our farm-to-table menu changes seasonally.

We build your menu from selections in the current season's menu. We are a full service restaurant and able to adjust your selections for allergies.

Our private event menus are designed to have an appetizer, entrée, and dessert. Traditionally our guests will choose 3 appetizers, 3 or 4 entrees (fish, beef, chicken, and possibly pork or duck), and then 3 desserts with organic coffee for their menu. We have an extensive wine menu and have recently submitted for a Wine Spectator award. There is also a great cocktail and beer menu.

We allow 2.5 hours in the restaurant for the event, so our guests never feel rushed.

Our rates and other important pricing information:

- January and February are off peak and our rate is \$75 per person for dinner. Alcohol, tax, and gratuity are an additional charge.
- March, April, May, November, and December are "shoulder" months and our rate is \$90 per person for dinner. Alcohol, tax, and gratuity are an additional charge.
- June through October is peak and our rate is \$110 per person for dinner. Alcohol, tax, and gratuity are an additional charge.
- There is a weekend brunch available for \$65 per person. Additionally, during peak season we will modify our weekday lunch menu from 11 a.m. to 2 p.m. for your brunch event on Thursday or Friday at no additional charge. There is a 50 person minimum. Alcohol, tax, and gratuity are an additional charge.
- We do have an entire restaurant booking option that ranges from \$8,000 to \$13,000 an evening based on season. Alcohol, tax, and gratuity are an additional charge.
- We do not add a room charge.
- We do have a \$500 or 50% (whichever is less) deposit that is nonrefundable if canceled within 90 days of your event regardless of when booked. If an event is canceled within 21 days, the entire planned event amount is due.

We typically do 3 to 4 events a week and reserving a date and time early are critical to receiving your requested date. We do ask that event dates are chosen at least 90 days before.



# WINTER 2017 *Sample Menu*



## PANTRY

### **CHEESE BOARD FOR 2**

*Local Cheeses, Pickled Vegetables, Artisan Crackers*

### **BUTCHER BOARD FOR 2**

*Assorted Cured Meats, House Charcuterie, Pickled Vegetables, Artisan Crackers*

### **GRILLED PEAR (GF)**

*Grilled Pear, Country Ham, Asher Blue Cheese, Red Wine Reduction*

### **THAI CHILI ROASTED BRUSSELS (GF)**

*Roasted Brussels, Peanuts, Feta Cheese, Basil, Mint, House Made Thai Chili Sauce*

### **SEARED SCALLOPS (GF)**

*Sea Scallops\*, Pork Belly, Corn, Truffle Cream*

### **PEAR LEMON CEVICHE (GF)**

*Daily Catch Ceviche\*, Lemon, Pear, Radish, Tomatoes, Red Onion, Peppers, Fried Plantains*

### **ROASTED SQUASH & APPLE BRUSCHETTA**

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

## GARDEN

### **SPINACH SALAD (GF)**

*Fresh Apples, Baby Spinach, Walnuts, Feta, Dried Cranberries, Orange Vinaigrette*

### **ROASTED BEET SALAD (GF)**

*Baby Arugula, Frisee, Goat Cheese, Pecans, Balsamic Reduction*

### **KALE CAESAR**

*Shaved Kale, House Caesar Dressing, Pecorino Romano, Biscuit Crouton Dust*

## CROCK-POT

### **VEGETARIAN BUTTERNUT SQUASH**

### **SOUP OF THE DAY**

*Complimentary Bread Upon Request*



# Suppers



## CHEF'S SAMPLING MENU

7 Course Menu Sampling of Chef Mike Reppert's Favorites

### FARM

#### SOUS VIDE NY STRIP (GF)

House-cut NY Strip\*, Whipped Potatoes, Garlic Broccoli, Truffle Butter

#### CASSOULET

House Sausage, Pulled Pork, Duck Confit, White Beans, Toasted Bread Crumbs

#### GRILLED JOYCE FARMS POULET ROUGE CHICKEN (GF)

Grilled Chicken, Oven-roasted Corn Grits, Roasted Brussels, Lemon Chicken Demi

#### VEGETARIAN WELLINGTON

Seasonal Vegetable Stuffed Filo Dough, Spiced Pecans, Figs, Spinach, Whipped Potatoes, Jalapeno Cherry Sauce

#### COLD SMOKED HERITAGE PORK CHOP SCHNITZEL

Pan-seared Heritage Pork Chop\*, Herb Spaetzle, Sautéed Kale, Mushroom Cream

#### BURGER

House Ground Beef\*, Aged Cheddar, 6-Hour Caramelized Onions, Mushrooms, Pork Belly, Baked In-house Bun, Hand-cut French Fries

### SEA

#### PAN SEARED SCALLOPS & SHRIMP

Asian Noodles, Brussels Sprouts Leaves, Bell Peppers, Kale, Peanuts

#### GRILLED SEAFOOD RISOTTO (GF)

Fresh Catch, Butternut Squash Risotto, Seared Scallops, Sundried Tomato Gremolata

#### PAN SEARED SALMON

Potato Latkes, Spinach Cream, Roasted Long Stem Artichokes, Dill Sour Cream

#### SEAFOOD PIRLAU

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

#### GRILLED LOCAL SUNBURST TROUT (GF)

Sunburst Trout\*, Toasted Almond Risotto, Green Beans, Winter Spice Beurre Blanc





## DESSERTS

### THE BLACKBIRD RUM BALLS

*Southern Coconut Cake soaked in Rum, Dipped in White Chocolate, and Rolled in Toasted Coconut, Presented in an Edible Sugar "Nest"*

### CHOCOLATE CHEESE CAKE (GF)

*Dark Chocolate Cheese Cake over a Ganache-coated Peanut Butter Cookie, Warm Pomegranate Gastrique & Crème Anglaise*

### SOUTHERN CUSTARD COCONUT CAKE

*3 Layers of Rich Coconut Cake, Coconut Custard, Topped with a Cream Cheese Frosting and Toasted Coconut*

### PEANUT BUTTER BROWNIE À LA MODE

*Peanut Butter Brownie, Served with a Scoop of Cinnamon "Nutella" Ice Cream, Pinstriped Chocolate Disk & Warm Caramel Sauce*

### ORANGE CRANBERRY CREAMSICLE

*Orange Soaked Ladyfingers & Cranberries, Layered with a Citrus Cream Cheese, & White Chocolate Shavings*

### HAND-CRAFTED ICE CREAM BY PASTRY CHEF DOUG COOPER

*Seasonal Flavors - Vanilla, Cookies and Cream, Gluten-free Peanut Butter Chocolate Chip, Lemon Basil Honey Sorbet*

## COFFEE

### FRENCH PRESS FOR ONE

### FRENCH PRESS FOR TWO

### 24HR COLD BREW COFFEE

*All Small Batch Artisan Roasted. Certified Fair Trade and Organic.  
Dynamite Roasting Company, Black Mountain, NC*

