



*"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.

CERTIFICATE OF EXCELLENCE



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 unique 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 offer each diner an appetizer, an entrée, and a dessert. Traditionally our guests will create a menu of 3 appetizers, 3 or 4 entrees (fish, beef, chicken, and possibly pork or duck), and 3 desserts, paired with organic coffee. We have an extensive wine menu and have recently submitted for a Wine Spectator award. There is also an outstanding cocktail and beer menu available.

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

OUR RATES AND OTHER IMPORTANT PRICING INFORMATION

- We do have an entire restaurant booking option that ranges from \$7,500 to \$12,500 an evening based on the season. Alcohol, tax, and gratuity are additional charges.
- We do not add a room charge.
- We do have a nonrefundable deposit of \$500 or 50% (whichever is less) for any scheduled event that is canceled within 90 days of the event, regardless of when it was booked. If a planned event is canceled within 21 days of the event, the entire amount is due.
- For parties of 18 or fewer we charge our current menu prices.
- For parties of 19 or more our rate is \$55 per person for an appetizer, entrée, and a dessert. Alcohol, tax, and gratuity are additional charges.
- There is a weekend brunch menu available for \$25 per person. Additionally, during peak months we will modify our Thursday or Friday lunch menu from 11 a.m. to 2 p.m. for your brunch event on at no additional charge. There is a 30 person minimum. Alcohol, tax, and gratuity are additional charges.

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



SUMMER 2017

Sample Menu



PANTRY

CAPRESE (GF) (VG)

Fresh Sliced Heirloom Tomatoes, House Mozzarella, Olive Oil, Balsamic Reduction, Fresh Basil

SEARED SCALLOPS

Sea Scallops, Roasted Seasonal Vegetables, Orange Supreme

CRAWFISH SLIDERS

Louisiana Crawfish, Creole Spiced House Mayo, Shredded lettuce, Toasted House Roll

CHEESE BOARD FOR 2 (VG)

Local Cheeses, Pickled Vegetables, Olives, Spiced Pecans, House Crackers

BUTCHER BOARD FOR 2

Assorted Cured Meats, House Made Charcuterie, House Crackers

PEPPERS, PEAS & BEETS BOARD (VG)

Black Eyed Pea Hummus, Roasted Red Pepper Spread, Beet Relish, Assorted Spring Veggies, House Crackers

GARDEN

ARUGULA SALAD (GF) (VG)

Baby Arugula, Red Wine Poached Pear, Pickled Red Onions, Spiced Pecans, Blue Cheese, Pear Vinaigrette, Red Wine Reduction

ROASTED BEET SALAD (GF) (VG)

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

CRISPY WARM GOAT CHEESE & BERRIES (VG)

Fresh Local Berries, Chopped Lettuce, Marcona Almonds, Fried Goat Cheese, Champagne Vinaigrette

WARM BRIE AND PEACH SALAD (GF) (VG)

Local Snow Camp Brie, Warm Macerated Peaches, Cherry Tomatoes, Chopped Pecans, Fresh Sliced Peaches

CROCK-POT

SOUP OF THE DAY

Complimentary Bread Upon Request



Entrées



FARM

WELLINGTON (VG)

Seasonal Vegetable Stuffed Filo Dough, Spiced Pecans, Figs, Wilted Spring Greens, Whipped Potatoes, Jalapeno Cherry Sauce

GRILLED HERITAGE CHICKEN (GF)

Grilled Poulet Rouge Chicken Breast, Grit Cake, Glazed Local Shiitake Mushrooms, Local Seasonal Vegetables

COLD SMOKED PORK CHOP (GF)

Grilled Heritage Pork Chop, Charred Local Peach & Black Rice Salad, Cherry Tomatoes, Cilantro, Pickled Watermelon Rinds, Chopped Pecan

CHICKEN & SAUSAGE GNOCCHI

House Made Gnocchi, Andouille Sausage, Heritage Chicken, Summer Vegetables, Mushroom, White Wine Goat Cheese Sauce

HERB SOUS VIDE RIBEYE

10 oz. House Cut Ribeye, Roasted Herb Potatoes, Local Seasonal Vegetables, House Steak Sauce

SUMMER TASTING MENU

Chef Michael Reppert's Six-Course Summer Inspired Menu!
Available with Wine Flight at additional charge

SEA

GRILLED LOCAL TROUT (GF)

Zucchini Watercress Salad, Cherry Tomato, Local Peanut, Red Potatoes, Shaved Onions, Peanut Romesco

CREOLE SHRIMP & GRITS (GF)

N.C. Shrimp, Louisiana Crawfish, Spiced Tomatoes, Andouille Sausage, Peppers & Onion, Local Mushrooms, Heritage Grits

GRILLED SEAFOOD RISOTTO (GF)

Fresh Catch, Summer Vegetable Risotto, Seared Scallops, Sundried Tomato Gremolata



After Dinner



DESSERTS

HAND-CRAFTED ICE CREAM BY PASTRY CHEF DOUG COOPER

Seasonal Flavors – Cookies and Cream, Vanilla, Seasonal Sorbet,
Gluten-Free Peanut Butter Chocolate Chip

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”

PEANUT BUTTER BROWNIE À LA MODE

Peanut Butter Brownie, Served with a Scoop of Cinnamon “Nutella” Ice Cream,
Pinstriped Chocolate Disk and Warm Caramel Sauce

BOURBON PEACH COBBLER

Local Peaches, Steeped in Kentucky Bourbon, Served with Blackberry
Butterscotch Toffee Ice Cream, Finished with a Brown Sugar Cookie Crumblee

DECONSTRUCTED MOCHA TORTE (GF)

Mocha Mousse Encased in a Thin Chocolate Shell, Accompanied with a Spicy Pecan
Wedge, Fresh Whipped Cream, Chocolate Confetti and Chocolate Espresso Sauce

SOUTHERN CUSTARD COCONUT CAKE

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

COFFEE & PECAN CRÈME BRÛLÉE FOR TWO (GF)

Local Organic Coffee & Pecan Infused Crème Brûlée

COFFEE

FRENCH PRESS for ONE

FRENCH PRESS for TWO

24HR COLD BREW COFFEE

All Small Batch Artisan Roasted. Certified Fair Trade and Organic

