

STARTERS

- VG

Cheese and Fruit Plate

19.

Select cheeses with seasonal fruit and nuts
- 

Guacamole

14.

Served with plantain chips
- 

Homemade Salsa

13.

Served with tortilla chips
- BBQ Chicken Wings**

16.

Glazed in a hot and smokey BBQ sauce
- 

Hummus & Pita Bread

14.

Drizzled with olive oil & pine nuts
- GF

Herbed Parmesan Meatballs

17.

With fresh ricotta and Parmesan crostini
- Crispy Cajun Cauliflower**

14.

Topped with chipotle aioli sauce
- Fried Calamari**

16.

Sweet Thai chili sauce and a ginger soy reduction
- P.E.I. Mussels**

18.

In a chipotle butter and garlic sauce, served with homemade cornbread
- Crispy Smoked Pork Belly**

16.

Green apple, cabbage, red pepper slaw with a balsamic syrup drizzle
- VG

Spinach & Artichoke Dip

14.

Served with pita chips
- Soup of the Day**

12.

Chef's homemade selection



GF = Gluten Free

 = Vegan

VG = Vegetarian

SALADS

- VG

Warm Goat Cheese and Spinach Salad

21.

Warm, breaded goat cheese on a bed of spinach, with candied walnuts, roasted apples, tossed in a balsamic vinaigrette
- VG

Classic Caesar Salad

15.

Bed of romaine, with shaved Parmesan & croutons, in a classic Caesar dressing

ADD: Chicken +8. Salmon +10 Shrimp +12.
- 

Roasted Beet Salad

20.

Roasted beets on a bed of arugula with crumbled bleu cheese, toasted pistachios in a lemon thyme vinaigrette
- BBQ Salmon Salad**

22.

Roasted Salmon served over arugula, with asparagus, cucumber, and grape tomatoes, with a cherry vinaigrette

SANDWICHES

- Birdland Burger**

20.

Lettuce, tomato, red onion and french fries

ADD: Sautéed onions, cheese, avocado, mushrooms or bacon +3.
- Grilled, Free-Range Chicken Sandwich**

18.

Topped with melted Pepper Jack cheese, served with fries and chipotle pepper aioli
- 

Impossible Burger

22.

Lettuce, tomato, red onion and french fries

ADD: Sautéed onions, vegan cheese, avocado or mushrooms +3.
- Birdland Sliders**

16.

Served with homemade slaw

ADD: American or cheddar cheese +3.

THIN CRUST PIZZA

- Margherita (13-inch)**

15.

Homemade tomato sauce and shredded mozzarella

ADD TOPPINGS: +3. EA

Pepperoni, meatballs, peppers, mushrooms, artichokes, black olives, onions, ricotta



MAIN COURSES

	Southern Style Macaroni and Cheese	20.
	Topped with fresh toasted bread crumbs	
	Rigatoni and Meatballs	22.
	Slowly-braised beef meatballs with fresh ricotta, served in a rich tomato sauce	
	Cavatappi Primavera	21.
	Seasonal vegetables tossed with fresh garlic and extra-virgin olive oil	
	Penne	25.
	Andoullie sausage and shrimp in a roasted pepper cream sauce	
GF	Mushroom Risotto Cakes	20.
	With grilled asparagus and a white truffle fondue	
	Southern Fried Chicken	27.
	Served with roasted potatoes and sautéed spinach	
	Baby Back Ribs	32.
	With shoestring potatoes, sautéed spinach and homemade coleslaw	
GF	Roasted Free-Range Chicken	28.
	Served with roasted potatoes and asparagus in a rosemary sauce	
GF	12 oz. New York Strip Steak	35.
	Served with sautéed spinach and roasted potatoes in a Barolo wine sauce	
VG	Vegetarian Platter	20.
	Grilled asparagus, mushroom risotto, roasted tomatoes, and grilled eggplant	
GF	Cajun Jambalaya	29.
	With chicken, crawfish, andouille sausage, bacon and Cajun rice	
	New Orleans Style Seafood Gumbo	32.
	Fresh seafood simmered in a rich spicy stew with vegetables and Cajun rice	
GF	Fresh Grilled Salmon	30.
	With grilled asparagus, and Cajun rice in a lemon butter caper sauce	

SIDES

10.				
French Fries	Sweet Potato Fries	Cajun Fries	Grilled Asparagus	Mushroom Risotto

\$20 minimum per-person per set • Selections and prices subject to change
Parties of 8 or more: 18% gratuity will be added to bill

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