

### **STARTERS**

17.

Prosciutto & Mozzarella

	Served with tomatoes, and extra virgin olive oil	
VG	Cheese and Fresh Fruit Plate Select cheeses with seasonal fruits and nuts	19.
	Fried Calamari With a sweet Thai chili sauce and a ginger soy reduction	16
GF	<b>Herbed Parmesan Meatballs</b> With ricotta and parmesan crostini	17.
	BBQ Chicken Wings Glazed in a hot and smokey BBQ sauce	16
	<b>Burrata</b> Burrata cheese with basil, tomatoes, and extra virgin olive oil	17.
E	<b>Guacamole</b> Served with plantain chips	14.
E	<b>Homemade Salsa</b> Served with tortilla chips	13.
VG	<b>Spinach &amp; Artichoke Dip</b> Served with pita chips	14.
E	Hummus & Pita Bread Drizzled with olive oil & pine nuts	14.
	<b>Crispy Cajun Cauliflower</b> Topped with chipotle aioli sauce	14.
	<b>Soup of the Day</b> Chef's homemade selection	12.

# THIN CRUST PIZZA

Margherita Homemade tomato sauce and shredded mozzarella	15.
ADD TOPPINGS:	+3. ea.
Pepperoni, meatballs, mushrooms,	,
peppers, artichokes, black olives,	

onions, ricotta cheese, bacon

#### **SALADS**

VG	Warm Goat Cheese and Spinach Salad Warm breaded goat cheese on a bed of spinach, with candied walnuts, roasted apples, tossed in a balsamic vinaigrette	21. I
	Roasted Beet Salad Roasted beets on a bed of arugula with crumbled bleu cheese and toasted pistachios in a lemon thyme vinaigrette	20.
VG	Classic Caesar Salad Bed of romaine with shaved parmesan and croutons in a classic Caesar dressing ADD: Chicken +8. Salmon +10 Shrimp +12.	15.
	BBQ Salmon Salad Roasted Salmon served over arugula with asparagus, cucumber, and grape tomatoes, with a cherry vinaigrette	22.
	SANDWICHES	
	<b>Birdland Burger</b> Lettuce, tomato, red onion with french fries	20.
		. ea.
JE .	Impossible Burger Lettuce, tomato, red onion with french fries	22.
	<b>ADD:</b> Sautéed onion, vegan +3 cheese, avocado or mushrooms	. ea.
	<b>Birdland Sliders</b> With homemade slaw	16.

Birdland Grilled Chicken Panini Grilled chicken, lettuce, tomato, and fontina cheese, with house tomato jam,

**ADD:** American or cheddar cheese +3. ea.

on a choice of brioche or multi-grain bread

**Grilled Prosciutto Panini** 19. Prosciutto di Parma, buffalo mozzarella, arugula, and basil, with extra virgin olive oil on a choice of brioche or multi-grain bread

**VG Grilled Vegetable Panini** 17. Grilled eggplant, zucchini, portobello mushrooms, red peppers, and a black olive tapenade spread

\$20 minimum per-person per set Parties of 8 or more: 18% gratuity will be added to bill

# **MAINS**

	Penne with Andouille Sausage and Shrimp Roasted pepper cream sauce	25.
	Rigatoni and Meatballs, with Fresh Ricotta Slowly braised beef meatballs served in a rich tomato sauce	22.
	Macaroni and Cheese Topped with fresh toasted bread crumbs	20.
	Traditional Lasagna Layered pasta, meat bolognese, parmesan, and mozzarella	21.
É	<b>Eggplant Parmesan</b> Layers of eggplant with smoked vegan cheese, homemade marinara, with a basil garnish	18.
GF	Mushroom Risotto Cakes With grilled asparagus and a white truffle fondue	20.
	Southern Fried Chicken Served with garlic roasted potatoes and sautéed spinach	27.
GF	Cajun Jambalya Chicken, crawfish, andouille sausage, bacon, and Cajun rice	29.
	New Orleans Style Seafood Gumbo A rich spicy stew of fresh seafood, vegetables and Cajun rice	32.
VG	Vegetarian Platter Grilled asparagus, mushroom risotto, roasted tomatoes, and grilled eggplant	20.



## SIDES

10.

French Fries Sweet Potato Fries Cajun Fries Grilled Asparagus Sautéed Spinach

# HOMEMADE BIRDLAND DESSERTS

12.

#### **Tiramisu**

**Dark Chocolate & Hazel Nut Mousse Creamy Cheesecake** 

**Warm Chocolate Sponge Cake** With vanilla ice cream & raspberry sauce

Carrot Cake w/cream cheese frosting

**Oreo Mud Pie** 

Peach Cobbler w/fresh whipped cream **Creole Bread Pudding** w/whiskey sauce

**Fresh Fruit Sorbet** 

Ice Cream

\*Any Dessert À la Mode +3.

GF = Gluten Free  $\emptyset = Vegan$  VG = Vegetarian

