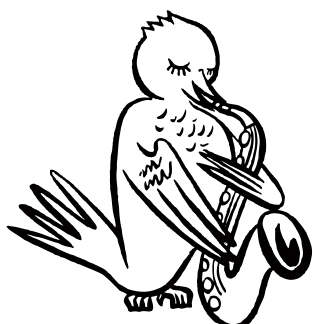


STARTERS

Cheese and Fruit Plate Select cheeses with seasonal fruit and nuts	20.
Guacamole Served with plantain chips	15.
Homemade Salsa Served with tortilla chips	14.
BBQ Chicken Wings Glazed in a hot and smokey BBQ sauce	17.
Hummus & Pita Bread Drizzled with olive oil & pine nuts	15.
Herbed Parmesan Meatballs With fresh ricotta and Parmesan crostini	18.
Crispy Cajun Cauliflower Topped with chipotle aioli sauce	15.
Fried Calamari Sweet Thai chili sauce and a ginger soy reduction	17.
P.E.I. Mussels In a chipotle butter and garlic sauce, served with homemade cornbread	19.
Crispy Smoked Pork Belly Green apple, cabbage, red pepper slaw with a balsamic syrup drizzle	17.
Spinach & Artichoke Dip Served with pita chips	15.
Soup of the Day Chef's homemade selection	12.



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	22.
VG Classic Caesar Salad Bed of romaine, with shaved Parmesan & croutons, in a classic Caesar dressing ADD: Chicken +8. Salmon +10 Shrimp +12.	16.
Roasted Beet Salad Roasted beets on a bed of arugula with crumbled bleu cheese, toasted pistachios in a lemon thyme vinaigrette	21.
BBQ Salmon Salad Roasted Salmon served over arugula, with asparagus, cucumber, and grape tomatoes, with a cherry vinaigrette	23.

SANDWICHES

Birdland Burger Lettuce, tomato, red onion and french fries ADD: Sautéed onions, cheese, avocado, mushrooms or bacon	20. +3.
Grilled, Free-Range Chicken Sandwich Topped with melted Pepper Jack cheese, served with fries and chipotle pepper aioli	18.
Impossible Burger Lettuce, tomato, red onion and french fries ADD: Sautéed onions, vegan cheese, avocado or mushrooms	22. +3.
Birdland Sliders Served with homemade slaw ADD: American or cheddar cheese	16. +3.

THIN CRUST PIZZA

Margherita (13-inch) Homemade tomato sauce and shredded mozzarella ADD TOPPINGS: Pepperoni, meatballs, peppers, mushrooms, artichokes, black olives, onions, ricotta	15. +3. EA
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MAIN COURSES

Southern Style Macaroni and Cheese Topped with fresh toasted bread crumbs	21.
Rigatoni and Meatballs Slowly-braised beef meatballs with fresh ricotta, served in a rich tomato sauce	23.
Cavatappi Primavera Seasonal vegetables tossed with fresh garlic and extra-virgin olive oil	21.
Penne Andoullie sausage and shrimp in a roasted pepper cream sauce	26.
Mushroom Risotto Cakes With grilled asparagus and a white truffle fondue	20.
Southern Fried Chicken Served with roasted potatoes and sautéed spinach	28.
Baby Back Ribs With shoestring potatoes, sautéed spinach and homemade coleslaw	33.
Roasted Free-Range Chicken Served with roasted potatoes and asparagus in a rosemary sauce	29.
12 oz. New York Strip Steak Served with sautéed spinach and roasted potatoes in a Barolo wine sauce	36.
Vegetarian Platter Grilled asparagus, mushroom risotto, roasted tomatoes, and grilled eggplant	20.
Cajun Jambalaya With chicken, crawfish, andouille sausage, bacon and Cajun rice	29.
New Orleans Style Seafood Gumbo Fresh seafood simmered in a rich spicy stew with vegetables and Cajun rice	33.
Fresh Grilled Salmon With grilled asparagus, and Cajun rice in a lemon butter caper sauce	31.

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 6 or more: 18% gratuity will be added to bill*