

## STARTERS

- Cheese and Fruit Plate** 18.  
Local cheeses with seasonal fruit and nuts
- BBQ Chicken Wings** 15.  
Glazed in a hot and smokey BBQ sauce
- Popcorn Shrimp** 17.  
With a chipotle pepper aioli sauce
- Crispy Smoked Pork Belly** 15.  
Green apple, cabbage, and red pepper slaw with a balsamic syrup drizzle
- Soup of the Day** 10.  
Chef's homemade favorites
- Jumbo Lump Crab Cake** 19.  
Corn and cherry tomato salad with rémoulade
- Herbed Parmesan Meatballs** 16.  
With ricotta cheese and Parmesan crostini
- Fried Calamari** 15.  
Sweet Thai chili sauce in a ginger soy reduction
- P.E.I. Mussels** 17.  
In a chipotle butter and garlic sauce, served with homemade corn bread
- Buffalo Shrimp** 10.  
Topped with blue cheese and pickled vegetables



*Selections and prices subject to change*

## SALADS

- Warm Goat Cheese and Spinach Salad** 18.  
Warm, breaded goat cheese on a bed of spinach, with candied walnuts, roasted apples, tossed in a balsamic vinaigrette
- Grilled Chicken Caesar Salad** 18.  
Grilled chicken on a bed of romaine, with shaved Parmesan, coutons, cucumber, and cranberries in a classic Caesar dressing
- Roasted Beet Salad** 17.  
Roasted beets on a bed of arugula, with crumbled blue cheese, toasted pistachios and pine nuts, with a lemon thyme vinaigrette
- BBQ Salmon Salad** 19.  
Roasted salmon served over arugula, asparagus, cucumber and grape tomato with a cherry vinaigrette

## SANDWICHES

- Birdland Burger** 18.  
Lettuce, tomato, red onion with french fries  
**ADD:** Sautéed onions, cheese, avocado, mushrooms or bacon +2.
- Herb Panko Chicken Sandwich** 17.  
Topped with Fontina cheese and a red onion jam, served with sweet potato fries
- Impossible Burger (vegan)** 20.  
Lettuce, tomato, red onion with french fries  
**ADD:** Sautéed onions, cheese, avocado or mushrooms +2.
- Shrimp Po' Boy** 19.  
Fire roasted corn tartar sauce, served with french fries and homemade cole slaw

## THIN CRUST PIZZA

- Margherita** 14.  
Homemade tomato sauce and shredded mozzarella  
**ADD TOPPINGS:** +3. EA  
Pepperoni, meatballs, peppers, mushrooms, artichokes, black olives, onions, ricotta cheese

# BIRDLAND<sup>®</sup>

EST. 1949

## MAIN COURSES

<b>Southern Style Macaroni and Cheese</b> Topped with fresh toasted bread crumbs	18.
<b>Rigatoni and Meatballs</b> Slowly-braised beef meatballs with fresh ricotta, served in a rich tomato sauce	20.
<b>Cavatappi Primavera</b> Seasonal vegetables tossed with fresh garlic and extra-virgin olive oil	17.
<b>Penne</b> Andouille sausage and shrimp in a roasted pepper cream sauce	24.
<b>Mushroom Risotto Cakes</b> With roasted asparagus and a white truffle fondue	19.
<b>Southern Fried Chicken</b> Served with garlic mashed potatoes and collard greens	25.
<b>Baby Back Ribs</b> With shoestring potatoes, collard greens and homemade coleslaw	30.
<b>Creole Meatloaf</b> With roasted new potatoes, corn on the cob, and Creole gravy	23.
<b>Roasted Free-Range Chicken</b> Served with garlic mashed potatoes and collard greens in a rosemary sauce	26.
<b>Double Cut Pork Chop</b> Roasted brussels sprouts and mashed potatoes with a bourbon maple apple sauce	29.
<b>Mustard Seed Crusted Salmon</b> Served with portobello Dijon potato salad and red pearl onions	28.
<b>Louisiana Blackened Catfish</b> Served with Cajun rice and collard greens	26.
<b>Cajun Jambalaya</b> With chicken, crawfish, andouille sausage, bacon and Cajun rice	27.
<b>New Orleans Style Seafood Gumbo</b> Fresh seafood simmered in a rich spicy stew with vegetables and Cajun Rice	28.
<b>12 oz. New York Strip Steak</b> Served with sautéed spinach and garlic mashed potatoes in a Barolo wine sauce	32.
<b>Stuffed Pepper</b> Bell pepper filled with rice, vegetable stuffing, spinach and tomato coulis	20.
<b>Vegetarian Plate</b> Sautéed spinach, asparagus, mushroom risotto, and roasted tomatoes	19.

## SIDES

9.

Fries   Asparagus   Brussels Sprouts   Mashed Potatoes   Mushroom Risotto

*\$20 minimum per-person per set*