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

SALADS
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
Grilled Chicken Caesar Salad
Grilled chicken on a bed of romaine, with shaved Parmesan, croutons, cucumber, and cranberries in a classic Caesar dressing
Roasted Beet Salad
Roasted beets on a bed of arugula, with crumbled blue cheese, toasted pistachios and pine nuts, with a lemon thyme vinaigrette
BBQ Salmon Salad
Roasted salmon served over arugula, asparagus, cucumber and grape tomato with a cherry vinaigrette

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

THIN CRUST PIZZA
Margherita
Homemade tomato sauce and shredded mozzarella
ADD TOPPINGS:
Pepperoni, meatballs, peppers, mushrooms, artichokes, black olives, onions, ricotta cheese +3 EA
MAIN COURSES

Southern Style Macaroni and Cheese 18.
Topped with fresh toasted bread crumbs

Rigatoni and Meatballs 20.
Slowly-braised beef meatballs with fresh ricotta, served in a rich tomato sauce

Cavatappi Primavera 17.
Seasonal vegetables tossed with fresh garlic and extra-virgin olive oil

Penne 24.
Andoullie sausage and shrimp in a roasted pepper cream sauce

Mushroom Risotto Cakes 19.
With roasted asparagus and a white truffle fondue

Southern Fried Chicken 25.
Served with garlic mashed potatoes and collard greens

Baby Back Ribs 30.
With shoestring potatoes, collard greens and homemade coleslaw

Creole Meatloaf 23.
With roasted new potatoes, corn on the cob, and Creole gravy

Roasted Free-Range Chicken 26.
Served with garlic mashed potatoes and collard greens in a rosemary sauce

Double Cut Pork Chop 29.
Roasted brussels sprouts and mashed potatoes with a bourbon maple apple sauce

Mustard Seed Crusted Salmon 28.
Served with portobello Dijon potato salad and red pearl onions

Louisiana Blackened Catfish 26.
Served with Cajun rice and collard greens

Cajun Jambalaya 27.
With chicken, crawfish, andouille sausage, bacon and Cajun rice

New Orleans Style Seafood Gumbo 28.
Fresh seafood simmered in a rich spicy stew with vegetables and Cajun Rice

12 oz. New York Strip Steak 32.
Served with sautéed spinach and garlic mashed potatoes in a Barolo wine sauce

Stuffed Pepper 20.
Bell pepper filled with rice, vegetable stuffing, spinach and tomato coulis

Vegetarian Plate 19.
Sautéed spinach, asparagus, mushroom risotto, and roasted tomatoes

SIDES 9.
Fries  Asparagus  Brussels Sprouts  Mashed Potatoes  Mushroom Risotto

$20 minimum per-person per set