



STARTERS

- Prosciutto & Mozzarella** 17.
Prosciutto, mozzarella, tomatoes, and extravirgin olive oil
- Jumbo Lump Crab Cake** 19.
Corn and cherry tomato salad with remoulade
- Cheese Plate** 18.
Local cheeses with seasonal fruit and nuts
- Fried Calamari** 15.
With a sweet Thai chili sauce, garnished with bell peppers and zucchini
- Herbed Parmesan Meatballs** 16.
With ricotta cheese and parmesan crostinis
- BBQ Chicken Wings** 15.
Glazed in a hot and smokey BBQ sauce
- Popcorn Shrimp** 17.
With a chipotle pepper aioli sauce
- Burrata** 16.
Burrata cheese with basil, tomatoes, and extra virgin olive oil
- Soup of the Day** 10.

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

SALADS

- Grilled Chicken Caesar Salad** 18.
Grilled chicken on bed of romaine, with shaved parmesan, croutons, cucumber, and cranberries in a classic Caesar dressing
- BBQ Salmon Salad** 19.
Roasted Salmon on bed of arugula with asparagus, cucumber, and grape tomato, with a cherry vinaigrette
- Roasted Beet Salad** 17.
Roasted beets on a bed of arugula with crumbled bleu cheese, toasted pistachios and pine nuts, in a lemon thyme vinaigrette
- 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

SANDWICHES

- Birdland Burger** 18.
Lettuce, tomato, red onion with french fries
ADD: Sautéed onions, cheese, avocado, mushrooms or bacon +2.
- Impossible Burger (vegan)** 20.
Lettuce, tomato, red onion with french fries
ADD: Sautéed onions, vegan cheese, avocado or mushrooms +2.
- Birdland Grilled Chicken Panini** 17.
Grilled chicken, lettuce, tomato and fontina cheese, with house tomato jam, on a choice of brioche or multi-grain bread
- Grilled Prosciutto Panini** 17.
Prosciutto di Parma, buffalo mozzarella, arugula, and basil, with extra-virgin olive oil on a choice of brioche or multi-grain bread
- Grilled Vegetable Panini** 16.
Grilled eggplant, zucchini, portobello mushrooms, red pepper, and a black olive tapenade spread

\$20 minimum per-person per set

• Selections and prices subject to change

PASTA

Penne with Andouille Sausage and Shrimp Roasted pepper cream sauce	24.
Rigatoni and Meatballs Slowly braised beef meatballs served in a rich tomato sauce	20.
Cavatappi Primavera Vegetables tossed with fresh garlic and extra virgin olive oil	17.
Macaroni and Cheese Topped with fresh toasted bread crumbs	18.
Traditional Lasagna Layered pasta, meat bolognese, parmesan, and mozzarella	18.
Eggplant Parmesan (vegan) Layers of eggplant with smoked vegan cheese, homemade marinara, with a basil garnish	17.

BIRDLAND FAVORITES

Southern Fried Chicken Served with garlic mashed potatoes and collard greens	25.
Cajun Jambalya Chicken, crawfish, andouille sausage, bacon, and Cajun rice	27.
New Orleans Style Seafood Gumbo A rich spicy stew of fresh seafood, vegetables and Cajun rice	28.

ENCORE MENU

Spinach & Artichoke Dip Served with pita chips	10.
Hummus & Pita Chips Drizzled with olive oil and pine nuts	10.
Guacamole Served with plantain chips	12.
Homemade Salsa Served with tortilla chips	9.
Fresh Garden Vegetables Served with a fresh herb dip	9.
Fruit & Cheese Plate Chef-selected cheeses and market fruit	18.
Spicy Snack Mix	6.

SIDES

9.
French Fries
Sweet Potato Fries
Brussels Sprouts
Mushroom Risotto



DESSERTS

Tiramisu Espresso soaked ladyfingers layered with mascarpone custard cream	10.	Cheesecake New York favorite
Panna Cotta Vanilla flavored Italian custard topped with berry coulis	Chocolate Mousse Dark Belgian chocolate	Vanilla Bean Ice Cream or Lemon Sorbet Topped with mixed berry coulis