STARTERS

**Prosciutto & Mozzarella**  
Prosciutto, mozzarella, tomatoes, and extravirgin olive oil  
17.

**Jumbo Lump Crab Cake**  
Corn and cherry tomato salad with remoulade  
19.

**Cheese Plate**  
Local cheeses with seasonal fruit and nuts  
18.

**Fried Calamari**  
With a sweet Thai chili sauce, garnished with bell peppers and zucchini  
15.

**Herbed Parmesan Meatballs**  
With ricotta cheese and parmesan crostinis  
16.

**BBQ Chicken Wings**  
Glazed in a hot and smokey BBQ sauce  
15.

**Popcorn Shrimp**  
With a chipotle pepper aioli sauce  
17.

**Burrata**  
Burrata cheese with basil, tomatoes, and extra virgin olive oil  
16.

**Soup of the Day**  
10.

THIN CRUST PIZZA

**Margherita**  
Homemade tomato sauce and shredded mozzarella  
14.

**ADD TOPPINGS:**  
Pepperoni, meatballs, peppers, mushrooms, artichokes, black olives, onions, ricotta cheese  
+3. EA

SALADS

**Grilled Chicken Caesar Salad**  
Grilled chicken on bed of romaine, with shaved parmesan, croutons, cucumber, and cranberries in a classic Caesar dressing  
18.

**BBQ Salmon Salad**  
Roasted Salmon on bed of arugula with asparagus, cucumber, and grape tomato, with a cherry vinaigrette  
19.

**Roasted Beet Salad**  
Roasted beets on a bed of arugula with crumbled bleu cheese, toasted pistachios and pine nuts, in a lemon thyme vinaigrette  
17.

**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  
18.

SANDWICHES

**Birdland Burger**  
Lettuce, tomato, red onion with french fries  
18.

**ADD:** Sautéed onions, cheese, avocado, mushrooms or bacon  
+2.

**Impossible Burger (vegan)**  
Lettuce, tomato, red onion with french fries  
20.

**ADD:** Sautéed onions, vegan cheese, avocado or mushrooms  
+2.

**Birdland Grilled Chicken Panini**  
Grilled chicken, lettuce, tomato and fontina cheese, with house tomato jam, on a choice of brioche or multi-grain bread  
17.

**Grilled Prosciutto Panini**  
Prosciutto di Parma, buffalo mozzarella, arugula, and basil, with extra-virgin olive oil on a choice of brioche or multi-grain bread  
17.

**Grilled Vegetable Panini**  
Grilled eggplant, zucchini, portobello mushrooms, red pepper, and a black olive tapenade spread  
16.

$20 minimum per-person per set  
*Selections and prices subject to change
PASTA

Penne with Andouille Sausage and Shrimp
Roasted pepper cream sauce  

Rigatoni and Meatballs
Slowly braised beef meatballs served in a rich tomato sauce  

Cavatappi Primavera
Vegetables tossed with fresh garlic and extra virgin olive oil  

Macaroni and Cheese
Topped with fresh toasted bread crumbs  

Traditional Lasagna
Layered pasta, meat bolognese, parmesan, and mozzarella  

Eggplant Parmesan (vegan)
Layers of eggplant with smoked vegan cheese, homemade marinara, with a basil garnish  

BIRDLAND FAVORITES

Southern Fried Chicken
Served with garlic mashed potatoes and collard greens  

Cajun Jambalya
Chicken, crawfish, andouille sausage, bacon, and Cajun rice  

New Orleans Style Seafood Gumbo
A rich spicy stew of fresh seafood, vegetables and Cajun rice  

ENCORE MENU

Spinach & Artichoke Dip
Served with pita chips  

Hummus & Pita Chips
Drizzled with olive oil and pine nuts  

Guacamole
Served with plantain chips  

Homemade Salsa
Served with tortilla chips  

Fresh Garden Vegetables
Served with a fresh herb dip  

Fruit & Cheese Plate
Chef-selected cheeses and market fruit  

Spicy Snack Mix  

SIDES

French Fries
Sweet Potato Fries
Brussels Sprouts
Mushroom Risotto  

DESSERTS

Tiramisu
Espresso soaked ladyfingers layered with mascarpone custard cream  

Chocolate Mousse
Dark Belgian chocolate  

Vanilla Bean Ice Cream or Lemon Sorbet
Topped with mixed berry coulis  

Panna Cotta
Vanilla flavored Italian custard topped with berry coulis  

Cheesecake
New York favorite