

BIRDLAND[®]

EST. 1949

STARTERS

- Cheese and Fruit Plate** 19.
Local cheeses with seasonal fruit and nuts
- BBQ Chicken Wings** 16.
Glazed in a hot and smokey BBQ sauce
- Guacamole** 12.
Served with plantain chips
- Homemade Salsa** 12.
Served with tortilla chips
- Spinach & Artichoke Dip** 12.
Served with pita chips
- Hummus & Pita Bread** 12.
Drizzled with olive oil & pine nuts
- Gazpacho** 12.
Garnished with avocado & shrimp
- Herbed Parmesan Meatballs** 17.
With fresh ricotta and Parmesan crostini
- Fried Calamari** 16.
Sweet Thai chili sauce in a ginger soy reduction
- P.E.I. Mussels** 18.
In a chipotle butter and garlic sauce, served with homemade corn bread
- Crispy Smoked Pork Belly** 16.
Green apple, cabbage, and red pepper slaw with a balsamic syrup drizzle



Selections and prices subject to change

SALADS

- Warm Goat Cheese and Spinach Salad** 21.
Warm, breaded goat cheese on a bed of spinach, with candied walnuts, roasted apples, tossed in a balsamic vinaigrette
- Classic Caesar Salad** 15.
Bed of romaine, with shaved Parmesan & croutons, in a classic Caesar dressing
ADD: Chicken +8. Salmon +10
Shrimp +12.
- Roasted Beet Salad** 20.
Roasted beets on a bed of arugula with crumbled bleu cheese, toasted pistachios in a lemon thyme vinaigrette
- BBQ Salmon Salad** 22.
Roasted Salmon served over arugula with asparagus, cucumber, and grape tomatoes, with a cherry vinaigrette

SANDWICHES

- Birdland Burger** 19.
Lettuce, tomato, red onion and french fries
ADD: Sautéed onions, cheese, avocado, mushrooms or bacon +2.
- Grilled, Free-Range Chicken Sandwich** 18.
Topped with melted Pepper Jack cheese, served with fries and chipotle pepper aioli
- Impossible Burger (vegan)** 20.
Lettuce, tomato, red onion with french fries
ADD: Sautéed onions, avocado, vegan cheese or mushrooms +2.
- Birdland Sliders** 15.
Served with homemade slaw

THIN CRUST PIZZA

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

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MAIN COURSES

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| Southern Style Macaroni and Cheese Topped with fresh toasted bread crumbs | 20. |
| Rigatoni and Meatballs Slowly-braised beef meatballs with fresh ricotta, served in a rich tomato sauce | 22. |
| 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 | 25. |
| Mushroom Risotto Cakes With roasted asparagus and a white truffle fondue | 20. |
| Southern Fried Chicken Served with roasted potatoes and sautéed spinach | 27. |
| Baby Back Ribs With shoestring potatoes, sautéed spinach and homemade coleslaw | 32. |
| Roasted Free-Range Chicken Served with roasted potatoes and asparagus in a rosemary sauce | 28. |
| Double Cut Pork Chop Roasted brussels sprouts and roasted potatoes with a bourbon maple apple sauce | 32. |
| 12 oz. New York Strip Steak Served with sautéed spinach and roasted potatoes in a Barolo wine sauce | 34. |
| 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 | 32. |
| Fresh Grilled Salmon With roasted asparagus, and Cajun rice in a lemon butter caper sauce | 30. |

SIDES

10.

French Fries Sweet Potato Fries Grilled Asparagus Sautéed Spinach