



STARTERS

- Prosciutto & Mozzarella** 17.
Prosciutto, mozzarella, tomatoes, and extra virgin olive oil
- Cheese and Fresh Fruit Plate** 19.
Local cheeses with seasonal fruits and nuts
- Fried Calamari** 16.
With a sweet Thai chili sauce, garnished with bell peppers and zucchini
- Herbed Parmesan Meatballs** 17.
With ricotta cheese and parmesan crostinis
- BBQ Chicken Wings** 16.
Glazed in a hot and smokey BBQ sauce
- Burrata** 17.
Burrata cheese with basil, tomatoes, and extra virgin olive oil
- Guacamole** 12.
Served with plantain chips
- Spinach & Artichoke Dip** 12.
Served with pita chips
- Hummus & Pita Bread** 11.
Drizzled with olive oil & pine nuts
- Gazpacho** 12.
Garnished with avocado & shrimp

THIN CRUST PIZZA

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

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
- Roasted Beet Salad** 20.
Roasted beets on a bed of arugula with crumbled bleu cheese, toasted pistachios in a lemon thyme vinaigrette
- Classic Caesar Salad** 15.
Bed of romaine, with shaved parmesan, croutons, in a classic Caesar dressing
ADD: Chicken +8. Salmon +10
Shrimp +12.
- 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 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** 18.
Grilled chicken, lettuce, tomato and fontina cheese, with house tomato jam, on a choice of brioche or multi-grain bread
- Grilled Prosciutto Panini** 19.
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** 17.
Grilled eggplant, zucchini, portobello mushrooms, red peppers, and a black olive tapenade spread

\$20 minimum per-person per set

Selections and prices subject to change

Parties of 8 or more: 18% gratuity will be added to bill

PASTA

- Penne with Andouille Sausage and Shrimp** 25.
Roasted pepper cream sauce
- Rigatoni and Meatballs, with Fresh Ricotta** 22.
Slowly braised beef meatballs served in a rich tomato sauce
- Macaroni and Cheese** 20.
Topped with fresh toasted bread crumbs
- Traditional Lasagna** 21.
Layered pasta, meat bolognese, parmesan, and mozzarella
- Eggplant Parmesan (vegan)** 18.
Layers of eggplant with smoked vegan cheese, homemade marinara, with a basil garnish

BIRDLAND FAVORITES

- Mushroom Risotto Cakes** 20.
With roasted asparagus and a white truffle fondue
- Southern Fried Chicken** 27.
Served with garlic roasted potatoes and sautéed spinach
- Cajun Jambalya** 29.
Chicken, crawfish, andouille sausage, bacon, and Cajun rice
- New Orleans Style Seafood Gumbo** 32.
A rich spicy stew of fresh seafood, vegetables and Cajun rice



SIDES

10.

French Fries Sweet Potato Fries Grilled Asparagus Sautéed Spinach

HOMEMADE BIRDLAND DESSERTS

12.

Tiramisu

Dark Chocolate & Hazel Nut Mousse

Creamy Cheesecake

Warm Chocolate Sponge Cake

With vanilla ice cream & raspberry sauce

Carrot Cake w/cream cheese frosting

Oreo Mud Pie

Peach Cobbler w/fresh whipped cream

Creole Bread Pudding w/whiskey sauce

Fresh Fruit Sorbet

Ice Cream

***Any Dessert À la Mode +3.**