

TO START

TWO YEAR GRAFTON CHEDDAR black truffle walnut puree | rosemary apple |

rice puffs | tiny toast 16 + prosciutto \$6 GFO

CREAM of CHICKEN SOUP rice | mushroom | parsley | EVO | 5 GF

LOBSTER MINIS chilled lobster salad | brioche buns | crispy onions 18 GFO

SPRING TART asparagus | baby carrot | ramps | goat cheese | prosciutto 13

SEARED TUNA black olive mayo | sesame soy marinated egg | asparagus 17 GF

BUFFALO CAULIFLOWER celery | ranch | hemp seed 13 P

WILD SHRIMP TOAST roasted tomato | white wine | capers | garlic butter 16 GFO

PEI MUSSELS pernod | basil pesto | cream | grilled bread 14 GFO

CRISPY RI CALAMARI farm peppers | sesame | lime caper aioli 15 GF

BRUSCHETTA roasted ramps | almond 'ricotta' | fiddle heads 10 P

MAPLE GLAZED PORK BELLY toasted cornbread | cheddar | pickled carrot 13 GFO

GARLIC HUMMUS toasted bread | everything bagel spice | salsa verde | celery 10 GFO P

ARTICHOKE CAKES lime caper 'aioli' | kimchi | salsa verde 13 P

MEATBALLS polenta | swedish gravy | aquavit golden raisins 11

WINGS creamy parmesan | lemon pepper rub | buffalo | cola bbq | hot truffle honey 15 GFO

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OUR CHICKEN

BIRDIE LOUNGE HALF CHICKEN

includes one sauce and one side 22

SAUCES

cola bbq
creamy parm
buffalo
hot truffle honey
peanut sauce

ADD CHEF'S PLATE +6

pate | crackl'n
apple mostarda | pistachio

SIDES

cornbread honey butter
truffle mac +2 GFO
Young Farm's polenta GF
garlic grilled cheese
lemony asparagus
side salad olive oil & balsamic GF P
truffle fries w/parm & chives

GRILLED CHEESE cheddar | apple butter | bacon | mayo | fries 15 GFO

BAHN MI prosciutto / pork belly | pate | pickled carrot | cilantro / cucumber | fries 19 GFO

RODEO CHICKEN SANDO cheddar | BBQ chicken | bacon | fries 16 GFO

MEATBALLS SALAD mixed greens | parm puffs / parmesan | balsamic vinaigrette 18

BURGER* lettuce / tomato | onion | cheddar | fries 16 GFO sub Impossible 'Beef' +2 P

WALDORF SANDWICH griddled sourdough | alfalfa sprouts | chicken salad with walnut & date 16

CHICKEN PARMA SANDO marinara | garlic cheese bread | baby greens salad 17

WHEAT PARMA SANDO marinara | ciabatta | almond 'ricotta' | baby greens salad 17 P

STEAK FRITES* 6oz tenderloin | french fries / truffle walnut puree 20 GF

CAULIFLOWER MAC n' 'CHEESE' peas | crispy onion 22 P *add plant-based shrimp +2

SHRIMP BLT SALAD bacon / romaine / tomato / crouton / creamy parm 18 GFO

BUFFALO CHICKEN SALAD romaine / ranch | pickled carrot / bleu cheese / celery 17 GFO

SALADS

WEDGE iceberg | bleu cheese | bacon | roasted tomato | crispy onion 11 GF

KALE beets | goat cheese | pepitas | balsamic dressing 9 GF

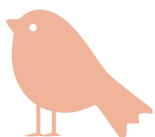
GADO GADO quinoa | mixed greens | radish | asparagus |
carrot | alfalfa | peanut sauce 10 GF P

SPINACH green goddess | cucumber | ricotta salata | mushroom |
artichoke | red onion 12 GF

LOCAL ORCHARD APPLE frisse | bleu cheese | balsamic fig |
candied pecan | red onion | mustard seed aioli 12 GF

CAESAR romaine | parmesan garlic puffs | classic dressing 11 GFO

MIXED GREENS carrot | cucumber | radish |
aged balsamic | olive oil 8 GF P



ADD TO SALAD

pulled chicken 7
crispy chicken 8
meatballs 7
salmon* 12 GF
wild shrimp 10 GF

P plant-based | GFO gluten free option | GF gluten free

please note, although some items are made GF, we do have a shared fryer used with items containing gluten

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

please notify your server of any food allergens