

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

dinner

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

MAIN PLATES

KIMCHI CARBONARA prosciutto | soft boiled egg | parmesan | garlic butter 23 GFO

WILD SHRIMP STIR FRY mussels | coconut curry | jasmine rice | pepper & onion 25 GF

BUCATINI MEATBALLS marinara | ricotta salata | basil pesto | parmesan bread crumb 22

STROGANOFF pappardelle | braised beef | spinach | sour cream | roasted mushrooms 24

SALMON forbidden black rice | beets | asparagus | carrot sauce 26 GF

PROSCIUTTO WRAPPED LOCAL COD escarole | gigante beans | polenta 27 GF

RISOTTO alla MILANESE hot italian sausage | saffron | parmesan | tomato | english peas 25 GF

CHICKEN PARMA marinara | parmesan | burrata mozz | rigatoni 24

WHEAT PARMA marinara | almond 'ricotta' | rigatoni | chive oil 23 P

LAVENDER HONEY GLAZED DUCK* rhubarb tabbouleh | buttered baby carrots | sunflower seeds 36 GFO

STEAK FRITES* 8 oz filet mignon | french fries | spinach | truffle walnut puree 39 GF

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

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