



a fresh ingredient American eatery & bar

"People who love to eat, are always the best people." - Julia Child

SMALL PLATES

* Indicates not available for Happy Hour Pricing

SHRIMP COCKTAIL GF 13
lemongrass, green curry cocktail

STEAM BUNS 3 for 12/ 6 for 18
chef's choice

PIEROGIES 13
jalapeño sausage, pickled cabbage slaw, crema

SHRIMP AGUACHILE GF 14
serrano pepper, red onion, cucumber, tortilla chips

CREAMED ARTICHOKE & SPINACH DIP 13
artichoke, white cheddar, roasted garlic, warm bread

SEASONAL FRIED VEGETABLE GF 12
creamy chili herb

*** STEAMED MUSSELS** 18
chorizo, tomato, garlic, grilled bread

*** MEDITERRANEAN BURRATA** 14
olive, artichoke hearts, pepperoncini, grilled bread

*** CRISPY CHICKEN WINGS** GF 14
choice of : Alabama white sauce or Gochujang chili sauce celery, carrot

*** CHEESE BOARD** 28

SALADS

SPINACH SALAD GF 13
grilled red onion, sun-dried tomatoes, feta, parmesan vinaigrette, pistachio, Bramble bacon

HOUSE SALAD 8
mixed greens, roasted tomato, red onion, pecorino, croutons, house vinaigrette

MEDITERRANEAN PANZANELLA SALAD 12
Israeli couscous, 5 spiced chick pea, arugula, pistachios, feta, quick-pickle cucumber, red onion, red curry vinaigrette
add the shrimp, TRUST US! 10

FLATBREADS

add chicken, chorizo or sausage, \$2

MOZZARELLA 13
red sauce, basil

DUCK SAUSAGE & MUSHROOM
14
crispy garlic, pecorino, herb pesto

BRUSSEL SPROUT & RICOTTA
13
caramelized onion, pancetta, balsamic glaze

SPICY CHORIZO 14
mozzarella, red sauce, tomato, onion

SANDWICHES

choice of french fries or house salad

B&B BURGER 15
choice of mustard or mayo, cheddar or Swiss, LTOP

FRIED SHRIMP PO' BOY 17
pickled cabbage slaw, spicy remoulade, quick pickles

CHICKEN SANDWICH 14
buttermilk brined, jalapeño honey pickles, LTO, house-made honey mustard

PIMENTO BACON BURGER 16
pimento cheese, bacon jam, onion

ENTREES

BONE-IN PORK CHOP GF 29
zesty ancho, broccolini, summer vegetables

BRICK CHICKEN GF 26
lemon ricotta gnocchi, chicken Demi

FISH TACOS 26
soy butter grilled white fish, jalapeño slaw, ancho pepper aioli
choice of Cajun fries or house salad

SUMMER PEA & PROSCIUTTO PASTA 22
bucatini, lemon, egg yolk cream sauce

CHEF'S CATCH MP

CHEF'S CUT MP
grilled corn, potato, chimichurri, summer salad

FISH & CHIPS GF 20
battered wild caught Pacific Cod, fries

SIDES

FRIED BRUSSELS GF 8
bacon, parmesan

TRUFFLE FRIES GF 10
parmesan

GRILLED BROCCOLINI GF 8

DESSERT

DOUBLE CHOCOLATE SKILLET BROWNIE GF 12
vanilla ice cream, caramel sauce, walnuts

BUTTER CAKE GF 10
berry compote, whipped cream, fruit

HAND PIES 10
vanilla ice cream

20% gratuity included for parties of 6 or more. \$4 charge for split plates.

*consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

Home of the \$4 Martini

Vodka or Gin, Dirty or Dry, Olive, Onion, or Lemon
twist

Blue Cheese Olives \$1

Cocktails \$10

ASK ABOUT OUR FROZEN DRINKS OR NON-ALCOHOLIC OPTIONS

Bird Classics

TEQUILA OLD FASHIONED

Anejo Tequila, Coriander infused Agave, Lime,
Angostrura, Orange Bitters

I AIN'T SORRY

Grapefruit Vodka, Aperol, Lemon, Honey,
Habanero Tincture

THE CO-PILOT

Gin, Falernum, Lemon, Violette

MEZCALIN' AROUND

Mezcal, Yellow Chartreuse, Lime, Sugar, Egg
White

DEATH AFTER TOMORROW

Absinthe, Orange Flower Water, Lemon,
Sugar

YOU'RE TOO GOOD FOR HIM

Aperol, Elderflower, Lemon, Orange Bitters,
Bubbles

Seasonal Creations

SHIMMY SHIMMY- YA

Rye, Tawny Port, Lemon, Turbinado Sugar

JUNIPER JET

Gin, Aperol, Amara, Lemon

LIBRE SOUR

Light Rum, Coca Cola, Lime, Sugar, Angostrura

TONIC FOR TIRED EYES

SLIGHT Floral Vodka, Lime, Sugar, Lillet

SUMMER SODA

Aperitivo Nonino, Le Pivon Blanc, Creme de
Framboise, Lemon, Bubbles

FIVE LEAF CLOVER

Irish Whiskey, Golden 8 Pear, Lemon, Fee
Bitters

GOLD CHAIN GANG

Bourbon, Falernum, Grapefruit, Lemon,
Honey

BREAD & BUTTER

Gin, Kuma Turmeric, Lemon, Sugar, Jalapeno
Honey Pickles

RICO AGAVE

Blanco Tequila, Lime, Melon, Sugar

HUMBLE SPICE

Plantation Pineapple Rum, Pineapple, Lime,
Amaretto, Luxardo Maraschino, Ginger Beer

Bubbles & Rosé

ANNE AMIE ROSE

Willamette Valley 11/17/44

BIUTIFUL BRUT

Cava 10/40

BOCA BARREL TAP PROSECCO

Veneto 6

DOMAINE DE FONSAINTE ROSÉ

Corbière 12/18/48

NAVERAN BRUT ROSÉ

Cava 11/44

VEUVE CLICQUOT

Champagne 90

White Wine

ALPHA ZETA PINOT GRIGIO

Veneto 11/17/44

MOULIN DE GASSAC

Pays d'Herault 12/18/48

DOMAINE MASSIAC VIOGNIER

Pays d'Oc 11/17/44

PEZAT

Bordeaux 12/18/48

VINA ESMERELDA MUSCAT

Catalunya 11/17/44

C.M.S CHARDONNAY

Columbia Valley 11/17/44

ANCIENT PEAKS SAUVIGNON BLANC

California 11/17/44

ERIC CHEVALIER CHARDONNAY

Loire 13/19/52

Red Wine

FOLLY OF THE BEAST PINOT NOIR

Central Coast 11/17/44

LAMADRID MALBEC

Agrelo 12/18/48

ONE STONE CABERNET

Paso Robles 12/18/48

EOLA HILLS PINOT NOIR

Willamette Valley 13/19/52

HERMANOS LURTON

TEMPRANILLO

Toro 12/18/48

EMBANKMENT CABERNET

Alexander Valley 14/21/56

BIURKO TEMPRANILLO

Rioja 10/15/40

BODEGAS CARE GARNACHA

Carinena 10/15/40

BERGSTRÖM PINOT NOIR

Willamette Valley 90

LES HAUT VALCOMBE

Ventoux 13/19/52

PEZAT

Bordeaux 13/19/52

CHÂTEAU TEYSSIER

Saint-Émilion 80

QUINTA DE SAES

Dao 13/19/52

AMICI CABERNET

Napa Valley 100

After Dinner

VAN ZELLERS 10YR TAWNY PORT

3oz Pour 11

BIRD & BOTTLE ESPRESSO MARTINI

Pecan Vodka, Cold Brew Liqueur, Sugar 10

GRAHAM'S 20YR TAWNY PORT

3oz pour 18

LATE NIGHT CAKE

Brandy, Creme de Cacao, Cherry, Toasted Almond Bitters 10