



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 15

lemongrass, green curry cocktail

STEAM BUNS 3 for 12/ 6 for 18

chef's choice

CHILI CRISP SHRIMP 17

fried shrimp, chili sauce

PIEROGIES 14

jalapeño sausage, mashed potatoes, pickled cabbage slaw, crema

GARLIC TRUFFLE FRIES GF 12

parmesan, rosemary

CREAMED ARTICHOKE & SPINACH DIP 15

artichoke, white cheddar, roasted garlic, warm bread

FRIED BRUSSELS GF 8

bacon, parmesan, apple cider vinegar reduction

CRAB CAKES 17

chile de árbol sauce, greens, house vinaigrette, lemon

***BURRATA & HEIRLOOM TOMATO** GF 17

roasted heirloom tomato, balsamic reduction, honey, crostini

*** CRISPY CHICKEN WINGS** GF 17

carrots, celery | Choice of Alabama white sauce or gochujang chili sauce. Sub chipotle dry rub and Gorgonzola sauce for \$1.

*** CHEESE BOARD** 18

***SOUP** MP

seasonal

FLATBREADS

Add chicken, chorizo or sausage, \$2.
Sub GF sweet potato crust \$2

MOZZARELLA 15

basil, red sauce

DUCK SAUSAGE &

MUSHROOM 17

crispy garlic, pecorino, herb pesto

BRUSSEL SPROUT &

RICOTTA 16

caramelized onion, pancetta, olive oil, balsamic glaze

PESTO & TOMATO 15

heirloom tomato, grilled peaches, burrata, arugula, honey

BBQ CHICKEN 17

mozzarella, red onion, red bell pepper, fried garlic, BBQ sauce

SALADS

SPINACH SALAD GF 14

grilled red onion, roasted tomatoes, feta, pistachios, Bramble bacon, parmesan vinaigrette

MEDITERRANEAN PANZANELLA SALAD 14

arugula, Israeli couscous, 5 spiced chickpea, pistachios, feta, pickles, grilled red onion, red curry vinaigrette
add the shrimp, TRUST US! 10

GRILLED CAESAR SALAD 14

grilled romaine, parmesan twill, crostini, caesar dressing

BEEF SALAD GF 13

arugula, roasted beets, whipped feta, olive oil, walnuts, honey vinaigrette

HOUSE SALAD 9

mixed greens, roasted tomato, red onion, pecorino, crostons, house vinaigrette

CHOPPED BURRATA SALAD GF 13

arugula, heirloom tomato, olives, capicola, balsamic reduction, Greek dressing

20% gratuity included for parties of 6 or more.

*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*

SANDWICHES

*choice of french fries or house salad
Sub GF bun \$2*

BIRD & BOTTLE BURGER 17

dirty martini aioli, pickles, whipped feta, onion
haystack

PIMENTO BACON BURGER 17

pimento cheese, bacon jam, onion, pickles

SPICY ITALIAN BEEF SANDWICH 18

toasted ciabatta, giardiniera, feta, spicy sauce

SHORT RIB DIP SANDWICH 17

caramelized onion, dijon aioli, swiss cheese,
citrus chili au jus

CHICKEN SANDWICH 16

buttermilk brined, LTOP, honey mustard

B.L.T. 15

sourdough, seasoned tomato, avocado aioli,
bacon, lettuce, avocado
add an egg 2

PASTA

SHORT RIB STROGANOFF 24

egg noodles, short rib, portobello
mushrooms, chives, white wine garlic
sauce

RIGATONI AL SEGRETO 22

rigatoni, Italian sausage, romano, basil,
creamy tomato sauce

PEA & PROSCIUTTO PASTA 24

bucatini, grilled lemon, cream sauce

MARKET 31 RAVIOLI 23

seasonal

ENTREES

BONE-IN PORK CHOP GF MP

fresh herb marinade, seasonal vegetables,
mashed potatoes

BRICK CHICKEN GF 28

root vegetable hash, lemon ricotta gnocchi,
chicken demi

CHEF'S FISH MP

CHEF'S CUT MP

CHOCOLATE SHORT RIB 30

beet purée, tri-colored potatoes, roasted
carrots, savory chocolate pan sauce

STEAK FRITES GF MP

8oz sirloin, frites, parmesan, dirty martini aioli

CREAMY GARLIC & LEMON

MUSSELS 21

lemon garlic broth, roasted tomatoes, garlic
bread

DESSERT

FRESH SEASONAL DESSERTS

MADE BY OUR BAKING TEAM AT

MARKET 31

See server for more details

20% gratuity included for parties of 6 or more.

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



BRUNCH

EARLY BIRD GFO 15

two eggs your way, choice of protein, breakfast potatoes or fruit, served with wheat toast

CUBAN OMELETTE 17

mojo pork, swiss cheese, black beans, grilled onion, fried plantain

BURRATA AVOCADO TOAST 17

avocado spread, burrata, cherry tomatoes, cucumber, balsamic reduction, micros

PULLED PORK HASH GFO 16

two poached eggs, sourdough

DUCK & WAFFLE 19

shredded duck confit, Belgian waffle, maple syrup

BLUEBERRY LEMON RICOTTA PANCAKE 18

blueberry pancakes topped with lemon ricotta

ESPRESSO MOUSSE PANCAKES 14/18

topped with caramel

WAFFLE & PLANTAIN 16

caramelized brown sugar plantains, Belgian waffle, banana whiskey

CRÈME BRÛLÉE FRENCH TOAST 16/19

mixed berries, maple mascarpone, two eggs your way, choice of protein

LOBSTER BENEDICT 19

arugula, house vinaigrette, English muffin, hollandaise

BERRY BACON BRIE BURGER GFO 17

berry jam, bacon, brie, fried egg, brioche bun

STEAK & EGGS OSCAR CF 24

Chef's cut cooked medium, crab, asparagus, hollandaise, two eggs your way

BIRD'S NEST 16

shredded fried potato nest, scrambled eggs, sausage, mozzarella, choice of house salad or fruit

SHAKSHOUKA 16

roasted peppers, onion, garlic, tomato, parsley, avocado, poached eggs, crostinis

EGG & DUCK FLATBREAD 18

scrambled eggs, duck sausage, mozzarella, mushrooms

CHORIZO & EGGS FLATBREAD 17

scrambled eggs, chorizo, mozzarella, grilled onions, gravy, fried garlic

YOGURT 13

mixed berries, granola, honey



SIDES

BISCUIT & GRAVY 5

SAUSAGE 6

BACON 6

FRUIT 4/6

BREAKFAST POTATOES 6

COCKTAILS

ESPRESSO MARTINI 4

Bird favorite

BREAKER, BREAKER 10

bourbon, amargo

HOUND DOG 10

peanut-butter-banana-bacon bourbon, pineapple, prosecco

BERRY-BASKET BELLINI 10

house made triple berry jam, prosecco

MIMOSA FLIGHT

pineapple, cranberry, grapefruit, orange, prosecco

MIMOSA 8/22

choice of pineapple, cranberry, grapefruit, orange, prosecco

BARBIE'S BLOODY MARY 10

gin, vodka, or tequila, house mix, curry shrimp garnish