

freebird

kitchen and bar

LIVE MUSIC
fridays 9pm-12am & sundays 8pm-11pm
SATURDAY and SUNDAY BRUNCH
11am-3:30pm

STARTERS

NEW ORLEANS GUMBO 15

chicken, andouille sausage, and vegetables
in a dark roux, over white rice

OYSTERS

(1/2 dozen \$16) (dozen \$30)

raw or grilled

rockefeller (1/2 dozen 20)

baked with spinach, bacon and breadcrumbs

CRISPY BRUSSELS 13

apple cider agrodolce

LOADED POTATO CROQUETTES 13

bacon, cheddar, chipotle aioli

FRIED PICKLES 12

buttermilk marinated pickle chips, herb ranch

MAC-N-CHEESE 14

5 cheese blend, baked cornbread crumble

add brisket +6, lobster +10

CHICKEN N WAFFLE BITES 13

hot honey, scallions

FRIED CALAMARI 16

hot cherry peppers, basil, cajun aioli

PULLED PORK FRIES 15

sweet potato fries, pulled pork, cheese sauce
(sub brisket +2)

DEVILED EGGS 13

smoked paprika whipped yolks, salmon roe, dill

SMOKED CHICKEN WINGS

choice of bbq, cajun dry-rub, or buffalo 14
choice of sweet n' sour bourbon or tequila lime 16

1/2 RACK SMOKED BABY BACK RIBS 18

choice of bbq, tequila lime, sweet n sour bourbon

LOUISIANA BARBECUE SHRIMP 16

creole spiced shrimp, lemon,
special dunking sauce, served with bread

JUMBO LUMP CRAB CAKES 18

housemade, shaved winter vegetable salad,
tarragon aioli

MARGARITA FLAT BREAD 13

alta cucina tomato, mozzarella, parmesan, basil

BUFFALO CHICKEN FLAT BREAD 15

fried chicken, buffalo sauce, mozzarella,
crumbled blue cheese

WHIPPED RICOTTA & TOAST 16

ricotta, blueberry jam, sour dough toast

STREET CORN 12

chili-lime aioli, queso fresco, green onion,
off the cob

POPCORN CAULIFLOWER 13

beer battered, with swamp sauce

SALADS

add chicken +6, shrimp +10, salmon +10, steak +12

SPINACH 14

spinach, feta, candied walnuts, mandarin oranges,
mustard vinaigrette

CAESAR 14

whole leaf romaine, shaved parmesan,
croutons, classic caesar dressing

COBB 16

romaine, bacon, hard boiled egg, red onion,
tomato, avocado, crumbled blue cheese

ARUGULA-FRISEE 14

frisée, arugula, granny smith apples,
pistachios, goat cheese-lime vinaigrette

AUTUMN SALAD 15

mixed greens, arugula, roasted sweet potato,
blue cheese, bacon, pecans, maple vinaigrette

SANDWICHES

served with fries or side salad (sub sweet potato fries +2)

BIG BIRD 17

choice of fried thigh (nashville or classic)
or grilled chicken breast
bib lettuce, bnb pickles, special sauce, brioche bun

LOBSTER ROLL 28

lobster claw and knuckle, hot with butter or
cold with lemon aioli and celery

SHRIMP PO-BOY 18

fried shrimp, lettuce, tomato, cajun remoulade, french
bread

BRISKET CHEESE STEAK 19

peppers, onions, cheese sauce

FREEBIRD CUBANO 18

smoked pork, ham, gruyere, mustard, pickles,
(sub brisket +2)

PULLED PORK 17

smoked pork, cole slaw, garlic butter pretzel bun

BURGERS

served with fries or side salad (sub sweet potato fries +2)

CLASSIC 18

cheddar cheese, lettuce, tomato, onions,
bnb pickles, brioche

FREEBIRD 19

gruyere, bacon jam, bnb pickles, brioche

LUXE 21

wagyu beef, truffle aioli, chimichurri, brioche

PIMENTO CHEESEBURGER 19

two smashed patties, caramelized onions,
pimiento cheese on texas toast

BLACK BEAN 17

lettuce, tomato, avocado, barbecue tahini, brioche

PLATES

FRIED CHICKEN 24

CLASSIC with waffles or NASHVILLE HOT
on texas toast with bnb pickles

BRICK CHICKEN 26

1/2 chicken de-boned, pressed, sautéed spinach,
mashed potato, lemon butter sauce

SHRIMP & GRITS 28

blackened shrimp, andouille pork sausage,
tomato, shallots and spinach over cheesy grits

SHORT RIB RAGU 26

tomato and red wine braised short rib, fresh basil,
parmesan cheese, over egg noodles

LOUISIANA SEAFOOD LINGUINI 32

lobster, shrimp, mussels,
in a lemon garlic dipping sauce

CAJUN PASTA 19

cajun cream sauce, holy trinity sofrito
(add chicken +6, shrimp +10)

CARAMELIZED SALMON 27

parsnip puree, spinach, caper butter sauce,
crispy parsnips

GRILLED SKIRT STEAK 35

chimichurri marinated, roasted fingerling potatoes
and charred peppers

GRILLED PORK CHOP 33

mashed sweet potatoes, savory roasted apples
with a bourbon maple glaze

SIDES

COLLARD GREENS (with potato) 9 // MASHED POTATOES 7
FRIES 7 // SWEET POTATO FRIES 9 // SPINACH 8
SEASONAL VEGETABLES 8

*consuming raw or uncooked meats, poultry, seafood, shellfish or
eggs may increase your risk of food borne illness. please inform your
server or manager of any allergies or dietary restrictions

groups of 6 or more are subject to a 20% gratuity