

STARTERS

OYSTERS

(1/2 dozen \$14) (dozen \$26)
raw or grilled

CRISPY BRUSSELS 10
apple cider agrodulce

LOADED POTATO CROQUETTES 10
bacon, cheddar, smoked guajillo sour cream

FRIED PICKLES 9
herb ranch

MAC-N-CHEESE 12
5 cheese blend, baked cornbread crumble
add brisket +6, lobster +10

CHICKEN N WAFFLE BITES 11
hot honey, scallions

FRIED CALAMARI 13
hot cherry peppers, basil, cajun aioli

PULLED PORK FRIES 13
sweet potato fries, pulled pork, cheese sauce
(sub brisket +2)

DEVILED EGGS 11
salmon roe, dill weed

SMOKED CHICKEN WINGS 13
choice of tequila lime, bbq, cajun dry-rub,
buffalo or alabama hot

1/2 RACK SMOKED BABY BACK RIBS 16
choice of bbq, tequila lime, alabama

TOSTONES & SHRIMP 13
fried plantains, chilled shrimp salad, mojo

JUMBO LUMP CRAB CAKE 13
frisée, tomato-corn salsa, citrus tartar sauce

MARGARITA FLAT BREAD 10
plum tomato, mozzarella, parmesan, basil

BUFFALO CHICKEN FLAT BREAD 13
fried chicken tossed in buffalo sauce, mozzarella,
crumbled blue cheese

WHIPPED RICOTTA & TOAST 13
ricotta, blueberry jam, sour dough toast

FRIED GREEN TOMATOES 11
green onion-basil aioli, shaved parmesan

STREET CORN 9
chili-lime aioli, queso fresco, green onion

SALADS

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

SPINACH 13
spinach, feta, candied walnuts, mandarin
oranges, walnut raspberry vinaigrette

CAESAR 12
romaine, shaved parmesan, croutons, classic
caesar dressing

COBB 15
romaine, bacon, hard boiled egg, red onion,
tomato, avocado, crumbled blue cheese

ARUGULA-FRISEE 13
frisée, arugula, strawberries, pistachio,
goat cheese-lime vinaigrette

KALE 15
chopped kale, quinoa, dried cranberries,
pistachio, mint, citrus vinaigrette

freebird

kitchen and bar

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

*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

SANDWICHES

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

BIG BIRD 16
choice of fried or grilled chicken breast
bib lettuce, bnb pickles, special sauce, brioche bun

LOBSTER ROLL 26
steamed lobster claw, and tail, lemon aioli, celery

SHRIMP PO-BOY 17
fried shrimp, lettuce, tomato, citrus tartar sauce,
grilled hero

BRISKET CHEESE STEAK 17
peppers, onions, cheese sauce

FREEBIRD CUBANO 16
smoked pork, ham, gruyere, mustard, pickles,
pressed hero (sub brisket +2)

PULLED PORK 15
smoked pork butt, cole slaw,
garlic butter pretzel bun

FREEBIRD BLT 15
fried green tomato, bacon, lettuce, chipotle aioli,
on texas toast

BURGERS

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

CLASSIC 16
cheddar cheese, lettuce, tomato, onions,
bnb pickles, brioche bun

FREEBIRD 17
gruyere, bacon jam, bnb pickles, brioche bun

LUXE 19
wagyu beef, truffle aioli, chimichurri, brioche bun

PIMENTO CHEESEBURGER 17
two smashed patties, caramelized onions,
pimiento cheese on texas toast

IMPOSSIBLE (VEGAN) 16
lettuce, tomato, avocado, gluten free bun

PLATES

FRIED CHICKEN 24
classic fried chicken or nashville HOT, waffles

BRICK CHICKEN 24
1/2 chicken de-boned, pressed, asparagus, mashed
potato, lemon butter sauce

SHRIMP & GRITS 28
blackened shrimp, andouille pork sausage,
tomato, shallots and spinach over cheesy grits

ROASTED DUCK BREAST 30
white peach puree, glazed carrots, charred endive,
red wine reduction

SMOKED BABY BACK RIBS 32
bbq sauce, corn on the cob, cole slaw, mac n cheese

CAJUN PASTA 20
blackened chicken, peppers, jerk cream, SPICY
(add shrimp +10)

PRIME NY STRIP STEAK 42
16oz ny strip, frizzled onions, duck fat rosemary
potatoes, asparagus

CARAMALIZED SALMON 26
parsnip puree, mixed green salad, corn,
pomegranate, tomato, parsnip chips

BEEF SHORT RIB 38
smoked bone in short rib, maple bourbon
reduction, candied carrots, mashed potatoes,
spinach

SIDES

COLLARD GREENS (with bacon) 8 // ASPAPRAGUS 9
FRIES 6 // SWEET POTATO FRIES 8 // SPINACH 8
ROASTED POTATOES 6 // MASHED POTATOES 7