

starters

OYSTERS raw or grilled		½ dozen 16 / dozen 30
OYSTERS ROCKEFELLER baked with spinach, gruyere, bacon and bread crumbs		½ dozen 20
NEW ORLEANS GUMBO chicken, andouille sausage, and vegetables in a dark roux, over white rice	15	DEVILED EGGS paprika, lemon, salmon roe, dill 14
CRISPY BRUSSELS apple cider agrodolce	14	HALF RACK SMOKED BBQ BABY BACK RIBS
FRIED PICKLES tempura battered, herb ranch	13	LOUISIANA CREOLE SHRIMP dunking sauce 17
MAC-N-CHEESE five five cheese blend, baked cornbread crumble	15	LUMP CRAB CAKES housemade, shaved vegetable salad, tarragon aioli 20
add brisket +7, lobster +12, bacon +4		MARGARITA FLAT BREAD
CHICKEN N WAFFLE BITES hot honey, scallions	15	BUFFALO CHICKEN FLAT BREAD fried chicken, buffalo sauce, mozzarella, crumbled blue cheese 18
SMOKED CHICKEN WINGS choice of bbq, cajun dry-rub, or buffalo choice of sweet n' sour bourbon or tequila lime	15 17	FIG & GOATCHEESE FLATBREAD fig jam, goat cheese, caramelized onions, and a balsamic glaze 17
FRIED CALAMARI cornmeal crusted, hot cherry peppers, basil, cajun aioli	18	WHIPPED RICOTTA & TOAST ricotta, blueberry jam, sour dough toast 16
LOADED CROQUETTES cheddar, bacon (4)	14	POPCORN CAULIFLOWER tempura battered, with sweet and spicy sauce 14
STREET CORN chili-lime aioli, queso fresco, green onion, off the cob	14	POTATO GNOCCHI toasted homemade gnocchi, truffle butter sauce 17
GRILLED OCTOPUS smoked potatoes, andouille sausage, cherry tomatoes, balsamic reduction	20	STEAK TACOS (2) sliced marinated steak, white onion, cilantro & salsa verde (add taco +6) 14
TUNA TARTARE ahi tuna with guacamole, sesame seeds, sweet chili soy glaze, toast points	19	SHRIMP TACOS (2) sautéed shrimp, mango salsa and chipotle mayo (add taco +6) 14

salads

add chicken +7, shrimp +11 salmon +10, skirt steak +12, tuna +12		BURRATA tomatoes, roasted peppers, balsamic reduction 17
SPINACH spinach, feta, candied walnuts, mandarin oranges, mustard vinaigrette	15	ARUGULA-FRISEE frisée, arugula, granny smith apples, pistachios, goat cheese, lime vinaigrette 15
CAESAR romaine, shaved parmesan, croutons, classic caesar dressing	15	FREEBIRD mixed greens, arugula, roasted sweet potato, blue cheese, pecans, maple vinaigrette 15
COBB romaine, bacon, hard boiled egg, red onion, tomato, avocado, crumbled blue cheese, blue cheese dressing	18	CHOPPED romaine, avocado, roasted peppers, pepper jack cheese, black beans, corn, chipotle vinaigrette 18

between the bread

served with fries or side salad (substitute sweet potato fries +2)		CLASSIC BURGER cheddar cheese, lettuce, tomato, onions, bnb pickles, brioche 18
BIG BIRD choice of FRIED thigh (nashville or classic) or GRILLED chicken breast, bib lettuce, bnb pickles, special sauce, brioche bun	18	FREEBIRD BURGER gruyere, bacon jam, bnb pickles, brioche 20
FREEBIRD CUBANO smoked pork, ham, gruyere, mustard, pickles, (sub brisket +2)	19	LUXE BURGER wagyu beef, truffle aioli, chimichurri, brioche 22
PULLED PORK smoked pork, cole slaw, garlic butter salted pretzel bun	18	PIMENTO CHEESEBURGER 2 smashed patties, caramelized onions, pimento cheese on toast 20
SHRIMP PO-BOY fried shrimp, lettuce, tomato, cajun remoulade, french bread	20	BLACK BEAN BURGER lettuce, tomato, avocado, barbecue tahini, brioche 19
LOBSTER ROLL lobster claw and knuckle, hot with butter or cold with lemon aioli and celery	32	SHORT RIB GRILLED CHEESE braised short ribs with beef sauce & gruyere cheese on texas toast 22
FILET OF FLOUNDER breaded fried flounder, pickled vegetables, lettuce, cajun tartar sauce	20	BRISKET CHEESE STEAK sautéed peppers and onions, cheese sauce, french bread 19
		FILET MIGNON SANDWICH caramelized onions, mushrooms, lettuce, garlic aioli, french bread 25

mains

FRIED CHICKEN choice of CLASSIC with waffles or NASHVILLE HOT on texas toast with bnb pickles	24	LOBSTER RAVIOLI sage butter sauce 32
BRICK CHICKEN 1/2 chicken deboned, pressed, spinach, mashed potatoes, lemon butter sauce	27	SHRIMP & GRITS shrimp, andouille pork sausage, tomato, shallots, spinach, cheesy grits 28
CHICKEN AND SAUSAGE sautéed chicken breast, sweet sausage, vinegar peppers, garlic lemon rosemary sauce, potatoes	28	CARAMELIZED SALMON parsnip puree, spinach, caper butter sauce 29
LOUISIANA SEAFOOD LINGUINI shrimp, clams, mussels, calamari, tomato lemon garlic sauce	34	SESAME CRUSTED TUNA seared ahi tuna over baby bok choy with a soy balsamic reduction 32
SHORT RIB RAGU tomato and red wine braised short rib, fresh basil, parmesan cheese, over egg noodles	28	GRILLED SKIRT STEAK oven roasted fingerling potatoes and peppers 38
CAJUN PASTA spicy cajun cream sauce, holy trinity sofrito (add chicken +7, shrimp +11)	22	PRIME NY STRIP topped with garlic butter, served with asparagus and roasted potatoes 44
		FILET MIGNON 10oz filet mignon, asparagus, roasted potatoes (add shrimp +11) 47
		GRILLED PORK CHOP peach bbq glaze, roasted broccoli, mashed potatoes 34

sides mashed potatoes 8 / fries 8 / sweet fries 10 / spinach 9 / broccoli 9 / asparagus 10 / cheesy grits 10

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

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if i leave here tomorrow would you still remember me? for i must be traveling on now, cause there's too many places i've got to see. but if i stay here with you, girl things just couldn't be the same. cause i'm as free as a bird now