

STARTERS

OYSTERS

(1/2 dozen \$16) (dozen \$30)
raw or grilled stuffed with cornbread and bacon

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, peach salsa, 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

SALADS

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

CREOLE SPINACH 14
spinach, feta, candied walnuts, mandarin
oranges, creole 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, strawberries, pistachio,
goat cheese-lime vinaigrette

BURRATA 18
fresh burrata, georgia peaches,
heirloom tomatoes, pine nuts, salsa verde

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 17
choice of fried thigh 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

ROASTED DUCK BREAST 34
bok choy, red wine gastrique, grilled peaches

SMOKED BABY BACK RIBS full 36
bbq sauce, corn on the cob, cole slaw, mac n cheese

CAJUN PASTA 19
cajun cream sauce, holy trinity sofrito
(add chicken +6, shrimp +10)

PRIME NY STRIP STEAK 44
16oz ny strip, demiglace, onion rings,
potato croquettes, seasonal vegetables

CARAMELIZED SALMON 27
parsnip puree, spinach, caper butter sauce,
crispy parsnips

GRILLED SKIRT STEAK 35
chimichurri marinated, okra and corn succotash,
roasted tomato salsa

GRILLED PORK CHOP 33
fire roasted, corn maque choux, bacon

SIDES

COLLARD GREENS (with bacon) 9 // MASHED POTATOES 7
FRIES 7 // SWEET POTATO FRIES 9 // SPINACH 8
SEASONAL VEGETABLES 8 // CORN MAQUE CHOUX 9