

freebird

kitchen and bar

SMALL PLATES

SOUP OF THE DAY M/P

BLISTERED SHISHITOS 8
smoked sesame oil

CRISPY BRUSSELS 8 ★
agro dulce

BOUDIN 10
pork sausage, jasmine rice, tobouli

CRAB CAKES 16
buerre blanc, soft herb salad

FRIED CALAMARI 12
spicy tomato sauce, chives

MAC N' CHEESE 12 ★
5 cheese blend, cornbread crumbs

FRIED PICKLES 8
battered pickles with herb ranch

*1/2 DOZEN COPPS ISLAND OYSTERS 13
grilled with garlic butter
or raw with mignonette

FROM THE SMOKER

BURNT ENDS CHILI 11 ★
smoked brisket, kidney beans,
peppers,
tomato and house made chips

BRISKET DISCO FRIES 11
sweet potato fries, pulled brisket
cheddar cheese

SMOKED PORK BELLY 13
apricot glaze, apple fennel slaw

HOUSE SMOKED WINGS 13
choice of alabama hot,
tequila lime, barbecue,
buffalo or voodoo dry rub

SMOKED BABY BACK RIBS 14 ★
choice of alabama hot, tequila
lime, barbecue, buffalo
or voodoo dry rub

SALADS

SMOKED APPLE N KALE 13 ★
roasted walnuts, crispy shallots,
green onion vinaigrette

*CAESAR 12
shaved parmesan, golden croutons
fried parsley

GARDEN SALAD 12
bibb lettuce, heirloom tomatoes,
shallot, avocado, basil vinaigrette

COBB 14
romaine, bacon, tomatoes, hard
boiled egg, red onion, crumbled
blue cheese, blue cheese dressing

*TUNA POKE 17
seaweed salad, sesame seeds,
avocado, radish, yuzu marinade

BEET SALAD 12
roasted beets, apple, fennel,
arugula, whipped goat cheese

add blackened or grilled chicken (+6)
shrimp (+8) salmon (+8) or steak (+10)

SIDES

COLLARD GREENS 6 MEXICAN STREET CORN 7
with pork belly

CAULI MASH 6 SMASHED POTATOES 7

CHEESY OR TRUFFLE GRITS 5 GRILLED BROCCOLI 8

PASTA

CAJUN RIGATONI 21
blackened chicken, mixed
peppers, jerk cream sauce
(add shrimp +\$6)

WILD MUSHROOM GNOCCHI 23
truffle butter, wild mushrooms,
ricotta gnocchi

SUPPER

FRIED CHICKEN 21 ★
choice of classic with a buttermilk waffle
or nashville hot with texas toast & pickles

BRICK CHICKEN N' DUMPLINGS 24 ★
1/2 pan seared deboned chicken,
ricotta dumplings,
braised market greens

HUDSON VALLEY DUCK BREAST 29
honey lavender glaze, cherries,
charred endive,
rosemary demi glaze

SHRIMP & GRITS 28 ★
cheddar grits,gulf shrimp, andouille
sausage, market greens, crispy parsnips

BRAISED BEEF SHORT RIB 25
collard greens, pork belly,
truffle grits,demi glaze

GRILLED PORK LOIN 23
charred long hot peppers,
pickled cherry peppers,
beurre blanc, roasted potatoes

CARNE BRAVAS 24
petite filet, hot smashed potatoes,
avocado cream, fine herbs

SALMON 27
salsa verde, wood sorrel,
seasonal roasted squash

SKIRT STEAK 33
baked mac n cheese square,
chimichurri, homemade biscuit

PRIME NY STRIP 42
roasted root vegetables, black pepper
demi glaze, garlic butter

BURGERS

FREEBIRD BURGER 17 ★
gruyere cheese, bacon jam,
bnb pickles, shoestring fries,
brioche bun

LUXE 22
wagyu beef patty, truffle
mushroom cream,shoestring
fries, brioche bun

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

BIG BIRD 15
fried chicken thigh, bib
lettuce, bnb pickles, black
garlic mayo, shoestring fries

EXECUTIVE CHEF
JUSTIN ORTIZ