

STARTERS

CRISPY BRUSSELS 9
agro dulce

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

FRIED PICKLES 9
herb ranch

MAC-N-CHEESE 12
5 cheese blend, cornbread crumble

CLAMS 15
l.n. clams, garlic, andouille sausage, beer sauce

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

FRIED CALAMARI 13
cherry peppers, aioli

PULLED PORK FRIES 10
pulled pork, cheese sauce

JUMBO SHRIMP COCKTAIL 13
house made cocktail sauce

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

1/2 RACK SMOKED BABY BACK RIBS 14
bbq, tequilla lime, cajun dry rub, alabama hot

TOSTONES & SHRIMP 13
fried plantains, chilled shrimp salad

MARGARITA FLAT BREAD 10
plum tomato, mozz, parm, basil

BUFFALO CHICKEN FLAT BREAD 12
fried chicken tossed in buffalo sauce, mozz,
crumbled blue cheese

RICOTTA TOAST 12
whipped ricotta, peach jam, sour dough toast

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

SALADS

add chicken +6, shrimp +8, salmon +9

SMOKED APPLE 13
kale, roasted walnuts, crispy shallots, green onion
vinaigrette

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

COBB 14
romaine, bacon, hb egg, red onion, crumbled blue cheese

BEET 14
roasted beets, apple, arugula, fennel, whipped goat cheese

GRILLED PEACH 13
frisee, arugula, grilled peaches, pistachio, goat cheese
lime vinaigrette

SANDWICHES

served with fries or side salad

BIG BIRD 16
fried chicken breast, bib lettuce, bnb pickles, special
sauce, brioche bun

GRILLED CHICKEN 15
buttermilk onions, avocado, chipotle aioli, basil,
brioche bun

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

BRISKET CHEESE STEAK 16
smoked brisket, peppers, onion, cheese sauce, hero

CRAB CAKE 18
jumbo lump crab cake, lettuce, tomato, tartar sauce

CUBAN 16
smoked pork, ham, gruyere, mustard, pickles,
pressed hero

PULLED PORK 15
pulled smoked pork butt, cole slaw, pretzel bun

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

BURGERS

served with fries or side salad

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

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

LUXE 19
wagyu beef, truffle aoli, chimichuri, brioche bun

IMPOSSIBLE (VEGAN) 15
lettuce, tomato, avocado, gluten free bun

SALMON 16
atlantic salmon patty, arugula, citrus remoulade

PLATES

FRIED CHICKEN 21
classic fried chicken or nashville HOT, waffles,
watermelon

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

SHRIMP & GRITS 28
blackened shrimp, andouille sausage, tomato, and
greens over cheesy grits

FRIED CATFISH 24
grits, black eye pea salad, remoulade

SLICED SMOKED BRISKET 29
16 hour smoked brisket, corn on the cob, cole slaw,
baked beans

FULL RACK SMOKED BABY BACK RIBS 27
bbq sauce, corn on the cob, cole slaw, baked beans

CAJUN RIGATONI 20
blackend chicken, peppers, jerk cream, SPICY
add shrimp +8

GRILLED FILET MIGNON 36
10oz filet, garlic butter, home fries, creamed spinach

PAN SEARED SALMON 27
white peach puree, sauteed baby kale, caramelized
peaches

SIDES 6

TOSTONES	FRIES	MASHED	CORN
GRITS	COLE SLAW	ASPAPRAGUS	
	BAKED BEANS		

freebird
kitchen and bar