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

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)

BLUE CRAB RAVIOLI 23
roasted leaks, charred corn, preserve lemon, saffron butter

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

ENTREES

FRIED CHICKEN 21
choice of classic or nashville hot, waffle or texas toast

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 31
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

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness
Please inform your server of any allergies or dietary restrictions