

STARTERS

CRISPY BRUSSELS 9
agro dulce

GUMBO 12
chicken, andouille sausage, white rice

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

SPINACH 13
spinach, cherry tomatoes, cucumber, basil aioli, crispy shallots

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

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

BLT 12
little gem lettuce, cherry tomato, crispy prosciutto,
buttermilk ranch

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 aioli, chimichuri, brioche bun

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

SALMON 16
atlantic salmon patty, arugula, citrus remoulade

PLATES

FRIED CHICKEN 24
classic fried chicken or nashville HOT,
waffles

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

SHRIMP & GRITS 28
blackened shrimp, andouille sausage, tomato, shallots
and spinach over grits

FISH N CHIPS 22
fried catfish strips, fries, remoulade

GRILLED PORK CHOP 26
arugula apple salad, butternut squash grits, bacon
apple cider reduction

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

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

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

PAN SEARED SALMON 27
grilled delicata squash, sauteed spinach, butternut
squash puree

SIDES 6

TOSTONES	FRIES	MASHED	CORN
GRITS	COLE SLAW	ASPAPRAGUS	
	BAKED BEANS		

freebird
kitchen and bar