



THE BIRD & THE BREAD

EST. 2014
BIRMINGHAM, MICHIGAN

{dinner}

5PM DAILY

SALADS

LOCAL GREEN SALAD
farm greens, cherry tomatoes,
cucumber, sherry vinaigrette
| v | gf | 7

KALE & QUINOA
strawberries, sweet peppers,
candied walnuts, parmesan,
balsamic vinaigrette
| v | gf | 10

SPICY GREENS
goat cheese, pinenuts,
roasted grapes, parsnip chips,
grissini, white balsamic
vinaigrette
| v | 9

TOMATO & BURRATA
watercress, semolina crostini,
balsamic reduction
tarragon vinaigrette,
| v | gf | 10

PIZZA

BBQ CHICKEN
smoked chicken, green onion,
bbq sauce, fontina cheese | 14

ARTICHOKE AND ARUGULA
roasted red pepper,
arugula pesto,
goat cheese | v | 14

MUSHROOM & RICOTTA
caramelized onions,
mushroom ragout,
house ricotta | v | 15

DIABOLO
pepper confit, prosciutto,
three cheese blend,
arrabbiata sauce | 15

PEPPERONI OR MARGHERITA
yada, yada, yada | 12

A JONNA FAMILY CONCEPT



{ v = vegetarian | gf = gluten free }

SMALL PLATES

SNACK NUTS OR OLIVES | v | 5

BEETS & RICOTTA
marinated farm beets, arugula,
hazelnuts, citrus vinaigrette
| v | gf | 10

STREET CORN
grilled michigan corn, cilantro
lime aioli, cotija cheese | v | 7

CHICKEN SATAY
pineapple marinated, cashew,
fried chicken caramel | gf | 9

FIVE SPICE BABY BACK RIBS
yakiniku sauce, scallion,
yuzu slaw | gf | 12

DUCK WINGS
bourbon bbq glaze, cornmeal
dusted shallot rings | 10

TACOS

corn torilla, avocado mousse,
pico de gallo, choice of shortrib,
smoked chicken, or mushroom
| gf | 10

OCTOPUS & CALAMARI
parsley cream, lemon, tomato
conserves, arugula | gf | 14

SHRIMP CEVICHE
geddes tomatoes, cucumber,
avocado, cilantro, lime,
white corn tortilla | gf | 14

RED DRAGON SLIDERS
caramelized onions, dijonaise,
red dragon cheese, mcclure's
fried pickles, brioche buns | 12

CUTTING BOARD

BAKED MICHIGAN BRIE
caramelized cashews, crisp
apple, warm baguette | v | 13

CHARCUTERIE & CHEESE BOARD
cured meats, artisan cheeses,
accompaniments | mp

SEAFOOD CHARCUTERIE
lavash crackers, pickled red
onions | mp

WARM CHEESE BREAD
fresh baked, asiago, parmesan
& mozzarella, marinara or
creamy dill sauce | v | 9

GOAT CHEESE BISCUITS
tart cherry jam | v | 8

HOUSE MADE PRETZELS
bier cheese sauce,
maple mustard | v | 8

SUPPER

LOCAL FARM PLATE
market driven, seasonally
inspired | v | mp

RED GROUPER
squid ink risotto, tomato
chutney, castelvetrano olives,
charred onion puree | 36

ROTISSERIE CHICKEN
herb roasted fingerling potatoes,
geddes farm seasonal beans,
lemon jus | 18/30

EYE OF RIBEYE
yukon potato puree,
foraged wild mushrooms,
caramelized pearl onions,
brussels sprout petals | gf | 38

PARISIAN GNOCCHI
house ricotta, wilted spinach,
summer giardiniera,
sun dried tomato pesto | v | 26

WILD SALMON
michigan corn succotash,
farro, braised greens,
pickled fresno chiles | 34

DUCK LEG CONFIT
lentil cassoulet, pea tendril
salad, duck liver crostini,
fresh figs | 28

LAMB SHANK
patatas bravas, radish salad,
grilled asparagus, smoked
onion jam, chimichurri | 28



Ask your server about menu items that are cooked to order. Consuming undercooked meats or eggs may increase your risk of foodborne illness.





THE BIRD & THE BREAD

EST. 2014
BIRMINGHAM, MICHIGAN

{ lunch }

11:30 AM TO 3 PM

{ v = vegetarian | gf = gluten free }

SALADS

EMBELLISH...

chicken 5 | salmon 7
shrimp 8

SPICY GREENS*

goat cheese, pine nuts, roasted
grapes parsnip chips, grissini
white balsamic vinaigrette | v | 9

BEETS & RICOTTA*

marinated farm beets, house
made ricotta, arugula, hazelnuts,
citrus vinaigrette | v | gf | 10

KALE AND QUINOA*

strawberries, sweet peppers,
candied walnuts, parmesan,
balsamic vinaigrette | v | gf | 10

SHRIMP & SOBA NOODLE SALAD

sesame vinaigrette,
edamame, asian vegetables,
cilantro | v | 16

FALAFEL CRUSTED CHICKEN SALAD

farm greens, cucumbers, tomatoes,
lemon sumac vinaigrette, tzatziki
crispy zatar bread | 15

DUCK DUCK CHICKEN COBB

grilled chicken breast, duck bacon,
tomatoes, avocado, blue cheese,
duck egg | 15

BURGERS

SERVED WITH CHIPS

OR UPGRADE \$3
fruit | salad | fries

PUB BURGER

porter onions, mcclure's fried
pickles, red dragon cheese,
dijonnaise, brioche bun | 14

NAKED BURGER

brioche bun, choice of cheese:
gorgonzola, fontina, white
cheddar, havarti, pepper jack | 10
add bacon | 2

TURKEY BURGER

brioche bun, choice of cheese:
gorgonzola, fontina, white
cheddar, havarti, pepper jack | 10
add bacon | 2

LAMB BURGER

brioche bun, baharat spiced lamb,
tzatziki, fattoush greens,
red pepper hummus | 14

BLACK BEAN BURGER

avocado, cilantro aioli, tomato,
pepperjack cheese,
brioche bun | v | 10

SANDWICHES

SERVED WITH CHIPS

OR UPGRADE \$3
fruit | salad | fries

PORTOBELLO WRAP

portobello confit, ricotta,
giardiniera, arugula,
balsamic glaze | v | 10

CRISPY CHICKEN WRAP

tzatziki, red pepper hummus,
cucumbers, shredded romaine
sumac vinaigrette | 12

TURKEY & AVOCADO WRAP

chestnut farm turkey, avocado,
tomatoes, farm greens,
fontina cheese | 11

GROWN UP GRILLED CHEESE

basil pesto, tomato jam, havarti
cheese, brioche | v | 9

REUBEN OR TURKEY REUBEN

corned beef or turkey with brussel
sprout cole slaw, gruyere, russian
dressing, marble rye | 13

THE BIRDIE BOX TO-GO \$14

ANY WRAP OR
*SIGNATURE SALAD,
FRESH FRUIT, COOKIE

{ brunch }

SATURDAY AND SUNDAY

10 AM TO 3 PM

add applewood smoked bacon,
sausage links, turkey bacon, turkey
sausage, or fresh fruit | 4



EGGS

SKILLET HASH

housemade corned beef, two eggs,
peppers, onion, potatoes | 13

BENEDICT HEMINGWAY

smoked salmon, dill hollandaise,
brioche, herb buttered potatoes | 14

DAILY INSPIRED OMELETS

multigrain bread,
herb buttered potatoes | 13

DAILY INSPIRED QUICHE TARTLET

St. Rocco brie, fresh fruit,
baguette | 13

EGGS ANY WHICH WAY

served with multigrain bread and
herb buttered potatoes | 8

BREADS

BUTTERMILK PANCAKES

michigan maple syrup,
whipped butter | 9

GLUTEN FREE QUINOA PANCAKES

housemade lemon ricotta,
orange marmelade | 13

CROISSANT FRENCH TOAST

michigan fresh berries
chantilly cream | 12

BISCUITS & GRAVY

buttermilk biscuits,
sausage gravy, whipped butter | 9

BANANA NEOPOLITAN WAFFLE

bananas, strawberries, chocolate
drizzle, chantilly cream | 13

BOTTOMLESS MIMOSAS & BLOODY MARYS \$15

ASK ABOUT MORE BRUNCH COCKTAILS

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