



# THE BIRD & THE BREAD

EST. 2014

BIRMINGHAM, MICHIGAN

## {dinner}

5PM DAILY

### SMALL PLATES

#### OCTOPUS & CALAMARI

parsley cream, lemon, tomato  
jam, arugula | gf | 14

#### TACOS

corn tortilla, avocado mousse,  
pico de gallo, sriracha, and  
choice of carnitas, tingas de pollo,  
shrimp, or mushroom  
| gf | 10

#### PUB SLIDERS

caramelized onions, dijonaise,  
red dragon cheese, mcclure's pickles,  
chipotle ketchup, brioche buns | 12  
make it a burger with fries | 17

#### CHICKEN SATAY

pineapple marinated, cashew,  
wasabi peas, krautish,  
bourbon bacon maple glaze | gf | 9

#### SALMON CAKES

skuna bay salmon, caper,  
fennel, frisee,  
chipotle bacon aioli | 13

#### ZUCCHINI BLOSSOMS

lemon mint ricotta stuffed,  
tempura battered, sundried tomato  
greek yogurt | v | 11

#### TRUFFLE FRIES

caper aioli | v | 6

### GREENS

#### KALE & QUINOA

avocado, grapefruit,  
candied pepitas,  
grapefruit vanilla vinaigrette  
| v | gf | 10

#### BEDEVILED BLT

arugula, cherry tomato, bacon bourbon  
jam brick roll, deviled egg vinaigrette  
| v | gf | 15

#### MEDITERANEAN CHOP

cucumber, sundried tomato,  
pickled red onion, napa cabbage,  
feta, farm greens, hummus,  
tahini vinaigrette | v | 12

#### SPICY GREENS

goat cheese, pinenuts,  
roasted grapes, parsnip chips,  
grissini, red wine vinaigrette  
| v | 9

#### SMOKEY CAESAR

romaine, roasted corn red pepper  
salsa, chipotle bacon vinaigrette,  
parmesan, cornbread croutons  
| v | gf | 10

#### BEETS & RICOTTA

marinated farm beets, arugula,  
hazelnuts, watermelon radish,  
citrus marinade | v | gf | 10

### BREADS & BOARDS

#### BAKED MICHIGAN BRIE

fig jam, marcona almonds,  
crisp peach, warm baguette | v | 13

#### CHARCUTERIE & CHEESE BOARD

cured meats, artisan cheeses,  
accompaniments | mp

#### WARM CHEESE BREAD

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

#### HOUSE MADE PRETZELS

house made mustard cheese  
| v | 8

Hey!  
Slow down.  
We're cooking from  
scratch. For real!

{ v = vegetarian | gf = gluten free }

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



## PIZZA (THE BREAD)

**PIZZA OF THE DAY**  
ask your server for  
todays feature | mp

**WHITE PIZZA**  
grilled white peach, goat cheese, white  
truffle oil, thyme, white balsamic vanilla  
reduction | v | 15

**FIG & STILTON**  
fig puree, stilton cheese,  
mozzarella, arugula salad with fig  
guajillo sauce, choice of  
tingas or carnitas | 15

**PEAS & PROSCIUTTO**  
pear pistachio pesto,  
house made ricotta,  
english peas, prosciutto,  
pickled carrots, pea shoot salad | 15

**NORCINA**  
house made italian sausage,  
marinara, fennel, house  
ricotta, mushrooms,  
pecorino romano, bechamel | 15

**CHEESE, PEPPERONI, MARGHERITA**  
yada, yada, yada | 12

## MAINS

**THE BIRD**  
chestnut farms rotisserie  
chicken, herb roasted fingerling  
potatoes, grown up green bean  
casserole, lemon jus  
| gf | 20 half | 34 whole

**MORROCAN QUAIL**  
harissa rubbed, saffron couscous,  
tri-colored pepper, preserved lemon,  
yellow raisin sauce,  
fresh mint | 28

**RABBIT PAPPARDELLE**  
brandy braised, corn, pancetta,  
roasted mushrooms, house made pasta,  
corn cream demi, mico cilantro | 28

**REMY'S RATATOUILLE**  
summer squash, zucchini,  
eggplant, roma tomato,  
herbs de provence, coulis,  
puffed wild rice | v | gf | 26

**SCALLOPS**  
pan seared, hash of  
fingerlings,  
corn and pancetta,  
apricot sauce  
| gf | 30

**SKUNA BAY SALMON**  
chile spiced and grilled,  
charred tomato salad  
grilled cucumber,  
minted rice | gf | 36

**LAMB CHOPS**  
asiago gnocchi, peas, carrots,  
mint, pecorino romano,  
pea crema | 38

**TERRES MAJOR**  
waygu beef,  
crispy fingerlings,  
haricot vert, chimichurri,  
chipotle ketchup | gf | 42

## UPCOMING EVENTS

ASK ABOUT OUR COMEDY, MUSIC, AND COCKTAIL EVENTS

**JULY 7TH BBQ WINE TASTING**  
Join us for a tasting in the courtyard  
with some smokey bbq foods to match  
6-8 perfect summer wines.  
7-9pm \$35 pp+tax/grat

**JULY 13TH SINGER-SONGWRITER  
SHOWCASE CONCERT**  
Don't miss this round-robin showcase  
of 5 artists each month hosted by Steve  
Taylor. RSVP cuz it sells out! \$10 pp

**AUGUST 4TH SUMMER REDS**  
We know that whites taste so good in  
the heat, but don't count out reds that  
can be served chilled or simply taste  
great with sunshine!  
7-9pm \$35 pp+tax/grat

**JULY 21ST COMEDY NIGHT**  
A supportive family, a loving relationship  
and kids who adore him, that's the  
American Dream. Unless you're  
**ZACH MARTINA**, then it's a recipe for  
skepticism and anxiety. Using his  
sarcastic wit, creative wordplay and a  
loveable arrogance, Zach brings his big  
personality to crowds across America.  
8pm \$15 pp+tax

**AUGUST 18TH COMEDY NIGHT**  
**MIKE GEETER**, our monthly host who  
was recently featured on Fox's "Laughs"  
finally takes the stage himself. His  
smooth style mixed with jagged wit  
made him a finalist in the  
Border City Comedy Fest.  
8pm \$15 pp+tax

