

THE BIRD

SOUTHERN TABLE & BAR

VEGETARIAN MENU

STARTERS

WARM FARMER'S CHEESE & WATERMELON	8	AVOCADO TOAST	14
<i>lemon oil, sea salt</i>		<i>roasted tomatoes, frisée</i>	
BUTTER LETTUCE & GRILLED MANGO SALAD	18	ARUGULA SALAD	16
<i>char-grilled mango, smoked pecans, tomato, onions</i>		<i>sharp cheddar cheese, apples, cornbread croutons, red onions</i>	
<i>benne seed dressing</i>		<i>house-made moonshine raisins, cider vinaigrette</i>	
THE WEDGE	18	FRIED GREEN TOMATO BISCUITS	14
<i>avocado, butter lettuce, charred corn</i>		<i>pimento cheese, smoky tomato jam, frisée, pickled lemon vinaigrette</i>	

ENTRÉES

CHILLED PASTA	22	WILD MUSHROOM RAVIOLI	23
<i>snap peas, pappardelle pasta, herb garden pesto</i>		<i>truffled garlic broth</i>	
THE GREAT MUSHROOM BURGER	21	CAULIFLOWER STEAK	26
<i>portobello mushroom, aged balsamic onions</i>		<i>mushroom frites, thai chili chimichurri</i>	
SEASONAL VEGETABLE & HERB GRIT CAKE	23		
<i>artichoke, tomato, basil, corn</i>			

SIDES & SNACKS

MACARONI & CHEESE	14	SPICED WATERMELON	13
<i>five artisanal cheeses, crispy herb crust</i>		<i>chilled, mint, lemon, lime</i>	
CAULIFLOWER MASHED POTATOES	12	COOL RANCH CUCUMBER SALAD	10
<i>whipped with roasted garlic</i>		<i>baby tomatoes, pickled sunburst onions</i>	
GRITS	12	SOUTHERN COLE SLAW	10
<i>stone ground polenta, sharp cheddar cheese</i>		<i>granny smith apple</i>	
HOUSE FRIES	10	CRISPY BRUSSELS	12
<i>house-made buttermilk ranch</i>		<i>spiced honey</i>	

NON-ALCOHOLIC BEVERAGES

LEMONADE	ICED TEA	COFFEE & TEA	SODAS	JUICES
REGULAR 10	UNSWEETENED 8	CAPPUCCINO 10	COKE 8	CRANBERRY 8
BLACKBERRY 12	SWEETENED 8	LATTE 10	COKE LIGHT 8	ORANGE 8
STRAWBERRY 12	ARNOLD PALMER 10	ESPRESSO 7	SPRITE 8	PINEAPPLE 8
PASSION FRUIT 12	BLACKBERRY 10	HOT TEA 8	ROOT BEER 10	FRESH PRESSED WATERMELON 12
WATERMELON 12	PASSION FRUIT 10		CREAM SODA 10	COCONUT WATER 10
WHITE PEACH 12	WHITE PEACH 10		RED BULL 10	

available iced or frozen

Prices displayed are subject to prevailing Goods and Services Tax and 10% service charge.