



# 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  
conserva, arugula | gf | 14

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

**RED DRAGON SLIDERS**  
caramelized onions, dijonnaise,  
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, seasonaly  
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

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