



BIRD FOOD

Chef Michael Prainito

PLEASE ASK FOR SPECIAL DIETARY MENUS
(GLUTEN FREE AND VEGAN)

STARTERS

STAFF FAVORITES!

HUMMUS BOARD.....\$12

House made roasted red pepper hummus topped with roasted red peppers. Served with house made tortilla chips and vegetables

DIRTY BIRD FRIES.....\$13

Cheese sauce, pickled jalapeños, bacon, and scallions

SMOKED TROUT DIP.....\$12

Smoked Michigan trout with cream cheese base. Served with house made tortilla chips and vegetables

PRETZEL STICKS.....\$10

(3) Soft pretzels. Served with white cheddar ale cheese sauce and IPA whole grain mustard

WINGS.....\$14

Brined, lightly smoked, then fried chicken wings (1lb)
- Buffalo sauce w/ bleu cheese crumbles
- Chili Verde sauce w/ cotija cheese crumble
- BBQ dry rub

FRIED CHEESE CURDS.....\$11

Michigan white cheddar cheese curds coated in Great Lakes Potato Chip batter. Served with housemade ranch

Choice of ranch or bleu cheese dressing

PECORINO GARLIC DUSTED FRIES.....\$10

Served with artichoke and white truffle dip

PORTOBELLO TRUFFLE "FRIES".....\$11

Tempura fried portobello mushrooms tossed in white truffle oil and pecorino cheese. Served with garlic aioli

NACHOS.....\$10 / 17

Michigan pork belly or free range chicken. House made tortilla chips, salsa verde, pickled cabbage, avocado crema, cheese sauce, Cotija cheese, fresh jalapeños, and cilantro

SALADS

BEET SALAD.....\$13

Spring mix, roasted beets, red onions, spiced pepitas, and housemade lemon ricotta cheese. Served with apple cider vinaigrette

THE COBB.....\$16

Grilled chicken, hard boiled eggs, bacon, scallions, gorgonzola, roasted tomatoes, and avocado. Served with ranch. Upgrade to fried buffalo chicken breast +\$3

Add Grilled Chicken \$4
Avocado \$2.5
Extra Dressing \$1.5

CHERRY CHICKEN.....\$15

Spring mix, grilled chicken, dried cherries, toasted walnuts, and gorgonzola. Served with apple cider vinaigrette

BUDDHA BOWL.....\$14

Quinoa, roasted red peppers, red onion, cucumber, fresh greens, hummus, and Cotija cheese.

CAESAR.....\$13

Romaine, sourdough croutons, red onion, pecorino, and house made caesar dressing *Add fried buffalo chicken breast +\$5

SIDE SALAD.....\$5

Spring mix, roasted tomatoes, cucumbers, and cabbage. Choice of dressing

Any salad can have these dressings substituted:
Apple Cider Vinaigrette - Tahini Vinaigrette - Ranch - Bleu Cheese

TACOS

Comes with two tacos and a side of chips and salsa.
No mixing and matching.

KOREAN PORK BELLY.....\$13

Seared Michigan pork belly, sweet and tangy Korean BBQ sauce, kimchi, and cucumbers

GRILLED CHICKEN.....\$13

Grilled chicken, Cotija cheese, diced white onions, house made salsa verde, garlic aioli, and cilantro

FRIED AVOCADO.....\$14

Fried avocado, Sriracha mayo, pickled jalapeños, fresh radish, Cotija cheese, and cilantro

BLACKENED MAHI.....\$14

Mahi Mahi, cabbage mix, mango jalapeño salsa, Sriracha aioli, fresh radish, and cilantro

Ask your server about menu items that are cooked to order. Consuming raw or under cooked meats, poultry, seafood or eggs may increase your risk of food borne illness

SANDWICHES AND BURGERS

BANH MI\$15

Michigan pork belly or free-range fried chicken breast, sriracha aioli, cilantro, radish, pickled cabbage, and quick pickles. Served on a toasted ciabatta roll

CLASSIC BURGER\$14

1/4 lb all natural beef, American cheese, pickles, lettuce, tomato, onion, and garlic aioli. Served on a Common Good Bakery brioche bun

BUFFALO CHICKEN SANDWICH\$15

Fried chicken breast, bleu cheese crumbles, bleu cheese dressing, buffalo sauce, and shredded celery. Served on a toasted ciabatta roll

VEGAN CHEESEBURGER\$16

1/4 lb Impossible Burger, vegan cheddar, pickles, lettuce, tomato, onion, and vegan mayo. Served on an Aunt Millies vegan bun

CURRY CHICKEN SANDWICH\$15

Fried chicken breast, curry lime coleslaw, and spicy honey drizzle. Served on a Common Good Bakery brioche bun

CHIPOTLE BLACK BEAN BURGER\$15

Chipotle black bean patty, caramelized onion, lettuce, tomato, and avocado crema. Served on a Common Good Bakery brioche bun

PUB BURGER\$17

1/2 lb Michigan craft beef, gorgonzola, bacon, crispy onions, BBQ, lettuce, tomato, and garlic aioli. Served on a Common Good Bakery brioche bun

TURKEY CLUB\$15

Michigan turkey, cider cured bacon, Swiss cheese, garlic aioli, lettuce, and tomato on Common Good Bakery whole wheat sourdough

LAMB BURGER.....\$17

7 oz. lamb patty, herbs, lemon ricotta, onion apple chutney, and spring mix. Cooked medium. Served on a Common Good Bakery brioche bun

ALL SERVED WITH PLAIN FRIES
UPGRADE TO PECORINO FRIES OR SALAD \$2.5
DIRTY BIRD FRIES \$4

Extra Sauce \$1.5

Artichoke White Truffle Dip, Ranch, Cheese Sauce, BBQ Sauce, Bleu Cheese

Extras : Gluten Free Bun \$1.5 | Avocado \$2.5 | Bacon \$2.5 | Cheese \$1.50

Please let your server know of any dietary restrictions while some items must be modified to meet dietary needs and please note we do NOT have a gluten free fryer

* **HAPPY HOUR** *

3 - 6PM, MONDAY THRU FRIDAY

\$1 OFF RARE BIRD BEERS, CIDERS, & WINE POURS. \$6 WELL POURS.

* **SEASONAL FEATURES** *

(AVAILABLE FROM SEPTEMBER - MAY)

SMALL PLATE MONDAY - HAPPY HOUR SMALL PLATE SPECIALS AVAILABLE ALL DAY FOR \$7

KICK THE KEG/WING WEDNESDAY - 50% OFF SELECT GUEST TAPS & FUN WING FLAVORS

RAMEN THURSDAY - AUTHENTIC HOMEMADE SHIO RAMEN - GF OPTION AVAILABLE

ALL GROUPS OF 8 OR MORE WILL BE ON ONE TAB AND SUBJECT TO AUTOMATIC 20% GRATUITY