

Snacks + Shareables

SALTED CARAMEL CORN \$5

Buttered popcorn, bourbon salted caramel, bacon bits

DEVILED EGGS (GF) \$6

Dill, chive, side of hot sauce

GEORGIA EGG ROLL \$11

Chopped chicken, beans, dirty rice, collard greens, garlic aioli, creole mustard
vegetarian option available

HOUSE FRIES (GF) \$6

Buttermilk dressing, sea salt

WHITEFISH HUSHPUPPIES \$10

Lemon, garlic aioli

HOT CHEESE \$13

Boursin, arrabiata red sauce, bread

PICKLES + CHEESE \$10

Sweet + sour pickles, house garlic dill pickles, pickled red onion, olives, cheese, bread

CHEESE CURDS \$9

Breaded and fried, Cajun aioli

HUMMUS PLATE \$8

Garlic Hummus and Beet Hummus, pita, fresh vegetables

Soup + Salad

FRENCH ONION \$6

SOUTHERN CALI COBB \$10

Romaine, charred sweet corn, hard egg, avocado, tomato, onion, house smoked bacon, buttermilk dressing

#WESTSIDEBESTSIDE \$10

Spinach, sliced apple, Michigan sharp cheddar, candied walnuts, bourbon soaked raisins, red onion dill vinaigrette

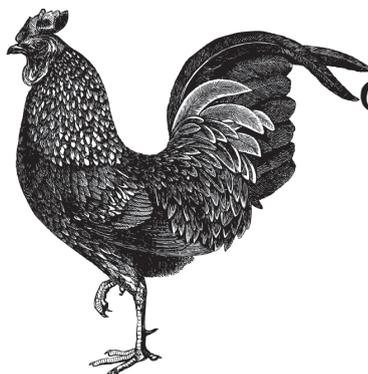
GREEKTOWN \$9

Romaine, greens, pepperoncini, beets, Kalamata olives, feta, pickled onions, Greek dressing

**ADD SHRIMP \$4, CHICKEN \$5,
FRIED CHICKEN \$6, ADD SALMON \$7**

DRESSINGS

Greek + Buttermilk + Balsamic + Bleu Cheese + Thousand Island + Red Onion & Dill Vinaigrette



THE BIRD

Our labor of love begins with a 24-hour brining process, then we dredge it in our secret recipe of spices and flour, followed by the final step of frying to perfection.

CHICKEN AND WAFFLES \$16

$\frac{1}{2}$ fried chicken, honey hot sauce, chilled and spiced watermelon, cornbread waffle, bourbon maple syrup

FINE FRIED CHICKEN \$15

$\frac{1}{2}$ fried chicken, coleslaw, house fries
Regular or Nashville hot

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Eat with Your Hands

All sandwiches served with house fries.

"CHITT" ON A SHINGLE \$13

House made chipped sirloin, cream gravy, sourdough toast, tomato jam

BOURBON BURGER \$13

House ground patty, bourbon bacon jam, house made pickles, lettuce, tomato, caramelized onion, Muenster, brioche bun

CHEESE BURGER \$13

House ground patty, cheddar, lettuce, pickle, onion, tomato, brioche bun

KENTUCKY HOT BROWN \$12

Battered Pullman loaf, hand sliced turkey, Michigan cheddar cheese sauce, tomato, smoked bacon

TURKEY RUEBEN \$12

Toasted sourdough, hand sliced turkey, swiss cheese, coleslaw

*Additional sides: Sub \$1, Add \$4
bourbon baked beans, collard greens,
cup of soup or side salad*

Main Plates

VEGETARIAN SHEPHERD'S PIE (GF-V) \$15

Lentils, vegetables, whiskey, garlic mashed potatoes

SHRIMP AND GRITS (GF) \$16

Seared shrimp, andouille sausage, grits, jus

GUMBO \$17

Shrimp, andouille sausage, vegetables, over white rice

FISH AND CHIPS \$17

Fried cod, coleslaw, house fries, lemon aioli

CITRUS SALMON \$22

Bourbon citrus glaze, mushroom wild rice

PAN SEARED WHITEFISH (GF) \$20

Asparagus, sweet corn risotto

BOURBON BEEF POUTINE \$14

House made chipped sirloin, peppered gravy, cheese curds, bourbon BBQ glaze, house fries

LOADED MAC AND CHEESE \$15

Jalapeno, chive, fried chicken tender, bourbon BBQ glaze

CAJUN RUBBED NEW YORK STRIP \$20

Collard greens, bourbon baked beans