

The BIRD DINNER

SPRING



Big Bird

Pecking

THE WINGS

triple fried korean style, black sweet chili, garlic, cilantro small 10 large 15 GF

SPRING PASTA

quadrantini, peas, asparagus, ramps, ricotta, almonds 9

DUCK MEATBALLS

spicy tomato curry, yogurt, toasted cashews 9

EMU TARTARE

chopped raw emu filet, shallots, cornichons, olives, duck fat crackers 12

THE BIRDS TERRINE

guinea hen, chicken, duck, pickles, rhubarb mustard, greens 8

GREEN VEGETABLES, BLACK RICE

asparagus, english peas, avocado, dill, charred onion, chinese black rice 10 V GF

Bird Bath

organic chicken, rice, english peas, mushrooms, coconut milk, ginger, garlic, lemon grass, lime 7

Vegetables

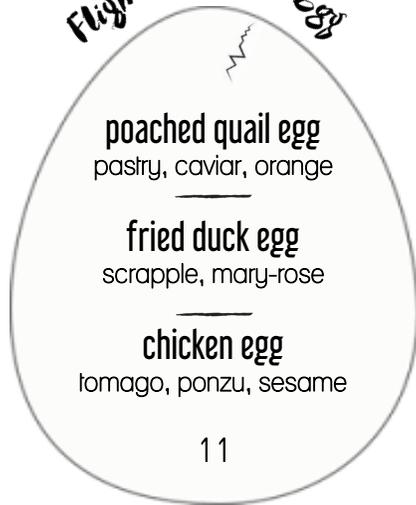
BABY SPINACH

mushrooms, red onion, hard boiled egg from our farm, breadcrumb, sherry vinaigrette 9 V

FARM SALAD

greens, herbs, radish, rhubarb vinaigrette 7 V GF

Flight of the Eggs



SPRING

FRIED CHICKEN

half free-range organic amish chicken, baked beans, slaw, pickled fresno chilies 17 (spicy available upon request)

BIRD SKEWER

ostrich, emu, chicken and cheese sausage, duck, grits, spinach, ramp butter 20 GF

QUAIL, SHRIMP & GRITS

quail stuffed with andouille sausage, jumbo shrimp, peppers, onions, saffron broth, white corn grits 23 GF

GUINEA FOWL

confit leg, guinea sausage, peas liver mousse, mushrooms, pea shoots 26 GF

GRILLED PERI-PERI CHICKEN

yogurt marinated half young hen, potato wedges, garlic aioli 18 GF

TURKEY LEG ADOBO

soy & vinegar braised, stuffed cabbage, carrots 19 GF

GRILLED MOULARD DUCK BREAST

asparagus, potato, lemon-thyme 24 GF

Flock Together

WHOLE ROASTED ORGANIC AMISH CHICKEN (for 2)

marinated in grapefruit, soy, ginger, and garlic, farm salad, asparagus, potatoes, coconut vinegar 45 { with a bottle of Höllerer Grüner or Casa de Fieras Rioja 75 }

Bird Bites

ASPARAGUS garlic, chili, vinegar 7 V

BAKED BEANS red peas, duck bacon 6 GF

ROASTED CARROTS maple, chili, pistachio 7 V GF

ENGLISH PEAS butter, lemon thyme 7 V GF

POTATO WEDGES chorizo, garlic mayo, paprika 7 GF

GF gluten-free V vegetarian V vegan

Michael E. Bonk, Executive Chef



eatwelldc

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.