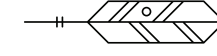


BREAKFAST



STARTERS


French Toast Bites | Cinnamon Toast Crunch Crust,
Warm Maple Syrup, Bumbleberry Jam | **\$10**


Sweet Potato Donuts | Cinnamon Sugar, Apple Butter | **\$10**


Parfait | Vanilla-Maple Yogurt, Spiced Granola, Berries | **\$7**

Oatmeal Risotto | Toasted Coconut, Dates & Pecan | **\$9**

TARTINE

Deviled Egg | Deviled Egg, Crumbled Bacon, Dukes Mayo,
Pickled Mustard Seed, Chives, Marbled Rye Toast  | **\$9**

Banana | Almond Butter, Pickled Blueberry,
Maple Granola, Golden Raisin Semolina Toast  | **\$8**

Avocado | Sesame & Quinoa Crunch, Pickled Pepper,
Mint & Chilies, Artisan White Toast  | **\$8**

SLIDERS

Fried Chicken & Waffle | Buttermilk Brined Thigh,
Hot Iron Waffle, Smokey Sorghum Butter | **\$7**

Sausage | House-made Sausage, Pimento Cheese,
Brioche Bun | **\$6**

Pork Belly | Braised Pork Belly, Sweet Corn Pancake,
"Redeye" Onion Marmalade | **\$6**

SIDES

Toast Slice | **\$2** **Applewood Bacon** | **\$4**

House-made Sausage | **\$4** **Fresh Fruit** | **\$3**

Skillet Potatoes | **\$4** **Mini Corn Muffins** | **\$4**

Country Ham | **\$4** **Farm Fresh Egg*** | **\$3**

PLATES

Whitebird Benedict* | Sous Vide Farm Eggs,
Shaved Country Ham, Pimento Cheese,
Red Pepper Hollandaise, Niedlov's English Muffin | **\$14**

A Vegan In Appalachia | Scrambled Tofu, Vegetarian
Sausage, Mushrooms & Tomato,
Field Pea Relish, Grilled Avocado | **\$12**

Baked Eggs & Belly* | 2 Farm Eggs, Charred Scallion,
Pork Belly, Red Pepper Hollandaise, Grilled Bread | **\$14**

Farmer's Omelet* | 3 Farm Eggs, Market Vegetables,
Farmer's Cheese, Sesame & Quinoa Crunch | **\$12**

Egg White Frittata* | Cast Iron Baked Egg White,
Asparagus & Roasted Tomato, Feta Cheese, Soft Herbs | **\$14**

The Big Pancake | Buttermilk Pancake, Blueberries,
Spiced Granola, Sorghum Butter, Warm Maple Syrup | **\$12**

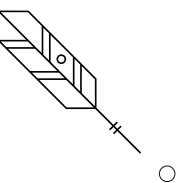
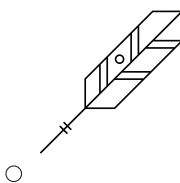
Tried & True Platter* | Two Eggs, House-made Sausage,
Applewood Bacon, Country Ham, Corn Muffin | **\$12**

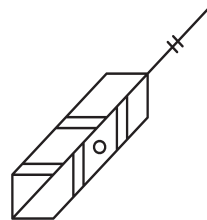
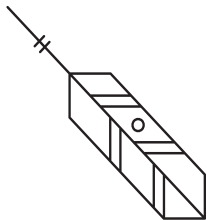
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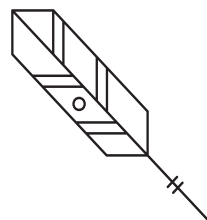
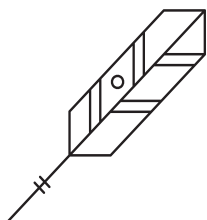
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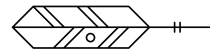
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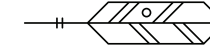


W H I T E B I R D





D I N N E R



S A L A D

Mixed Greens | Local Mixed Greens, Pickled Grapes, Feta Cheese, Granola, White Balsamic Vinaigrette | **\$8**

Butter Lettuce | Butter Lettuce, Shaved Green Vegetables, Pistachio, Avocado, Green Goddess | **\$8**

Roots | Kale, Roasted Root Vegetables, Blue Cheese, Sunflower & Quinoa Crunch, Sorghum Vinaigrette | **\$9**

Beets | Pickled, Roasted & Raw Beets, Chocolate, Coffee & Fig | **\$9**

Pumpkin Bisque | Autumnal Vegetables, Fried Collards | **\$8**

S H A R E A B L E

Country Ham Plate | Benton's 12 month, Ham Puree, Whipped Cottage Cheese, Apple Butter, Pecan Agrodolce, Donut | **\$14**

Burrata | Roasted Butternut Squash, Sunchoke Gastrique, Candied Pepitas | **\$10**

Fried Green Tomato | Fennel & Cornflake Crust, Smokey Tofu, Aioli, Field Peas & Tomato  | **\$12**

Bison Tartar* | Pickled Peppers, Garlic Chips, Charred Bread | **\$14**

Cast Iron Fondue | Smoked Crabmeat, Roasted Corn, 3 Cheese, Crudité, Old Bay Crostini | **\$14**

F A M I L Y S T Y L E

(Serves 2 | Choice of two sides)

"The Whitebird" | Whole Poulet Rouge Chicken, Honey and Tea Lacquered Breast & Leg, Wild Mushroom Fricassee | **\$56**

32 oz 48-Hour Roast Beef | Edenthistle Farms Chuck Roast, Dijon, Persillade, Au Poivre | **\$65**

S I D E S

Brussels & Mushroom | Chili Flake & Roasted Garlic | **\$8**

Autumn Succotash | Benton's Bacon, Brussels, Sweet Potato, Sage Butter, Field Peas | **\$8**

Cauliflower Puree | Truffle Crumbs | **\$8**

Risotto | Braised Greens, Roasted Tomato | **\$10**

Collard Greens | Bourbon & Smoked Soy | **\$8**

Mac 'n Cheese | Cheddar Frico, Persillade Crumb  | **\$10**


P L A T E S


Filet of Beef* | Cauliflower Puree, Brussels & Mushroom, Black Garlic Jus | **\$36**

Diver Scallop* | Roasted Tomato & Collard Risotto, Sunchoke & Cashew | **\$29**

Salmon* | Verlasso Salmon, Jumbo Shrimp, Autumn Succotash, Charred Orange, Sage Butter | **\$28**

Duck* | Butternut Squash & Shaved Broccoli, Smokey Sorghum & Mandarin, Pistachio, Misimati Rice | **\$29**

Rabbit & Dumplings | Braised Rabbit Ragout, Ricotta Gnudi, Rainbow Carrots, Soft Herb  | **\$26**

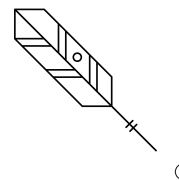
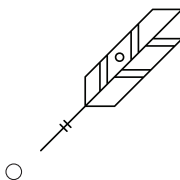
Mushroom & Cavatelli | Mushroom & Truffle, Apple, Pecan & Butternut  | **\$22**

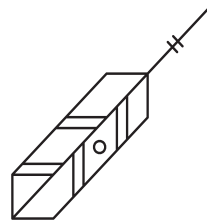
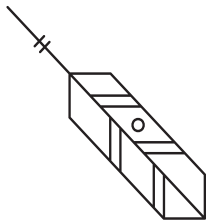
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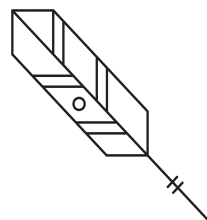
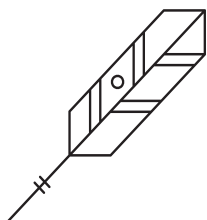
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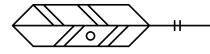
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W H I T E B I R D





SALAD

Mixed Greens | Local Mixed Greens, Pickled Grapes, Feta Cheese, Granola, White Balsamic Vinaigrette | **\$8**

Butter Lettuce | Butter Lettuce, Shaved Green Vegetables, Pistachio, Avocado, Green Goddess | **\$8**

Roots | Kale, Roasted Root Vegetables, Blue Cheese, Sunflower & Quinoa Crunch, Sorghum Vinaigrette | **\$9**

Add Chicken | \$4

Add Shrimp | \$5

Add Salmon | \$5

DISTINCT SALADS

Jumbo Shrimp | Grilled Jumbo Shrimp, Broccoli, Lemon, Smoked Almond, Chilies, Romesco | **\$14**

Smoked Turkey Cobb | House Smoked Turkey Breast, Grape Tomato, Avocado, Cheddar, Bacon, Egg White, Romaine, Creamy Roasted Tomato Dressing | **\$12**

LUNCH

SHAREABLE

Cast Iron Fondue | Smoked Crabmeat, Roasted Corn, 3 Cheese, Crudité, Old Bay Crostini | **\$14**

Country Ham Plate | Benton's 12 month, Ham Puree, Whipped Cottage Cheese, Apple Butter, Pecan Agrodulce, Donut | **\$14**

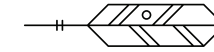
Burrata | Roasted Butternut Squash, Sunchoke Gastrique, Candied Pepitas | **\$12**

STARTERS

Pumpkin Bisque | Autumnal Vegetables, Fried Collards | **\$8**

Fried Green Tomato | Fennel & Cornflake Crust, Smokey Tofu Aioli, Summer Corn  | **\$12**

Mac 'n Cheese | Pearl Pasta Rissotto, Aged Cheddar, Persillade Crumb  | **\$10**




PLATES


Served with your choice of:
Fresh Fruit | Petite Salad | Seasonal Vegetables | French Fries

Carnivore Burger* | House Beef & Mushroom Grind, Fontina Cheese, Horseradish Boursin, Roasted Tomato, Arugula, English Muffin | **\$14**


Herbivore Burger | Black Bean, Quinoa & Beets, Smoked Tofu Aioli, Fontina Cheese, Roasted Tomato, Avocado, Shredded Lettuce, Naan | **\$12**

Grilled Cheese | Goat Cheese & Caramelized Onion, Bacon & Fig Jam, Hot & Sour Greens, Pumpernickel  | **\$12**

Smoked Turkey Club | House Smoked Turkey Breast, Bacon, Cheddar, Scallion, Romaine, Green Goddess Dressing, Naan | **\$14**

Falafel | Chickpea & Herb Fritter, Pickled Vegetables, Romesco, Feta Cheese, Butter Lettuce, Naan  | **\$11**

Salmon* | Verlasso Salmon, Autumn Succotash, Charred Orange, Sage Butter | **\$14**

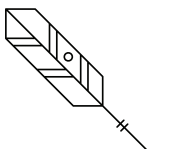
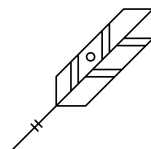
Cavatelli | Mushroom & Truffle, Apple, Pecan & Butternut  | **\$14**

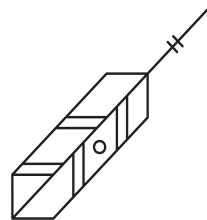
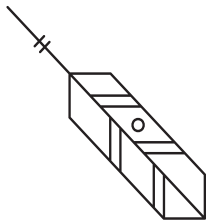
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