

# W H I T E B I R D



## D A I L Y S P E C I A L S

### S A T U R D A Y

#### **BBQ on the Bridge**

Maryland Style, Edwin Smoked, Pit Beef Sandwiches | 8

**Add** | Chips & Soda or Water | 2

Take it To Go or Dine on our Patio & Enjoy an Adult Beverage with your Sandwich

Available 11am - 3pm (Located In Front of Whitebird Restaurant)

### S U N D A Y

#### **Shrimp Boil**

Half Pound Jumbo Shrimp, Smoked Sausage, Confit Potato, Grilled Corn,  
Buttered Seafood Broth, Charred Sourdough | 19.50

Available 11am - 10pm

### M O N D A Y

#### **Burger & Beer Night**

One Free Draft Beer with Purchase of The Edwin Burger

Available 11am - 10pm

### T U E S D A Y

#### **Steak & Oyster Night**

**Steak Frites** | Cullotte Steak, 24 Hour Marinade, Parmesan & Herb Fries | 22

**Raw Oysters** | 8 per 1/2 dozen | 15 per dozen | 18 for 1/2 Baked Specials

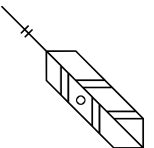
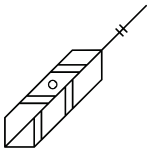
Available 11am - 10pm

### W E D N E S D A Y

#### **Wine'd Down Wednesdays**

1/2 Price on Select Bottles

Happy Hour Wine Prices ALL DAY!





# D I N N E R



## A P P E T I Z E R S

- Crab Cake** | Succotash, Fried Green Tomato, Old Bay Puree | 18
- Burrata** | Tomato & Radish, Spring Peas & Tarragon, Pepper Jelly | 12
- Seared Yellowfin Tuna\*** | Haricot Vert & Roasted Tomato Salad, Feta, Pickled Egg Vinaigrette | 16
- Fried Green Tomato Nuggets** | Green Tomato & Peach Jam | 10
- Cast Iron Fondue** | Smoked Crab Meat, Roasted Corn, Three Cheese, Old Bay Crostini | 12

## S A L A D

- Mixed Greens** | Local Mixed Greens, Pickled Grapes, Feta Cheese, Granola, White Balsamic Vinaigrette | 8
- Butter Lettuce** | Shaved Green Vegetables, Pistachio, Avocado, Green Goddess | 8
- Strawberry** | Arugula, Cucumber, Ricotta, Sunflower Crunch | 9
- Caesar Salad** | Romaine & Brussels Sprouts, Creamy Caesar, Parmesan, Garlic Crouton | 8

## S O U P | S A N D W I C H

- Red Pepper & Tomato Bisque** | Benton's Bacon, Ramp Salsa, Cumberland Cheese | 9
- Daily Soup** | Ask your server about today's Selection | 8
- Parmesan Crusted Grilled Cheese** | Aged Cheddar, American, Buttered Sourdough | 10 | **Add** | Red Pepper & Tomato Bisque | 6
- Fried Chicken Sandwich** | Chicken Thigh Schnitzel, Pimento Cheese, House Buffalo Sauce, Nickajack Sauce, Hawaiian Roll | 14
- The Edwin Burger\*** | Bacon Jam, Comeback Sauce, American Cheese, Hawaiian Roll | 12 | **Double** | 15 | **Vegetarian Substitute** | Falafel | 15

## S I G N A T U R E

- The Whitebird** | 1/2 Springer Mountain Farms Chicken, Rice Pirlou, Three Dipping Sauces | 26
- Smoked Beef Rib** | Potato Puree, Braised Greens, Apple Glaze, Spicy Vinegar BBQ | 36
- Rabbit Pot Pie** | Braised Rabbit, Summer Vegetables, Dijon & Soft Herbs, Flaky Pastry | 26
- Goat Cavatelli** | Smoked Goat, Mushroom, Spring Peas, Asparagus, Pistachio, Farmer's Cheese | 22

## E N T R E E S

- Filet of Beef\*** | Potato & Fontina Gratin, Asparagus & Roasted Garlic, Cippolini Onion Jus | 38
- Verlasso Salmon\*** | Creamed Corn & Farro, Grilled Broccolini | 25
- Chicken Schnitzel** | Creamy Grits, Apple & Brussels Slaw, Spicy Honey | 24
- Catch of the Day\*** | Smoked Sausage, Jumbo Shrimp, Confit Potato, Buttered Seafood Broth | 28
- Spicy Capellini Pasta** | Roasted Tomato, Calabrian Chili, Basil, Charred Sourdough | 19
- Steak Frites\*** | Coulotte Steak, 24 Hour Marinade, Crispy Shallots, Parmesan & Herb Fries | 24
- Orecchiette Pasta** | Smoked Turkey, Tabasco & Parmesan Cream, Braised Greens | 21

## S I D E S

- Potato & Fontina Gratin | 10
- Asparagus & Roasted Garlic | 8
- Grilled Broccolini | 8
- Creamed Corn & Farro | 8
- Creamy Grits | 8
- Potato Puree | 8
- Braised Greens | 8
- Mac & Cheese | 10



\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of food-borne illness. 20% Gratuity may be added to parties of 8 or more.