



S M A L L P L A T E S

Hot Crab Dip | jumbo blue crab, smoked cheddar, hof sauce, housemade sourdough | 15

Biscuit Board | made-from-scratch biscuits, housemade plum-habanero jam, apple butter, smoked sorghum butter | 12

Beef Tartare* | chili, tarragon, crunchy grains, house-cured egg yolk, housemade sourdough | 14

Caesar | romaine, anchovies, pecorino romano, croutons, caesar dressing | 10

Butter Crunch | bibb lettuce, frisee, peas, cucumber, pistachio, green goddess | 10

Summer Squash | housemade ricotta, poblano gremolata, hazelnuts, lemon balm | 12

M A I N

Beef Filet* | sheep milk mashed potatoes, broccolini, braised plums, veal velouté sauce | 39

Pork | Land to Table Farm habanero glazed pork, fire roasted summer vegetables, strawberry marmalade, toasted buckwheat | 25

Spanish Octopus | roasted fingerling potatoes, chorizo, chili, lime, scallion- herb yogurt | 31

Lamb Sausage | braised tomatoes, fresh & pickled vegetables, roasted chickpeas, mint | 22

King Ora Salmon | charred corn puree, wilted greens, husk cherries, snow peas leaves, bacon vinaigrette | 34

Smoked Chicken Marsala | Benton's bacon, braised green beans, local mushrooms | 29

Short Rib Gnocchi | smoked pulled beef, braised greens, pickled radish, crunchy grains, chili | 23

Mushroom Rigatoni | local mushrooms, pickled chilies, tarragon, egg, thai basil | 21

F O R T H E T A B L E

Braised Local Greens & Fried Onions | 8

Fire Roasted Summer Vegetables, Sherry Vinaigrette | 9

Sheep Milk Mashed Potatoes, Caramelized Carrot Habanero Reduction | 9

Smoked Cheddar Mac & Cheese | 8

T R E A T

The Child In Me | fudge brownie, sour gummies, vanilla ice cream, burnt marshmallow | 10

Carrot Cake | local honey & goat cheese icing, honeycomb, bee pollen | 10

Chocolate Chip Cookie & Vanilla Bean Ice Cream | 6

Summer 2020 • Executive Chef: Khaled Albanna
Sous Chef: Patrick Fitzgerald

Carry out and curbside pickup are available online at www.whitebirdchattanooga.com

Some items can be made gluten free, vegetarian, or vegan, upon request.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of food-borne illness.

COCKTAILS

Elderflower Spritz | st germaine, bubbles, seltzer | 12

Aperol Spritz | aperol, bubbles, seltzer | 12

G & T | tanqueray, tonic, lime. served tall | 12

Old Fashioned | chattanooga whiskey 91, maple, bitters | 12

WINE

Bubbles | paul armand | blanc de blancs | france, n/v | 10

Rosé Bubbles | mezzacorona, brut | italy, n/v | 12

House White | villa sparina 'gavi' | italy, 2018 | 8

Sauvignon Blanc | cliff lede | napa valley, 2018 | 12

House Chardonnay | 8

Chardonnay | presqu'ile | santa barbara, 2017 | 14

Pinot Noir | charles smith 'golden west' | columbia valley, 2018 | 14

Cabernet Sauvignon | maison noir 'in sheeps clothing', columbia valley, 2018 | 12



WINE EMOTION

Chenin Blanc | chateau soucherie | loire valley, france, 2018 | 15

Vigonier | k vintners | yakima valley, columbia valley, washington, 2017 | 18

Chardonnay | diatom "bar-m" | santa rita hills, santa barbara, california, 2018 | 17

Chardonnay | paul hobbs "crossbarn" | sonoma coast, california, 2017 | 16

Pinot Noir | foxen | bien nacido vineyard, santa maria valley, california, 2015 | 28

Merlot Blend | chateau belugue | fronsac, bordeaux, france, 2015 | 14

Cabernet Blend | chateau carbonnieux |
pessac-leognan, bordeaux, france, 2015 | 35

B E E R

Straight to Ale | Pilsner | 6

Dogfish Head | SeaQuench Ale | 6

Hutton & Smith | Promenade IPA | 7

Five Wits | Higher Brown Ale | 5

Yee-Haw | Dunkel Brown Ale | 5

Yee-Haw | Winter Porter | 5