



SHARE

- Hot Crab Dip** | jumbo blue crab, smoked cheddar, Hoff sauce, fresh sourdough | 15
- Biscuit Board** | buttermilk biscuits, housemade plum-habanero & blackberry cinnamon jams, smoked sorghum butter | 12
- Beef Tartare*** | chili, tarragon, crunchy grains, house-cured egg yolk, crispy bread | 14
- Crispy Romaine** | grilled radicchio, clementines, cucumber, almonds, smoked pumpkin vinaigrette | 12
- Tomato & Okra Stew** | white rice, coconut, watercrest, pickled okra | 12
- Mac & Cheese** | smoked cheddar, pecorino romano, chives | 10
- Venison Pies** | red onion gravy, rosemary, green tomato chow chow | 9
- Roasted Beets** | red beet curry, honey ricotta, hazelnuts, yogurt, lemon | 12
- Braised Collard Greens** | grilled tomatoes, crispy onions, sherry vinaigrette | 9
- Short Rib Gnocchi** | smoked pulled beef, braised greens, pickled radish, crunchy grains, chili | 18
- Roasted Chicken** | Joyce Farms half chicken, garlic confit, preserved lemon, thyme | 21
- Smoked Pork** | Land to Table Farm pulled pork, pickled cabbage, toasted buckwheat, strawberry habanero marmalade | 17
- 34oz Cowboy Ribeye** | Simpson's Farm 35 day dry aged prime beef | 61

PLATES

- Beef Hanger Steak*** | sheep milk mashed potatoes, broccolini, braised plums, veal velouté sauce | 39
- Spanish Octopus** | roasted fingerling potatoes, chorizo, chili, lime, scallion- herb yogurt | 31
- Lamb Shank** | Two Brooks Farm spiced rice, braised tomatoes, charred shishito gremolata | 26
- King Ora Salmon** | butternut squash bisque, wilted chard, black eyed peas, bacon vinaigrette | 33
- Mushroom Rigatoni** | local mushrooms, pickled chilies, tarragon, duck egg, lemon balm | 21

TREATS

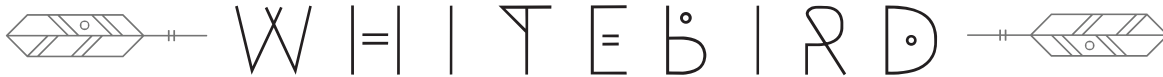
- Tiramisu** | coffee kombucha, house-made mascarpone, rum | 10
- Blackberry Cobbler** | ginger, buttermilk ice cream, bacon brittle | 10
- Chocolate Chip Cookie & Vanilla Bean Ice Cream** | 6

Fall 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.



cocktail

Elderflower Spritz | st germaine, bubbles, seltzer | 12

Aperol Spritz | aperol, bubbles, seltzer | 12

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

Old Fashioned | chattanooga 91, maple, bitters | 12

house wine by the glass

Bubbles | marquis de la tour | blanc de blancs | france, n/v | 10

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

House White | verdicchio | marche, italy | 8

Sauvignon Blanc |jax y3| napa valley, california, 2018 | 12

Chardonnay | head high | sonoma, california, 2019 | 14

Moscato | vietti | piedmont, italy, 2019 | 12

Pinot Noir | golden west | royal slope, washington, 2018 | 14

Merlot | boomtown | columbia valley, washington, 2015 | 12

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

wine emotion by the glass

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

Roussanne | domenica amato | bennett valley, sonoma, 2016 | 22

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

Chardonnay | shafer | red shoulder ranch, napa valley, california, 2018 | 20

Pinot Noir | seasmoke "southing" | santa rita hills, california, 2017 | 31

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

Cabernet Sauvignon | brea | paso robles, california, 2018 | 18

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

draft beer

Wiseacre | 'Tiny Bomb' Pilsner | 7

Five Wits | Oktoberfest | 7

Blackberry Farms | Classic Saison | 7

Hutton & Smith | 'Igneous' IPA | 7

Chattanooga Brewing | 'Dynamo' Pale | 7

Five Wits | Higher Brown Ale | 5