



W H I T E B I R D

SHARE

- Hot Crab Dip** | jumbo blue crab, smoked cheddar, Hoff sauce, fresh sourdough | 15
- Buttermilk Biscuits** | housemade jams and marmalades, smoked sorghum butter | 12
- Crispy Baby Gem** | fennel, bulgur, blood orange, mint, olive oil, lemon | 12
- Eggplant** | molasses, pomegranate, olive oil, grilled pita | 9
- Mac & Cheese** | smoked cheddar, pecorino romano, chives | 10
- Venison** | rosemary, labneh, green tomato chow chow | 9
- Yellowfin Tuna Ceviche*** | smashed avocado, jalapeño, cilantro, lime juice | 14
- Brussel Sprouts** | preserved habaneros, pomegranate, citrus | 9
- Roasted Beets** | red beet curry, honey ricotta, hazelnuts, yogurt, lemon | 12
- 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
- 16oz KC Strip** | Simpson's Farm 45-day dry aged prime beef | 51

PLATES

- Beef Filet*** | caramelized root vegetables, local mushrooms, veal velouté sauce | 39
- Halibut** | butternut squash bisque, lentils, red beans, bacon vinaigrette | 33
- Spanish Octopus** | roasted fingerling potatoes, chorizo, chili, lime, scallion- herb yogurt | 31
- Lamb Sausage** | Two Brooks Farm spiced rice, braised tomatoes, charred shishito gremolata | 26
- Rabbit Stew** | rosemary cornbread dumplings, tarragon | 19
- Short Rib Gnocchi** | smoked pulled beef, braised greens, pickled radish, crunchy grains, chili | 21
- Mushroom Rigatoni** | local mushrooms, pickled chilies, tarragon, duck egg, lemon balm | 21

TREATS

- Fudge Cake** | marshmallow, salted chocolate sauce, cocoa nibs | 10
- Blackberry Cobbler** | ginger, buttermilk ice cream, bacon brittle | 10
- Chocolate Chip Cookie & Vanilla Bean Ice Cream** | 6

Executive Chef: Khaled Albanna

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.

January 9, 2021



Whitebird Mule

cathead honeysuckle vodka, honey-ginger syrup
fresh lime, ginger beer | 12

Martini Service

plymouth gin, vermouths, lemon twist
side of house-marinated olives | 15

Smoke Old Fashioned

woodford 'edwin collection' single barrel rye, maple
peach wood, bitters. served on a large cube | 18

Velluto

altos reposado, baking spices, red wine liqueur
fresh lime, peychaud's bitters | 14

"Mai Tai"

aged rums, coconut-chai orgeat, orange liqueur
fresh orange & lemon, angostura bitters | 14

Red Manhattan

dickel 'edwin collection' single barrel whiskey
amaro, port. toasted star anise | 14

wine emotion by the glass

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

Chardonnay | the eyrie vineyards | dundee hills, willamette valley, oregon, 2018 | 20

Chardonnay | shafer | red shoulder ranch, napa valley, california, 2018 | 22

Gamay | domaines chermette | beaujolais, france, 2018 | 12

Pinot Noir | soter 'north valley vineyards' reserve | willamette valley, oregon, 2017 | 18

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

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

Pinot Grigio | santa margherita | italy, 2019 | 9

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

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

Moscato | vietti | piedmont, italy, 2019 | 12

Malbec | testamento | mendoza,
| argentina, 2016 | 12

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

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

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

Beverage Director: Jared Padovani
Sommelier: Joi Mason

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