

# THE BIRD

SOUTHERN TABLE & BAR

## VEGETARIAN MENU

### STARTERS

<b>THE WEDGE</b> <i>avocado, butter lettuce, charred corn</i>	18	<b>FRIED GREEN TOMATO BISCUITS</b> <i>pimento cheese, smoky tomato jam, frisée, pickled lemon vinaigrette</i>	14
<b>AVOCADO TOAST</b> <i>thick sliced multi-grain toast, baby tomato, frisée, virgin olive oil</i>	14		

### ENTRÉES

<b>BUTTER LETTUCE &amp; GRILLED MANGO SALAD</b> <i>char-grilled mango, smoked pecans, tomato, onions, benne seed dressing</i>	18	<b>THE GREAT MUSHROOM BURGER</b> <i>portobello mushroom, aged balsamic onions, lettuce, tomato, tarragon aioli, chipotle mayo</i>	21
<b>WHOLE ROASTED CAULIFLOWER</b> <i>pickled mustard seed chimichurri, brown butter, shaved parmesan</i>	18	<b>ARUGULA SALAD</b> <i>sharp cheddar cheese, apples, cornbread croutons, red onions, house-made moonshine raisins, cider vinaigrette</i>	16

### SIDES & SNACKS

<b>MACARONI &amp; CHEESE</b> <i>five artisanal cheeses, crispy herb crust</i>	14	<b>SPICED WATERMELON</b> <i>chilled, mint, lemon, lime</i>	8
<b>CAULIFLOWER MASHED POTATOES</b> <i>whipped with roasted garlic</i>	12	<b>COOL RANCH CUCUMBER SALAD</b> <i>baby tomatoes, pickled sunburst onions</i>	10
<b>GRITS</b> <i>stone ground polenta, sharp cheddar cheese</i>	12	<b>SOUTHERN COLE SLAW</b> <i>granny smith apple</i>	10
<b>HOUSE FRIES</b> <i>house-made buttermilk ranch, finishing salt</i>	10	<b>CRISPY BRUSSELS</b> <i>spiced honey</i>	12

### NON-ALCOHOLIC BEVERAGES

LEMONADE	ICED TEA	COFFEE & TEA	SODAS	JUICES
REGULAR 10	UNSWEETENED 8	CAPPUCCINO 8	COKE 8	CRANBERRY 8
BLACKBERRY 10	SWEETENED 8	LATTE 8	COKE LIGHT 8	ORANGE 8
STRAWBERRY 10	ARNOLD PALMER 10	ESPRESSO 6	SPRITE 8	PINEAPPLE 8
PASSION FRUIT 10	BLACKBERRY 10	HOT TEA 8	ROOT BEER 10	FRESH-PRESSED WATERMELON 12
WATERMELON 10	PASSION FRUIT 10		CREAM SODA 10	COCONUT WATER 10
WHITE PEACH 10	WHITE PEACH 10		RED BULL 10	

*available iced or frozen*

*Prices displayed are subject to prevailing Goods and Services Tax and 10% service charge.*