

The *Red Bird* believes in serving sustainably grown fresh foods & our menu changes frequently to reflect the wide variety of seasonal foods available regionally. The *Red Bird* is an active member of the Western Montana Growers Cooperative & as a result, we are able to support local farmers while at the same time serving Missoula high quality naturally grown meats & vegetables. Our chicken, beef, pork & lamb are locally raised. Additionally, when seasonally possible, we have contracts w/ several local growers for our produce. Thank you for helping us support our community.

Red Bird

✧ STARTERS ✧

Vegetable Tasting... Roasted Delicata Squash filled w/ Couscous, Artichoke & Pine Nut, Black Kale ~ Parmesan Croquette, Root Vegetable Bisque 12.

Thai Quail Satay... Curry Marinated & Grilled Quail.
Sweet & Sour Cucumbers. Peanut Sauce. 12.

House made Sausage... style & appropriate accompaniment
change weekly 12.

Chili Relleno... Anaheim Chili filled w/ Queso Fresco, Cumin Seed & Cilantro.
Accompanied by a Mole Verde 12.

Pan Seared Scallops... topped w/ Curry Butter. Served w/ Grilled Eggplant ~
Tomato Confit & Crisp Red Lentil Cracker 13.

✧ SOUP & SALAD ✧

Panzanella... Tomato, Arugula, Marinated Croutons, Anaheim Pepper, Corn, Basil,
Cilantro, Creamy Red Wine Vinaigrette 9.

Poached Pear & Roquefort Cheese ... Mixed Greens, Cucumber, Roasted
Pistachios tossed in a Toasted Fennel Seed Vinaigrette 8.

Beet Salad... Greens, Cucumber, Walnuts & Gorgonzola tossed w/a Horseradish
Vinaigrette topped w/ Crisp Candied Beets 8.

Octopus Carpaccio... Slow-Cooked & Thinly Sliced. Arugula, Artichoke,
Kalamata Olives, Roasted Fennel, Yukon Gold Potato,
Tomato ~ Caper Vinaigrette 9.

Soup of the Day 9

✂ ENTREES ✂

Pacific Swordfish... Pan Seared. Accompanied by
Preserved Lemon ~ Israeli Couscous &
Sautéed Vegetables.

Finished w/ a Mediterranean Caper ~ Tomato Sauce 29.

Pan Seared Duck Breast... Savory Mushroom & Rosemary Soufflé,
Winter Squash Fritters, Flathead Cherry ~ Red Wine Reduction 30.

Vegetarian Tasting... Creamy Anson Mills Polenta, Butternut
Squash Puree, Roast Cipollini Onion, Mushrooms, Carrots, Apple, Black
Kale, Sage Brown Butter, Parmesan Tuile 25.

Seared Scallops... Semolina ~ Thyme Gnocchi,
Spaghetti Squash, Pine Nut Pesto, Red Wine Reduction,
House Made Guanciale 29.

Grilled Beef New York Strip Steak... Bacon ~ Potato ~ Root Vegetable
Hash, Fontina Cheese Fonduta, Roasted Mushrooms 32.

Pan Seared Pork Tenderloin... Sunchoke ~ Yukon Gold Potato
Gratin, Madeira Mushroom Jus, Sautéed Vegetables 27.

Montana Raised Lamb... Indian Spices, Split Pea ~ Potato Puree,
House Paneer Cheese, Lamb Jus, Masala Gastrique,
Grilled Vegetables 33.

Grilled Bison Tenderloin... Artichoke & Ricotta filled Ravioli, Mustard
Seed Spiked Demi Glace, Creamed Spinach 41.

Pappardelle Pasta... Tossed in a Bison Bolognese Sauce.
Caramelized Carrots, Grana Padana Cheese, Olive Oil 25.

20% Gratuity added to Parties of 8 or More

Please do not use Cell Phones in Dining Area