

Red Bird

Wine Bar Menu

✂ Appetizers ✂

- Chef Selected Gourmet Cheeses 9/14 Bread 3
Chef Selected Cured Meats 10/15
Chicken & Apple Sausage... Caramelized Pear, Onion & Carrot.
Hard Cider Jus. Gorgonzola & Parmesan Croutons 12
Five Cheese Savory Cheesecake w/ Toast Points 10
Rustic Pizza style & preparation changes. Ask Server 12
Champagne Fondue served w/ Bread & Pears 9/14
Duck & Pear Pate w/ Walnuts, Toast Points & Roquefort 11
Marinated Pork Lettuce Wraps: served w/ Peanuts,
Fresh Mint & Plum Sauce 11
Jumbo Lump Crab Cakes served w/ traditional Remoulade & a Lemon
scented Fennel~Herb salad 14
Smoked Chicken Empanadas w/ White BBQ Sauce &
Basil marinated Tomatoes 12

✂ Salads ✂

- House Salad Mixed Greens, Pickled Beets, Pickled Carrots, Sunflower
Seeds, Cucumber, Sesame Ginger Vinaigrette 8
Grilled Sirloin Salad Bibb Lettuce, Baby Kale, Carrots, Cucumber,
Giardiniera, Salami, Mozzarella Cheese, Green Beans, Tomato,
Red Wine Vinaigrette, Grilled Sirloin 13
Middle Eastern Pita & Shrimp Salad Lettuce, Lemon, Cucumber,
Tomato, Pistachio, Curry Yogurt, Thyme Marinated Grilled Shrimp 12
Mexican Salad Mixed Greens, Roasted Corn & Red Peppers,
Anaheims, Jicama, Tomato, Pickled Carrots, Cilantro,
Cotija Cheese, Pumpkin Seeds 10

✂ Artisan Sandwiches ✂

- Western Carolina Pulled Pork Sandwich... Topped w/Cole Slaw.
Choice of Side 12
Italian Sandwich Genoa Salami, Capocolo, Coppa, Provolone, Roasted
Peppers & Marinated Onion. Choice of Side 12
Falafel... Chickpea & Herb Fritters, Harissa Yogurt, Pickled Red Onion,
Cucumber, Carrot, House Made Pita. Choice of Side 12
Cheese Burger topped w/ Caramelized Onions, House Bacon & Cheese
(Blue, Provolone or Cheddar) Choice of Side 14
Chicago~Style Italian Beef Sandwich Thinly Sliced Roast Beef Dipped in
Jus w/ Provolone, Giardiniera & Sweet Peppers. Choice of Side 13
Sides are French Fries, Hushpuppies, Soup or Salad

✂ Entrees ✂

- Herb Brined Roasted Chicken 1/2 Red Bird Farms Roast Chicken,
Potato ~ Root Vegetable Mash, Wilted Greens w/ Pine Nuts
& Currants, Mushroom Jus 20
Indian Vegetarian Dal Black Chickpea, Beluga Lentil & Tamarind. Paneer
~ Couscous Fritters, Wilted Greens, Tomato ~ Coconut Masala 17
Beef Bourguignon Slow Cooked Beef in Red Wine. Caramelized Carrots,
Creamy Mashed Potatoes 22
Shrimp Grits Anson Mills stoned Ground Grits w/ Country Ham, Shrimp,
Tomatoes, Red Peppers, Shallots, Cream & Shrimp Stock 22
Grilled Lamb Kabob & Lamb Sausage Served over Indian Vegetable
Curry w/ Naan Bread, Chutney and Yogurt 20
Vanilla Brined ~ Grilled Pork Chop Green Tomato Relish, Collard Greens,
Mustard BBQ Sauce, Peanut ~ Field Pea ~ Cotija Cheese Salad 21

Parties of 8 or more will be charged an automatic 20% Gratuity