

blue bird bistro

MidAmerican Artisan Cuisine

starters and salad

chicken livers 18⁰⁰ Campo Lindo Farm chicken livers sautéed in a sweet vermouth organic butter with house cured Golden Rule Farm bacon, onions, mushrooms and garlic served with bread

hummus 10⁰⁰ house made organic hummus with house made pita and organic kalamata olives

deviled eggs 12⁰⁰ Campo Lindo Farm eggs hard boiled and spiced

quark bites 10⁰⁰ Hemme Brothers Creamery quark cheese, Wilkinson Garden kale and radish microgreens, A&F Farm red onion and spice rolled into a ball with Western Hills Farm Missouri Northern pecans

wings 15⁰⁰ Campo Lindo Farm chicken wings slathered with an organic spicy butter red sauce, sprinkled with blue cheese crumbles served with our ranch dressing and organic celery

catfish pieces 16⁰⁰ South Carolina farm raised pan fried catfish bites coated in an organic cornmeal mix with lemon caper aioli and a spicy honey sauce for dipping

cheese curds 14⁰⁰ pan fried Hemme Brothers creamery cheddar cheese curds with an organic stone ground mustard aioli and a sriracha lime sauce for dipping

soup 11⁰⁰ ask what's cooking

arugula salad 12⁰⁰ Wilkinson Garden arugula, Crum's Heirloom autumn crisp apple and toasted walnuts tossed in a Wood Hat Blue Corn Whiskey splash

crispy tofu salad 15⁰⁰ Central Soyfood crispy smoked tofu, organic orange bites, toasted walnuts and organic mixed greens tossed with house made vegan ranch dressing

blue bird salad 12⁰⁰ organic mixed greens tossed with house made blueberry vinaigrette and topped with crumbled blue cheese, toasted pecans and caramelized onion

add wild-caught Alaskan salmon* 09⁰⁰ | Central Soyfood smoked tofu 05⁰⁰ | Campo Lindo Farm roasted chicken 06⁰⁰

entrees

salmon* 24⁰⁰ pan seared wild caught Alaskan sockeye salmon served with lemon caper aioli, sautéed farm fresh vegetables and organic rice

polenta & veggies 15⁰⁰ organic baked polenta, roasted New Roots Farm for Refugees carrots, Thane Palmberg Farm new potato, organic onion and mushroom drizzled with Thane Palmberg Farm nettle puree and house ranch dressing

blackened chicken 24⁰⁰ Campo Lindo Farm chicken breast dusted with our creole mix on dirty rice with a lime aioli drizzle and an organic vegetable medley...ask about our vegan option \$18

meatloaf 17⁰⁰ Batchelder Farm grass fed ground beef mixed and baked served with organic smashed potatoes and house made mushroom cream gravy

green curry 18⁰⁰ house made curry with farm fresh vegetables, onions, mushrooms and carrots simmered in organic coconut milk served over rice

add Campo Lindo Farm roasted chicken 06⁰⁰ | Central Soy smoked tofu 05⁰⁰

bison burger* 18⁰⁰ KC Buffalo Farm grass fed bison patty, organic greens, tomato, and onion on a house made organic unbleached white wheat bun

chicken sandwich* 17⁰⁰ Campo Lindo Farm blackened chicken thigh, organic greens, tomato, and Hemme Brothers Creamery quark cheese on a house made organic unbleached white wheat bun

catfish sandwich* 16⁰⁰ South Carolina farm raised catfish pan fried in organic seasoned cornmeal topped with lemon caper aioli, organic onions and greens on a bun with your choice of side

crispy tofu sandwich 15⁰⁰ pan fried crispy Central Soyfood smoked tofu, organic greens, Goode Acres Farm tomato, organic vegan Worcestershire aioli on ciabatta

turkey burger* 16⁰⁰ Barham Family Farm ground turkey patty, Hemme Brothers Creamery aged cheddar cheese, organic apple, greens, and onion on a house made unbleached white wheat bun

pulled pork sandwich 18⁰⁰ Barham Family Farm slow cooked pork shoulder pulled and simmered in au jus, organic caramelized red onion, Hemme Brothers Creamery cheddar, Wilkerson Garden kale and radish microgreens and horseradish aioli on house made bread

grass fed burger* 16⁰⁰ Batchelder Farm grass fed beef patty, organic greens, tomato and onion on a house made unbleached white wheat bun