

blue bird bistro

MidAmerican Artisan Cuisine

starters and salad

chicken livers 18 Campo Lindo Farm chicken livers sautéed in a sweet vermouth organic butter with house cured bacon, onions, mushrooms and garlic served with bread

black bean & sweet potato taco 13 Rancho Gordo heirloom midnight black turtle beans, Thane Palmberg Farm roasted sweet potato, organic onion and lime simmered in organic tequila, with Yoli blue corn tortillas, cilantro and lime aioli

wings 15 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

bruschetta 13 MyCo Planet sautéed oyster mushrooms, Hemme Brothers Creamery feta, organic cherry tomato and onion piled on roasted garlic aioli smeared ciabatta... vegan option available

hummus 10 house made organic hummus with cucumber slices and pita chips

deviled eggs 12 Campo Lindo Farm eggs hard boiled and spiced

catfish pieces 16 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 14 pan fried Hemme Brothers creamery cheddar cheese curds with an organic stone ground mustard aioli and a sriracha lime sauce for dipping

chicken salad 19 our classic Campo Lindo Farm chicken salad on a bed of Wilkinson Garden kale and radish microgreens tossed in our ranch dressing

crispy tofu salad 15 Central Soyfood crispy smoked tofu, organic orange bites, toasted walnuts and organic mixed greens tossed with house made vegan ranch dressing

blue bird salad 12 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* 12 | Campo Lindo Farm roasted chicken 06

entrees

salmon* 28 wild caught Alaskan sockeye salmon with lemon caper aioli, sautéed farm fresh vegetables and organic rice

stuffed pepper 20 Barham Family Farm ground beef, Thane Palmberg Farm onion, mushroom and organic brown rice simmered in house made organic tomato sauce filling an organic bell pepper...ask about our vegan walnut stuffed pepper

blackened tofu 19 Central Soyfood smoked tofu dusted with our creole mix on dirty rice with a lime aioli drizzle and farm fresh vegetable medley...ask about our chicken breast option \$26

meatloaf 23 Bratcher Farm grass fed beef mixed and baked served over Thane Palmberg Farm smashed potato with house made mushroom gravy

green curry 18 house made curry with farm fresh vegetables, onions, mushrooms and carrots simmered in organic coconut milk served over rice

add Campo Lindo Farm pulled chicken \$6 | Central Soy smoked tofu \$5

red beans and rice 19 Rancho Gordo Domingo rojo beans over our house dirty rice with your choice of Campo Lindo Farm chicken or Central Soyfood smoked tofu

bison burger* 22 KC Buffalo Farm grass fed bison patty, organic greens, tomato, and onion on a house made organic unbleached white wheat bun with a side

bbb sloppy joe 16 MyCo Planet shredded mushroom, Thane Palmberg Farm sweet onion and organic carrot in a house made roasted tomato sauce on a house made organic bun with a side... ask about our Barham Family Farm slow cooked pork option 18

chicken sandwich* 17 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* 16 South Carolina farm raised catfish pan fried in organic seasoned cornmeal topped with lemon caper aioli, organic onions and greens on a house made organic bun

crispy tofu sandwich 15 pan fried crispy cornmeal encrusted Central Soyfood smoked tofu, organic greens, A&F Farm tomato, organic vegan Worcestershire aioli on ciabatta

grass fed burger* 18 Barham Family Farm grass fed beef patty, organic greens, tomato and onion on a house made unbleached white wheat bun

toppings: tomato, onion, greens, house made ketchup, organic stone ground mustard

add Hemme Brothers Farm cheddar 0300 | bleu cheese 0300 | Hemme Brothers Farm Quark cheese 0300 | fried egg 0300 | house cured bacon 0500 | sautéed mushrooms 0200 | caramelized onion 0200

eggs & such

OMELET* whipped Campo Lindo Farm eggs with your choice of 3 fillings, served with breakfast potatoes and a house made biscuit choices \$16 : tomato, cheese, mushroom, greens, veggies, roasted garlic
add crumbled Barham Farm pork sausage \$5 crumbled KC Buffalo Farm bison sausage \$6 or chopped house cured bacon \$5

EGG PLATE* Campo Lindo Farm egg cooked your way, served with breakfast potatoes and a house made biscuit \$9
add 1 egg any style \$3 add house made organic bison sausage \$8, house made Barham pork sausage \$6, house cured bacon \$5

FRITTATA BURGER* Campo Lindo Farm egg, Hemme Brothers Creamery white cheddar, organic spinach, zucchini, onion and mushroom frittata on a house made bun with house cured bacon, organic sriracha aioli and Hemme Brothers Creamery feta and all natural havarti cheese with a side of potatoes \$16

HOUSE CURED SALMON wild Alaskan salmon house cured with lime, jalapeno, onion and tequila served with Hemme Brothers German quark cheese, fried capers and toast points \$17 add 1 egg any style \$3

EGG MUFFIN* Campo Lindo Farm egg, house made jam, house cured bacon and Hemme Brothers Creamery feta \$8

MORNING AFTER* crumbled house made KC Buffalo Farm bison sausage, organic onion, cheese, touch of fresh jalapeno, mushrooms and Campo Lindo Farm eggs scrambled together and sandwiched between our french toast \$22

cakes, grains & bowls

FRENCH TOAST Farm to Market ciabatta dipped in our rich vanilla egg batter topped with house made organic pecan butter \$9 ... 2 for \$15

CHICKEN AND FRENCH TOAST Campo Lindo Farm chicken breast with ciabatta bread dipped in our french toast batter \$21
.....add 1 egg any style \$3, add house cured bacon \$5

FANCY CAKE organic seasonal produce and house made granola baked in our organic pancake batter with pure organic maple syrup and organic butter ... **vegan option available** \$9 ... 2 for \$15

PANCAKE STACK 3 freshly prepared with organic white wheat flour and served with pure organic maple syrup and organic butter ... **vegan option available** 3 pancakes \$9 2 pancake \$7 1 pancake \$5

WAFFLE * allow 20 minutes house made gluten free and vegan waffle served with pure organic maple syrup 2 squares \$9

CLASSIC BISCUIT & GRAVY house made biscuit in organic mushroom cream gravy 2 biscuits \$14 ... **vegan option available** add 1 egg any style \$3, add crumbled organic bison sausage \$6, add crumbled Barham Farm pork sausage \$5

CHICKEN AND BISCUIT Campo Lindo Farm chicken thigh on house made biscuit covered in organic mushroom cream gravy \$18 add 1 egg any style \$3

TOFU BOWL Central Soyfood smoked tofu sautéed with farmer's greens, tomato, onion, garlic and mushroom with breakfast potatoes and a house made vegan biscuit \$14

POTATO BOWL blanched potatoes sautéed with mushroom, onion, farmer's greens, roasted garlic and feta with organic mushroom cream gravy and a house made biscuit \$15 **vegan option available**

VEGGIE BOWL sautéed fresh vegetables, onion, and mushroom with breakfast potatoes and a house made biscuit \$14

additions for bowls:

one cage free egg \$3
crumbled KC Buffalo bison sausage \$6
crumbled Barham pork or turkey sausage \$5
chopped house cured bacon \$5
Hemme Brothers aged cheddar or
German Quark cheese \$3
bleu cheese \$3
Hemme Brothers feta cheese \$3
havarti cheese \$2

benedicts

SALMON BENEDICT* pan seared wild caught Alaskan sockeye salmon on an organic english muffin with lemon caper aioli, farmers' greens, Campo Lindo Farm poached eggs covered in hollandaise made from organic butter...\$19 ½ order...\$15

PORK BENEDICT slow cooked Barham Family Farm pulled pork, caramelized onion and Campo Lindo Farm poached egg on house made polenta topped with hollandaise made with organic butter...\$18

blue bird bistro CLASSIC BENEDICT house cured Barham Family Farm bacon, organic tomato, Hemme Brothers Creamery cheddar and Campo Lindo Farm poached egg on an organic english muffin covered in hollandaise made from organic butter ...\$17 ½ order...\$14

17th STREET BENEDICT Campo Lindo Farm poached egg, local farmer's greens, onion, mushroom, feta and capers on an organic English muffin and hollandaise made from organic butter...\$16 ½ order...\$13

CATFISH BENEDICT* cornmeal breaded USA farm raised catfish, house made jalapeno corn cake, organic onion with Campo Lindo Farm poached eggs covered in hollandaise...\$19 ½ order...\$15

BURGER BENEDICT* Batchelder Family Farm grass fed beef burger, Hemme Brothers Creamery cheddar, topped with Campo Lindo Farm poached egg on an organic english muffin with house made catsup, all covered with house made hollandaise...\$18 ½ order \$14

***These foods cooked to order. Consumption of raw or undercooked eggs or meat may be harmful to your health**

your generous gratuity is shared to all members of the front of house staff so that everyone is earning a livable wage