

blue bird bistro

MidAmerican Artisan Cuisine

starters and salads

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 celery

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

sliders of the day 13 three organic house made slider buns filled with the chef's pick

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

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

hummus 10 our classic organic hummus with organic cucumber slices and pita chips

catfish pieces 16 South Carolina farm raised pan fried catfish bites coated in an organic gluten free cornmeal mix with lemon caper aioli and a spicy honey sauce for dipping

house cured salmon* 17 wild caught Alaskan salmon house cured with lime, jalapeno, onion and tequila served with Hemme Brothers Creamery quark cheese, fried capers and toast points

deviled eggs 12 Campo Lindo Farm eggs hard boiled and spiced

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 bleu cheese, toasted pecans and caramelized onion

add wild-caught Alaskan salmon* 12⁰⁰ | Campo Lindo Farm pulled chicken 06⁰⁰

desserts

seasonal dessert 11 ask what we're cooking

apple crostata 10 organic apple cooked in our house made free form pie crust

vegan orange cake 11 the blue bird classic with a coffee-chocolate glaze and toasted organic almonds

chocolate tart 13 organic vegan chocolate ginger ganache on a gluten free chocolate crust

***These foods can be 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

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dinner entrees

ribeye* 55 Hedgewood Farm garlic rubbed beef ribeye with Thane Palmberg Farm sautéed winter spinach, organic potato and onion drizzled with Somerset Ridge Vineyard port reduction

nettle pasta 21 house made vegan pasta infused with Thane Palmberg Farm wild stinging nettles tossed with organic kale, Thane Palmberg Farm onion, vegan cream cheese....ask about our quark cheese option \$23.
add KC Buffalo Farm crumbled bison sausage 06⁰⁰ or Campo Lindo pulled chicken \$6

bison brisket 38 KC Buffalo Farm grass fed bison brisket slow cooked in Louisburg Cider Mill apple cider, organic apple and onion topped Hemme Brothers Creamery quark cheese sauce over MyCo Planet oyster mushrooms, organic kale and red onion

lion's mane 25 MyCo Planet lion's mane mushrooms, vegan fennel butter, Thane Palmberg Farm sweet potato, their green onion and organic arugula

chicken 26 Campo Lindo Farm chicken breast topped with Nature's Choice Farm blackberry chutney, with Thane Palmberg Farm winter spinach sautéed in organic butter with their leeks and roasted garlic, and Thane Palmberg Farm mashed sweet potato

salmon* 28 pan-seared wild caught Alaskan sockeye with a kiss of our spice mix, topped with Hemme Brother's quark cheese and organic caramelized red onion over organic pureed edamame

catfish 23 South Carolina farm raised catfish pan cooked in lemon butter, white wine, capers and parsley with organic sautéed kale and mashed potatoes

meatloaf 23 Barham Family Farm grass fed ground beef mixed and baked served over organic smashed potatoes with house made mushroom cream gravy

stuffed pepper 20 Barham Family Farm grass fed ground beef, organic onion, mushroom and brown rice simmered in house made organic red sauce filling a bell pepper.... Ask about our vegan walnut option

green curry 18 house made curry with farm fresh vegetables, onions and mushrooms simmered in organic coconut milk served over rice add Campo Lindo pulled chicken 06⁰⁰ | add Central Soyfood smoked tofu 05⁰⁰

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

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 pork option 18

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

crispy tofu sandwich 15 pan fried crispy Central Soyfood smoked tofu, organic greens, tomato, vegan Worcestershire aioli on ciabatta

frittata burger* 16 Campo Lindo Farm egg, Hemme Brothers Creamery white cheddar, Wilkinson Garden kale and radish microgreens, onion and mushroom frittata on a house made bun with house cured Barham Family Farm bacon, organic sriracha aioli and Hemme Brothers Creamery feta and all natural havarti cheese with a side of potatoes

toppings: tomato, onion, greens, house made ketchup, organic stone ground mustard
add Hemme Brothers Farm cheddar 03 | bleu cheese 03 | Hemme Brothers Farm Quark cheese 03 |
fried egg 03 | house cured bacon 05 | sautéed mushrooms 02 | caramelized onion 02

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