



THE BIRD & THE BREAD

EST. 2014

BIRMINGHAM, MICHIGAN

MUNCH

SNACKS

NUTS & CHEESE
daily inspired | mp

BEETS & RICOTTA
farm beets, house made
ricotta | v | gf | 7

CHARCUTERIE
assorted cured meats, artisan cheese
traditional accompaniments | mp

DUCK WINGS
maple mustard glaze,
pickled vegetables | 12

OLIVE MEZZA
rotating olive selection | v | 9

SHORT RIB SLIDERS
horseradish boursin,
pickled red onion | 13

SEARED SEA SCALLOPS & PANCETTA
forest mushrooms, potato purée,
leek vinaigrette, pea greens | 16

GRILLED OCTOPUS & CALAMARI
parsley cream, lemon, tomato conserve,
arugula | gf | 14

{ v = vegetarian | gf = gluten free }

210 South Old Woodward 248-203-6600

FAMILIAR WITH OUR OTHER RESTAURANTS?

WE WOULD LOVE FOR YOU TO VISIT VINOLOGY IN ANN ARBOR AND VINOTECCA IN ROYAL OAK ~ SALUT, THE JONNA FAMILY



SERVED ALL DAY



CAST IRON POTS

FROM THE SEA

LEMON & SHALLOT MUSSELS
with pinot grigio | 16

BABY TOMATO & HORSERADISH MUSSELS
with verjus | 16

POT DE MER
daily inspired seafood pot | 22

~ ADD TRUFFLE FRIES ~
caper aioli, chicken cracklings | 6



EVERYTHING
MADE FROM SCRATCH

WE BUY FROM LOCAL FARMS WHENEVER WE CAN



KIDS

HEALTHY & DELICIOUS

CASHEW BUTTER & HOUSEMADE
JELLY SANDWICH | v | 6

BAKED ROTISSERIE CHICKEN KABOB | gf | 7

RADIATORE PASTA & HIDDEN VEGGIE
TOMATO SAUCE | v | 5

BEEF SHORT RIB SLOPPY JOE | 7

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PIZZA

FROM THE FIRE

Crusts: Classic or Garlic Herb

START SIMPLE & ADD
tomato sauce, whole milk mozzarella,
add-ons \$2 each | 11

SALSICCIA
artisan italian salumi, sweet basil marinara
fresh mozzarella, fresh basil | 16

GRILLED VEGETABLE
squash, zucchini, roasted red pepper,
arugula pesto, goat cheese | v | 14

FORESTIERE
forest mushrooms, roasted asparagus,
mozzarella, parmesan, truffle oil | v | 15

DIAVOLO
heirloom pepper confit, prosciutto, three
cheese blend, arrabiata sauce | 15

SWEETS

DESSERT

COCONUT PANNA COTTA
passionfruit gelée, tropical fruit compote
cashew lace cookie | 8

TIRAMISU
lady fingers, chocolate chiffon
brandy mascarpone, espresso mousse
crème anglaise | 10

COBBLER
apple, pear, cherry, hazelnut streusel,
salted caramel ice cream | 8

CHOCOLATE LAVA
molten dulce de leche, almond nougatine,
citrus anglaise, vanilla ice cream | gf | 10

CRUNCH

SALADS

SPICY GREENS
peppery greens, goat cheese, toasted
pinenuts, roasted red grapes, parsnip chips,
white balsamic vinaigrette,
house made cheese stick | v | 9

BLT SALAD
beer braised pork belly, farm greens
herb foccaccia & kumato tomato panzanella,
bloody mary vinaigrette | 14

TUSCAN KALE & QUINOA
kale, red quinoa, granny smith apples,
candied walnuts, pickled winter squash,
orange-cranberry vinaigrette,
house made corn muffin | v | 10

CHOW

FROM OUR OVENS

THE BIRD
our signature chestnut farms rotisserie
chicken, hormone and cage free,
choice of side(s) | gf | 18/30

THE SAUSAGE
house made lamb rope with fennel & onions,
roasted sweet potatoes | gf | 26

THE BRAISE
stout braised lamb shank with sumac lentils,
roasted root vegetables | gf | 30

FILET OF BEEF*
filet mignon, crispy yukon gold potatoes,
spicy tomato aioli, charred asparagus,
mojo de cilantro | gf | 36

CALOTTE DE BOEUF*
ribeye cap, yukon potato purée,
caramelized cipolline onions, creamed greens,
black truffle butter | gf | 32

THE BURGER*
brioche bun, spicy greens, michigan bacon
jam, michigan fontina, cherry aioli, frites | 17

SLURP

SOUPS

CHICKEN & DUMPLINGS
rotisserie chicken, roasted broth,
house made spaetzle | 6

THREE BEAN & LENTIL SOUP
tofu crème fraiche | v | 4/7

SOUP OF THE DAY
please ask your server | 4/7

A JONNA FAMILY
CONCEPT



SMOKED DUCK BREAST*
herb spaetzle, roasted brussel sprouts,
braised red cabbage, huckleberries | 30

SCOTTISH SALMON
braised red & yellow michigan beets, roasted
cauliflower & goat cheese cannelloni,
horseradish cream, beet chips | 28

LOUP DE MER
pan seared branzino, mushroom risotto,
salsify barigoule, pea tendrils | gf | 29

TUNA NIÇOISE
pepper crusted tuna, fingerling potatoes,
haricots verts, roasted tomatoes,
grilled romaine, olive vinaigrette | gf | 30

POLENTA & PORTOBELLO
curried polenta cake, portobello confit
coconut creamed greens, red pepper coulis,
carrot nest | v | gf | 22

ASIAGO GNOCCHI
arugula cream sauce, red pepper salad,
mushroom ragout, asparagus | v | 24

Ask you server about menu items that are cooked to order. Consuming undercooked meats or eggs may increase your risk of foodborne illness.