

The BIRD & BOTTLE Inn

First Course (Choose 1)

Spring Pea Crostini (CBGF, V, CBVG)
Ciabatta / Lemon / Honeyed Ricotta / Mint

Crispy Polenta Bites (V,GF)
Truffle Oil / Parmigiano / Herbs

Spring Salad (GF,V,CBVG)
Gem Lettuce / Radish / Asparagus / Strawberries / Sunflower Basil Vinaigrette / Feta

Roasted Asparagus (GF, CBV)
Robiola Cheese / Lemon Oil / Hazelnuts / Crispy Prosciutto

Burrata (CBV, CBGF)
Crushed Favas / Speck / Allium Pesto / Grilled Bread

Entree (Choose 1)

Butterfly Pea Flower Risotto (V, CBVG, GF)
Favas / Asparagus / Leek Puree / Pecorino / Herbs

Branzino (GF)
Pequillo Pepper Saffron Sauce / Fennel-Arugula Salad / Feta

Goffle Road Farms Chicken Breast
Fregola Pilaf / Preserved Tomato Cream / Crispy Pancetta

Steak Frites (CBGF)
Petite Filet / Sidewinder Fries / Malt Vinegar Aioli

Scallops (GF)
Beluga Lentils / Bacon / Snap Peas / Apple & Celery Root Slaw / Crispy Shallots

Dessert (Choose 1)

Mixed Berry Crostata (V)
Vanilla Ice Cream

Olive Oil Hazelnut Cake (GF,V)
Citrus Syrup / Sweet Ricotta / Hazelnut Croquant

Gianduja Cheesecake (V)
Oreo Cookie Crust / Chocolate Sauce / Praline

Lemon Poppy Shortcake (GF,VG)
Vegan Whipped Cream / Macerated Strawberries

Ice Cream or Sorbet
Seasonal Flavors

**V = vegetarian | VG = vegan | GF = gluten free* | CBV = can be made vegetarian
CBVG = can be made vegan | CBGF = can be made GF**

Please alert your server to any food restrictions or allergies.
*While we take steps to limit the risk of allergen cross-contamination, there is a risk of trace allergen contamination.
Consumption of certain raw or uncooked foods may increase the risk of food borne illness.