

Vodka

BLUE RIDGE
GREY GOOSE
STOLICHNAYA
TITOS

Gin

GREEN HAT
HENDRICKS
HALF MOON
BELLE ISLE MOONSHINE

Tequila

PATRON
MILAGRO
MESCALS DE LEYENDA

Rum

STONEWALL
CORSAIR SPICED
GOSLING
BACARDI

Whiskey/Bourbon

MICHTERS SOUR MASH
BULLET RYE/BOURBON
TIN CUP
OLD OVERHOLT
JAMISON
SMOOTH AMBLER RYE
MEDLEY BROS BOURBON

Scotch

MACALLAN SINGLE MALT
MONKEY SHOULDER BLEND

Others

ST GERMAINE
HENNESSY COGNAC VS
JACQUES CARDIN VSOP COGNAC
COFFEE PATRON
FRANGELICO
BAILEYS

SONGBYRD

• Cocktails •

GIN AND TONIC 9

Green Hat gin and True Tonic

GINGER BUCK 11

Green Hat Gin, Gosling Ginger Beer, Lime Juice

COCONUT COOLER 12

Spiced Rum, Mango Coconut Water, Cherry
Concentrate and a sprig of Mint

THE CANE SHOW 10

Blue Mountain Vodka, Ginger Cane syrup,
Lemon and Soda water

WHISKEY-ADE 11

Whiskey, Ginger Cane syrup lemonade and Soda Water

FORBIDDEN SOUR 12

Whiskey, Pomegranate concentrate,
Lemon and simple syrup

BITTER ELDER 12

Campari, St Germaine and Soda water

WARD 1 10

Bulleit Bourbon, squeeze of navel orange, cherry juice,
dried cherry in bourbon, and Angostura bitters

• Beers on Tap •

VICTORY SUMMER LOVE 8

NATTY GREEN TILLER WHEAT IPA 7

FRANZISKANER 6

STELA CIDER 6

GOOSE ISLAND IPA 6

• Bottles and Cans •

NATTY BOH 5

DC BRAU, PUBLIC OR CITIZEN 7

HERITAGE FREEDOM ISN'T FREE IPA 6

NATTY GREEN, WILD FLOWERS WINTER 6

VICTORY PRIMA PILS 7

ELYSIAN LOSER 7

LONE RIDER, SHOT GUN BETTY 6

BLUE POINT, TOASTED LOGER 7

HOPTICAL ILLUSION 6

ROGUE MOCHA PORTER 8

PERPETUAL IPA 7

ABITA STRAWBERRY 7

SCHOFFER RADLER 6

• Wine •

Whites

ACROBAT, ROSE 8

STEELE "SHOOTING STAR" CHARDONNAY.... 9

THE SEEKER, RIESLING 7

BOLLINI, PINOT GRIGIO 8

POEMA, "EXTRA DRY" CAVA 7

CYPRESS CHARDONNAY 6

Reds

MEIOMI, PINOT 12

DREAMING TREE, RED BLEND 10

SOUL SISTER 7

SANGRE TORO GRENASHE..... 7

CYPRESS CABERNET SAUVIGNON 6

SONGBYRD

• Salad / Soup •

CAESAR SALAD 10

caesar salad with house made croutons,
and house made dressing

**add grilled chicken for \$4 add shrimp \$5*

UGLY TOMATO 10

seasonal fat tomato slices, red onion, and Maryland
feta with crushed herb vinaigrette

TUSCAN KALE 10

with Vidalia onion, bacon wrapped stuffed fig with
aged buttermilk bleu cheese, and sesame-honey
vinaigrette

SUMMER SALAD 10

arugula with Radicchio tossed in white balsamic
vinaigrette with toasted pine nuts, pear tomato,
shaved red onion, pecorino Romano

**add grilled chicken for \$4 add shrimp \$5*

FRENCH ONION SOUP.....8

Sherried miso, sesame and shitake broth with
Melba crisp and Gruyere

• Land •

CHICKEN MARSALA 16

chicken scallopine sautéed with marsala, shallots,
cremini mushrooms, and demi glace-truffled spinach
and herb roasted steak potatoes

BARBECUED PORK CHOP 23

grilled bone on pork with Carolina mustard sauce with
corn pudding, candied yams, and fresh apple sauce

STEAK 8 OZ 24

flat iron with tamarind onion confit, gold smash potato,
garlic rapini, and red wine demi glace

• Byrd Burgers •

*on sesame seed potato bun with lettuce, tomato,
onion, spicy pickles, and dressed greens on the side*

BEEF BURGER 12

grass fed beef chargrilled

HOMEMADE VEGGIE BURGER 12

made with flame roasted vegetables, chilies, and legumes

Or your choice of these combos:

IT'S NOT YOU IT'S BRIE +2

smoked brie, house pickles, and a red wine dipping sauce

AU POIVRE BURGER +1

topped with roasted red pepper, aged white cheddar,
truffle mayonnaise, and sprouts

MADRAS BURGER +2

chopped mint and radish salad, mango chutney,
and curry sauce

• From the Water •

CRISPY CORN FRIED TROUT..... 18

with southwest succotash, scallion-beer hush puppy,
cole slaw, and lemongrass tartar

SHRIMP SCAMPI 21

sautéed in garlic butter with rapini, lemon, fresh
tomato and sherry over Carolina Gold rice pilaf

• Veggies •

JAPANESE EGGPLANT 15

grilled fanned eggplant over broccoli rabe and
blackeyed succotash, with tomato broth

PORTOBELLO STEAK 16

marinated and grilled with roasted potatoes,
gingered green beans, and red wine sauce

Snacks

BREAD BASKET 5

spicy blueberry corn muffins and
assorted breads with citrus butter

FRIED ROOTS AND TUBERS 6

yucca, malanga root, and sweet potato
with English horseradish, green
and yellow curry sauces

BYRD DOGS PIGS IN A BLANKET 8

with heidelbyrd mustard

CHICKEN LIVER PATE 6

with cornichons and toasts

HOMEMADE WHIPPED GARLIC & HERB CHEESE 6

with hot pepper jelly and toast

Shares

BAKED BRIE 12

open face in pastry, bruleed fresh peaches
with brown sugar, toasted baguette

SALMON TARTAR 12

with avocado, cucumber and seaweed
salad - garnished with sweet potato chips,
spicy whipped cream, scallion, and capers

AVOCADO ASSIETTE 9

split avocado seasoned and dressed with
whole grain mustard vinaigrette, cornichons
and red onion pickle with warm baguette crisps

SUMMER MEATBALL 12

lump crab meatball in anise pepper cream
with shaved Romano and fresh basil