

## Cocktails

**Charlie Parker**  
rye, apple brandy, madeira, peach,  
pomegranate, bitters 13

**Pining for the Fjords**  
aquavit, charred pear, walnut,  
lemon, anise 11

**Still Life with Woodpecker**  
mezcal, amaro montenegro,  
blackberry, ginger beer 14

**The Owls are Not What They Seem**  
gin, stone pine, rosemary, sumac,  
cedar, lime, egg white 11

**Magpie to the Morning**  
aged rum, pistachio, rose water,  
amaro nonino, oloroso 12

**The Flying V**  
vodka, beet, honey, five spice, citrus 10

**The Way of the Dodo**  
scotch, chartreuse, ginger,  
lime, pineapple, sage 12

## Beer

### Draft

**Distillery Lane Ciderworks Celebration**  
off-dry sparkling cider // jefferson, md  
7.5% » 9oz » 7<sup>50</sup>

**Brewer's Art Beazly**  
belgian-style golden ale // ballimore, md  
7.3% » 12oz » 7

**3 Stars Brewing Ghost**  
white ipa // washington, dc  
5.9% » 12oz » 7

**Atlas Brewing Silent Neighbor**  
stout // washington, dc  
6.7% » 12oz » 7

### Cans

**Stillwater Artisanal Ales Classique**  
farmhouse ale // ballimore, md  
4.5% » 12oz can » 6<sup>50</sup>

**Union Craft Brewing Balt**  
altbier // ballimore, md  
5.6% » 12oz can » 6

**DC Brau The Public**  
pale ale // washington, dc  
6% » 12oz can » 7

**Oliver Brewing Co. Creator/Destroyer**  
espresso nut brown ale // ballimore, md  
6% » 12oz can » 6

**National Bohemian**  
4.5% » 16oz can » 4

## Wine

✍ 100% sustainable viticulture  
✍ 100% biodynamic or organic

### White

	Glass	Half
Albarino, Adegas Gran Vinum, Rías Baixas, Spain ✍	11	5 <sup>50</sup>
Burgundy, Maison Matisco, Maconnais, France ✍	13	6 <sup>50</sup>
Chardonnay, Charles Smith "Eve", Columbia Valley, WA ✍	8	4
Grüner Veltliner, Weingut Hollerer, Kamptal, Austria ✍	10	5
Pinot Grigio, Terlato, Friuli Colli Orientali, Italy ✍	14	7
Pinot Gris, Skufall, Yakima Valley, WA ✍	9	4 <sup>50</sup>
Riesling, Josef Leitz "Dragonstone", Rheingau, Germany ✍	12	6
Sancerre, Domaine Jean Vincent, Loire Valley, France ✍	15	7 <sup>50</sup>



### Red

	Glass	Half
Beaujolais, Nicolas Chemarin, Morgon, France	16	8
Bordeaux, Chateau Cissac "Reflets", Brodeaux, France ✍	13	6 <sup>50</sup>
Cabernet Sauvignon, Powers, Columbia Valley, WA ✍	11	5 <sup>50</sup>
Malbec, Gauchezco, Mendoza, Argentina	8	4
Pinot Noir, Battle Creek Cellars "Unconditional", OR ✍	11	5 <sup>50</sup>
Rioja, Casa de Fieras Rioja Reserva, Rioja Alavesa, Spain	10	5
Rosé, Domaine des Terrises, Gaillac, France ✍	7	3 <sup>50</sup>
Surah, Qupé, Central Coast, CA ✍	12	6
Zinfandel, Nine North "Hullabaloo", Lodi, CA	12	6



### Sparkling

	Glass
Brut, Lieb Cellars, Long Island, NY ✍	14
Rosé, Domaine Paul Mas, Languedoc-Rousillon, France ✍	10

### Non-Alcoholic

✍ That Mule Don't Kick  
charred pear, lemon, ginger beer 5

An Unladen Swallow  
orgeat, lemon, matcha, seltzer 6

Egg Cream  
fox's u-bet chocolate syrup,  
whole milk, seltzer 5

✍ Maine Root Sodas  
cane sugar, organically sweetened  
mexicane cola, diet cola,  
lemon-lime, sarsaparilla 3

# The BIRD DINNER

←←← FALL\* →→→

## Big Bird

### Pecking

#### THE WINGS

triple fried korean style, black sweet chili, garlic, mint, cilantro 10

#### WARM SOFT EGG

poached free range egg over potato puree, fortified chicken demi, chicken skin 7

#### CHARRED CHICKEN LIVERS

pomegranate, preserved lemon, chili, pomegranate molasses 7

#### OSTRICH SASHEEM

thin sliced raw ostrich wrapped around apple, celery, radish, carrot, with black garlic & soy 12

#### HUDSON VALLEY FOIE GRAS

humanely raised foie gras torchon, organic beets, fig jam, grapefruit confit, walnut dressing, sumac 14

### Bird Bath

braised organic free range chicken, dumplings, schmaltz, dill, fried sauerkraut 7

### Vegetables

#### FIVE BRASSICAS SALAD

cauliflower, cabbage, brussels sprouts, mustard greens, dates, olives, saffron, rapeseed 8 v

#### ENDIVE SALAD

belgian endive, figs, pistachio, mountain top blue, capers, blood orange 10 v

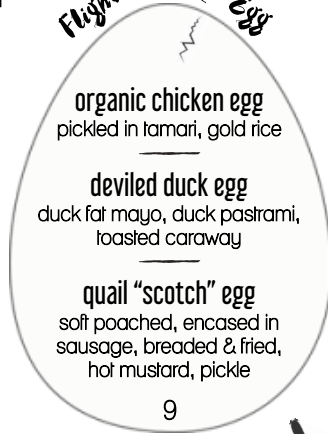
#### FALL VEGETABLE COMPOSITION

warm roasted carrots, brussels sprouts, cauliflower, gremolata, ragu of mushrooms 17 v

GF gluten-free v vegetarian v vegan

Michael E. Bank, Executive Chef

### Flight of the Egg



#### FRIED CHICKEN

half free-range organic amish chicken, braised greens, spiced pickle 17  
GF (gluten-free available upon request)

#### LA BELLE FARMS ALINA "DUCKCHETTA"

roasted deboned duck stuffed with sausage, onions, prunes, olive, star anise 27

#### BANDERA JUMBO QUAIL

stuffed with sausage, braised in mascarpone cheese, brussels sprouts, onions, sage 21

#### FIVE BIRDS ROAST

chicken & pheasant sausage stuffed with wild partridge & grouse, wrapped in duck skin, roasted with carrots, raisins, pistachio 22

#### INASAL

filipino-style grilled half young hen, gold rice, coconut vinegar, chili 18

#### GRILLED SQUAB

half new york squab, cornbread dressing, oysters, giblets, pine nuts, foie gras gravy 33

#### GRILLED TUNA STEAK "CHICKEN OF THE SEA"

sustainably raised sushi grade tuna, beech, cremini & chanterelle mushrooms, pumpkin, pomegranate 25

### Flock Together

#### WHOLE ROASTED ORGANIC AMISH CHICKEN (for 2)

endive salad, roasted brussels sprouts, heirloom carrots, cornbread dressing, roasted chicken jus 45

Add a bottle of Lieb Cellars Brut, Red Wine, or White Wine 90 pkg

### Bird Bites

BRUSSELS SPROUTS chicken demi, fermented lime, pomegranate, crispy skin 7

BRAISED GREENS collards, kale, apple cider 6 v

MUSHROOMS morels, cremini, beech, pickled chanterelles, red peas, potato, grapefruit oil 7

DIRTY BIRD RICE carolina gold rice, giblets, livers, hearts, scallions 5

ROASTED CARROTS brad's honey, toasted pistachio 6 v