



THE BIRD

SOUTHERN TABLE & BAR

CHEF'S TASTING MENU

BLACK EYED PEA HUMMUS

PIMENTO BABA GHANOUSH, BBQ FIELD PEAS AND BENNE SEED CRACKERS
PARÉS BALTA, CAVA, PENEDES, SPAIN, NV

SOUTHERN FRIED OYSTERS

YELLOW GRITS, TOMATO SOFRITO AND FENNEL SLAW

SMOKED CENTER CUT PORK CHOPS

ROASTED CLOVE APPLE SAUCE AND COLLARDS
TINTO NEGRO, MALBEC, MENDOZA, ARGENTINA, 2016

BUTTERMILK ICE CREAM & BOURBON FIGS

BOURBON MACERATED BLACK FIGS
AND FRESHLY CHURNED BUTTERMILK ICE CREAM

COFFEE OR TEA

\$78 PER PERSON

\$30 ADDITIONAL FOR WINE PAIRING

MENU IS SUBJECT TO CHANGE DUE TO AVAILABILITY
PRICES DISPLAYED ARE SUBJECT TO PREVAILING GOODS & SERVICES TAX AND 10% SERVICE CHARGE