

# *Red Bird*

## Wine Bar Menu

### ✂ Appetizers ✂

- Chef Selected Gourmet Cheeses 9/14 Bread 3  
Chef Selected Cured Meats 10/15  
Chorizo Sausage on French Fries w/ Roasted Peppers, Onions & Mustard Emulsion 11  
Five Cheese Savory Cheesecake w/ Toast Points 10  
Rustic Pizza style & preparation changes. Ask Server 12  
Champagne Fondue served w/ Bread & Pears 9/14  
Duck & Pear Pate w/ Walnuts, Toast Points & Roquefort 11  
Marinated Pork Lettuce Wraps: served w/ Peanuts, Fresh Mint & Plum Sauce 11  
Jumbo Lump Crab Cakes served w/ traditional Remoulade & a Lemon scented Fennel~Herb salad 14  
Smoked Chicken Empanadas w/ White BBQ Sauce & Basil marinated Tomatoes 12

### ✂ Salads ✂

- Grilled Haloumi Cheese Salad mixed Greens, candied Olives, oven dried Tomatoes, sweet Beets, herb buttered Walnuts, Honey Vinaigrette 10  
Shrimp Caesar Salad torn Croutons, crisp Guanciale, Pecorino Romano Cheese, Sauce Gribiche dressing, Lettuce Hearts, Lemon 13  
Middle Eastern Pita & Chicken Salad Lettuce, Lemon, Cucumber, Tomato, Pistachio, Curry Yogurt, Phyllo wrapped Almond Chicken 12

### ✂ Artisan Sandwiches ✂

- North Carolina Pork Sandwich Slow~Cooked Pork Shoulder w/ Tangy Slaw. Choice of Side 12  
Italian Sandwich Genoa Salami, Capocolo, Coppa, Provolone, Roasted Peppers & Marinated Onion. Served w/ Potato Salad 12  
Caponata & Haloumi Cheese Panini...Toasted Baguette filled w/Eggplant, Peppers, Tomato & Fried Cheese. Choice of Side. 11  
Cheese Burger topped w/ Caramelized Onions, House Bacon & Cheese (Blue, Provolone or Cheddar) served w/ Hush Puppies or French Fries 13  
Chimichuri Marinated ~ Grilled Beef Sandwich... Roasted Garlic Sauce, Avocado, Pickled Peppers, Marinated Red onion, Cilantro, Hard Boiled Egg & Choice of Side 13

### ✂ Entrees ✂

- Chicken & Dumplings Carrots, Peas, Mushrooms, Onion, Celery, White Wine & Chicken. Slow cooked in Chicken Broth. Topped w/ Cornmeal Dumplings 17  
Indian Vegetarian Dal Black Chickpea, Beluga Lentil & Tamarind. Paneer ~ Couscous Fritters, Wilted Greens, Tomato ~ Coconut Masala 16  
Slow Cooked Beef Short Ribs Ancho ~ Tomatillo Sauce, Fresh Cheese, Garlic ~ Herb Rice, Guacamole 22  
Lemon ~ Thyme Grilled Scallops Roasted Mushrooms, Rich Jus, Mashed Potatoes, Capers, Almonds 22  
Grilled Lamb Kabob & Lamb Sausage Served over Indian Vegetable Curry w/ Naan Bread, Chutney and Yogurt 20  
Shrimp E touffee Peppers, Onions & Celery Slow Cooked w/ Duck, House-Made Andouille Sausage & Shrimp. Served Over Rice w/ Grilled Baguette 22

\*\*\*Parties of 8 or more will be charged an automatic 20% Gratuity\*\*\*