

# breakfast menu

Served Monday - Friday until 12pm Saturday & Sunday until 1pm

*Freshly Squeezed Orange Juice* large 5.95 small 3.95

## pancakes & french toast

### **BIRDY'S FRENCH TOAST**

Four slices of classic French toast sprinkled with icing sugar, served with syrup and orange zest | 10

### **FRENCH TOAST**

Four slices of French toast sprinkled with icing sugar and served with syrup | 9

### **BLUEBERRY PANCAKES**

Toss in the blueberries and bring on the syrup! | 10

### **CLASSIC BUTTERMILK PANCAKES**

Three fluffy pancakes sprinkled with icing sugar | 9

*Add bacon, house baked ham or premium sausage | 3.25*  
*Add real maple syrup | 2.5*

## traditional breakfast

Served with home fries or a heritage salad with maple vinaigrette

Upgrade your homefries to Birdy's Poutine made with hollandaise and Swiss cheese | 4

### **BIRDY'S BREAKFAST**

Two eggs any style, with your choice of house baked ham, farmer style sausage or bacon with your choice of toast | 9.25

Three eggs | 9.75

### **STEAK & EGGS**

12 oz. reserve Angus ribeye with two eggs any style with your choice of toast | 35

### **QUICHE OF THE DAY**

Baked fresh daily | 13

## omelettes & bennies

Served with home fries or a heritage salad with maple vinaigrette

Upgrade your homefries to Birdy's Poutine made with hollandaise and Swiss cheese | 4

### **MUSHROOM & SWISS OMELETTE**

Three egg omelette served with choice of toast | 13.5

### **WESTERN OMELETTE**

House baked ham, finely diced onion and peppers, served with choice of toast | 13.5

### **SPICY SPANIARD OMELETTE**

Sautéed peppers, tomato, onion, olives, served with choice of toast | 13.5

### **EGGS VICTORIA**

Two poached eggs, English muffin, smoked salmon, sautéed spinach, finely diced red onions, capers, dill and hollandaise sauce | 14.5

### **CLASSIC EGG BENNY**

Two poached eggs, English muffin, house baked ham, hollandaise sauce | 13.5

### **EGGS FLORENTINE**

Two poached eggs, English muffin, sautéed spinach and hollandaise sauce | 12.5

## kids

Includes milk, juice or pop | 7.75

### **TWO MINI PANCAKES, FRENCH TOAST OR AN EGG ANY STYLE**

Served with your choice of meat

*Birdy's is Gluten Friendly, no upcharge for gluten free bread*

## extras

EGG | 1.85

SIDE HERITAGE GREENS | 6

HOUSE-MADE HOME FRIES | 4.5

BACON, HOUSE BAKED HAM OR

PREMIUM FARMER'S SAUSAGE | 3.25

SIDE OF HOLLANDAISE | 2.25

SEASONAL FRESH FRUIT | 5

BIRDY'S HOUSE MADE GRANOLA WITH YOGURT | 4.5

WHOLE WHEAT, RYE, WHITE OR GLUTEN FREE TOAST | 2.75

# featured daily specials

Daily from 2:00pm - 5:00pm

**MONDAY & TUESDAY** | P.E.I. Mussels ½ Price

**WINE WEDNESDAYS** | 7 oz. Featured wines only, 6.00 a glass

**THURSDAYS & FRIDAYS** | Buy One Featured Bite, get the second of equal or lesser value ½ Price!

**SATURDAY & SUNDAY** | 7 oz. Featured Wines, 6.00 a glass

## cocktail hour features

Daily from 2:00pm - 5:00pm

**BEERS ON TAP** | 20 oz.

### LOCAL CRAFT

Prince Eddy's, Mackinnon Brothers, Signal, Wildcard, Beau's | 6

### PREMIUM DRAFT

Stella Artois | 5.5

**LOCAL WAUPOOS CIDER** | 5.5 Bottle

### DOMESTIC DRAFT

Canadian, Coors Light | 4.5

### DOMESTIC BOTTLES

Canadian, Coors Light, Bud, Bud Light, Blue | 4

### FEATURED WINES

7 oz. Glass | 7

### FROZEN MARGARITAS & DAIQUIRIS

 | 1 oz. 6

Mango, strawberry, peach, pina colada, lime, individual flavours or combined to your taste

### BAR RAIL LIQUOR

 | 1 oz. 4.75

Vodka, Rye, Gin, Rum, Scotch

## Birdy's signature libations

All drinks 1 oz. | 6

**BLUE HAWAIIAN** | Rimmed glass with honey & blue sugar, Coconut Rum, Blue Curacao, cream, pineapple

**COSMOPOLITAN** | Smirnoff, Triple Sec, cranberry juice, lime juice

**HOT TODDY** | Dark Rum, Rye or Bourbon, honey, cinnamon stick, nutmeg, cloves, a pat of butter, hot water & lemon

**ALEXANDER** | Spiced Rum or Brandy, Crème de Cacao, cream, nutmeg, served on the rocks or straight up in a glass rimmed with honey & toffee bits

**SCREWDRIVER** | Smirnoff Vodka and Birdy's own freshly-squeezed orange juice, ice

**NUTTY IRISHMAN** | Served on the rocks, Bailey's Irish Cream, Irish Whiskey, Frangelico, cream

**MOJITO** | Bacardi White Rum, Mint, lime, sugar, sparkling soda water

**CAIPIRINHA** | Brazil's National beverage, Cachaca Spirits brown sugar & limes, muddled over ice

**WHISKEY SOUR** | Over ice or straight up, Bourbon, lime, a little pineapple, honey, well shaken

**DARK AND STORMY** | Gosling Bermuda Dark Rum, Angostura Bitters, Ginger Ale, ice

## featured bites

### HOUSE-MADE PREMIUM 7 OZ. BURGER ON BRIOCHE BUN

With the usual suspects; greens, tomato, onion, pickle, and fries | 15.5

Add bacon | 3      Add cheddar | 2

Add blue cheese | 2.50

### SHRIMP COCKTAIL

Traditional cold cocktail style or sautéed in garlic butter | 14

### BRUSCHETTA

Traditional with feta or mozzarella cheese | 11

### GARLIC BREAD

On an Ace baguette | 7      Add Mozzarella | 10

### BIRDY'S BRUSCHETTA

Ace baguette, chevre, shaved roasted beets, balsamic reduction drizzle | 11

### POUTINE

House cut fries, white cheddar curds and house gravy | 10

### TZATZIKI OR ROASTED RED PEPPER & FETA DIP

Option of half and half, served with grilled naan | 12

### CHARCUTERIE BOARD

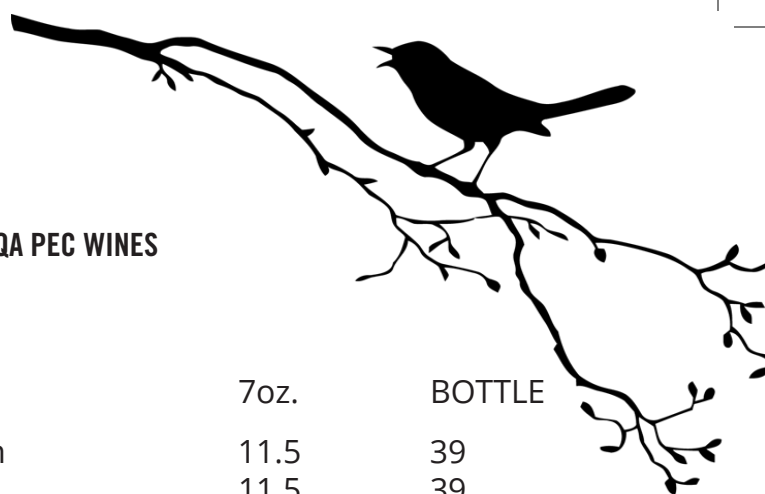
A variety of local cured meats and artisan cheeses, assorted pickles and sliced crostini  
regular | 16      large | 26

### P.E.I. MUSSELS

1lb. of steamed mussels in a white wine cream sauce or a red wine & tomato herb broth | 14

# Wines

FEATURING AWARD-WINNING VQA PEC WINES



## From Huff Estates

	7oz.	BOTTLE
<b>HUFF OFF-DRY RIESLING;</b> spice, peach & floral blossom	11.5	39
<b>HUFF ROSÉ;</b> rhubarb, red currant, honeyed florals	11.5	39
<b>SOUTH BAY MERLOT;</b> complex, herbal spice, cassis, floral, oak	11.5	39
<b>HUFF PINOT NOIR;</b> dark cherry, plum, scent of cedar		55
<b>CUVEE PETER F. HUFF;</b> Award-winning bubbly with hints of green apple & citrus		58
<b>HUFF CHARDONNAY;</b> honey, citrus, mineral, creamy elegance on the palate		58

## Private Label White Wine

	7oz.	BOTTLE
<b>BERTOLIO PINOT GRIGIO ITALY;</b> fruity with hints of nuts	11.5	39
<b>VALLE DORADO SAUVIGNON BLANC CHILE;</b> notes of pears & peaches	11.5	39
<b>LEAPING HORSE CHARDONNAY CALIFORNIA;</b> oak & apple notes	11.5	39
<b>CAPE DREAMS CHARDONNAY SOUTH AFRICA;</b> fresh peach, pear, buttery finish	11	36
<b>CAPE DREAMS SAUVIGNON BLANC SOUTH AFRICA;</b> tropical fruit, fig	11	36

## Private Label Red Wine

	7oz.	BOTTLE
<b>SEVEN PEAKS CABERNET SAUVIGNON CALIFORNIA;</b> black pepper, currant, caramel	11.5	39
<b>MOUNT OAKDEN SHIRAZ AUSTRALIA;</b> pepper, spice & rhubarb	11.5	39
<b>LA PALMA CABERNET SAUVIGNON CHILE;</b> wild strawberry & cherry	11.5	38
<b>DOMICIANO DE BARRANCAS MALBEC ARGENTINA;</b> dark red, intense, well rounded finish	11.5	38

## White Wine

		BOTTLE
<b>WOODBIDGE CHARDONNAY CALIFORNIA;</b> apple, bear and spicy vanilla		35
<b>VOGA PINOT GRIGIO;</b> light and crisp with citrus hints		35
<b>WOODBIDGE ZINFANDEL BLUSH CALIFORNIA;</b> fresh berry aroma		35

## Red Wine

		BOTTLE
<b>CHIANTI RUFFINO ITALY;</b> berry and cherry with a hint of pepper		38
<b>J. LOHR SEVEN OAKS CABERNET SAUVIGNON CALIFORNIA;</b> black cherry & chocolate		49
<b>WOODBIDGE CABERNET SAUVIGNON CALIFORNIA;</b> wild berry and cassis		35
<b>ZONIN VALPOLICELLA RIPASSO SUPERIORE;</b> aromas of berries, plums & spice		42

## Sparkling

		BOTTLE
<b>INDIVIDUAL BOTTLES OF HENKEL TROCKEN GERMANY;</b> lemon & fruit aromas		11
<b>PROSECCO ASTORIA, ITALY;</b> dry with candied lemon, pear & apple		40
<b>CUVEE PETER F. HUFF;</b> Award-winning bubbly with hints of green apple & citrus		58

## Sangria

	GLASS	LITRE
With triple sec, brandy, red wine, orange, cranberry & lemon	12	28

## may we suggest...

### **BLOODY CAESAR OR BLOODY MARY** | 1oz. 7 2oz. 10.25

How about a Bloody Caesar or Bloody mary?

We garnish with the perfect rim, pepperoncini and citrus

Options: Extra Spicy, Extra Tame or Horseradish

## Birdy's signature libations

All drinks 1.5 oz. | 9

**BLUE HAWAIIAN** | Rimmed glass with honey & blue sugar, Coconut Rum, Blue Curacao, cream, pineapple

**COSMOPOLITAN** | Smirnoff, Triple Sec, cranberry juice, lime juice

**HOT TODDY** | Dark Rum, Rye or Bourbon, honey, cinnamon stick, nutmeg, cloves, a pat of butter, hot water & lemon

**ALEXANDER** | Spiced Rum or Brandy, Crème de Cacao, cream, nutmeg, served on the rocks or straight up in a glass rimmed with honey & toffee bits

**SCREWDRIVER** | Smirnoff Vodka and Birdy's own freshly-squeezed orange juice, ice

**NUTTY IRISHMAN** | Served on the rocks, Bailey's Irish Cream, Irish Whiskey, Frangelico, cream

**MOJITO** | Bacardi White Rum, Mint, lime, sugar, sparkling soda water

**CAIPIRINHA** | Brazil's National beverage, Cachaca Spirits brown sugar & limes, muddled over ice

**WHISKEY SOUR** | Over ice or straight up, Bourbon, lime, a little pineapple, honey, well shaken

**DARK AND STORMY** | Gosling Bermuda Dark Rum, Angostura Bitters, Ginger Ale, ice

## tropical drinks

### **MIMOSA** | 15

Lovely to share or have it all for your self, piccolo of Henkel Troiken & freshly-squeezed orange juice served with a champagne flute

### **FROZEN MARGARITAS & DAIQUIRIS** | 1 ½ oz. 9.25

Mango, strawberry, peach, pina colada, lime, individual flavors or combined to your taste

## from the bar

### **BAR RAIL LIQUOR** | 1 oz. 6

Vodka, Rye, Gin, Rum, Scotch

### **PREMIUM LIQUOR** | 1oz. 6.5

### **PREMIUM & WHISKEYS** | 1 oz. 9.75

Single Malt Scotch, Cognac, Don Julio

### **DELUXE LIQUEURS AND LIQUORS** | 1 oz. 8.25

Grand Marnier, Cointreau, Drambuie, Grey Goose

### **PORT** | 2 oz. 10

Taylor Fladgate 10 year old

### **MANHATTAN** | 2 oz. 10.25

Upgrade to deluxe spirit add 1.75

Made the way you choose, sweet, dry, straight up or on ice, your choice of spirit and garnish

### **MARTINIS** | 2 oz. 10.25

Upgrade to deluxe spirit add 1.75

Made the way you choose, sweet, dry, straight up or on ice, your choice of spirit and garnish

## beers & cider

### **BEERS ON TAP**

**LOCAL CRAFT** | Mackinnon Brothers, Signal, Wild Card, Prince Eddy's, Beau's  
20 oz. 7.75

### **PREMIUM** | Stella Artois

20 oz. 7.75

### **DOMESTIC** | Canadian, Coors Light,

20 oz. 7

### **LOCAL WAUPOOS CIDER**

Bottle 7

### **DOMESTIC BOTTLED BEER** | 5.5 Bottle

Canadian, Coors, Coors light, Budweiser, Bud light, Blue

### **LOCAL CRAFT & PREMIUM BEER IN THE BOTTLE**

Different brands featured monthly, please ask your server

## non alcoholic beverages

**VIRGIN MARY OR CAESAR, SHIRLEY TEMPLE, FROZEN STRAWBERRY CRUSH, CRAN-DANDY COOLER, FROZEN PINA COLADA** | 4.75

### **YOGURT SMOOTHIES :**

Blueberry Mango, Pina Colada, Strawberry, Mango OJ | 5.75

### **BOTTOMLESS BEVERAGES FROM THE FOUNTAIN:**

Ginger Ale, Pepsi, Diet Pepsi, 7 Up, Lemon Iced Tea | 2.75

### **FRUIT JUICES:** 3.25

### **SAN PELLGRINO**

Small 3 | Large 4.5

### **FRESH PREMIUM COFFEE** | 3

### **VARIETY OF TEAS** | 2.75

### **HOT CHOCOLATE** | 3.50

### **MILK / CHOCOLATE MILK** | 3

### **FRESHLY-SQUEEZED ORANGE JUICE**

Small 3.95 large 5.95

## salads

Add grilled chicken | 6  
Add three grilled shrimp | 8

### MIXED HERITAGE FRESH GREENS

Topped with cucumber, carrots, grape tomato and red onion, with a maple Dijon vinaigrette  
Small 6 | Large 9

### CAESAR SALAD

Fresh romaine, house-made croutons, real bacon & parmesan with our creamy Caesar dressing  
Small 7 | Large 13

### ARUGULA

Baby arugula, blue cheese, nuts & seeds and fresh seasonal fruit with maple Dijon vinaigrette  
Small 8 | Large 13

### ROASTED BEET SALAD

Roasted beets, fresh heritage greens, chèvre & mixed nuts with a maple Dijon vinaigrette  
Small 8 | Large 13

### TRADITIONAL HORIATIKI GREEK SALAD

Roma tomatoes, cucumber, red onion, black kalamata olives and feta tossed in extra virgin olive oil & fresh lemon  
Small 8 | Large 13

## appetizers

### P.E.I. MUSSELS

1 pound of steamed mussels in your choice of a white wine cream sauce or red wine & tomato herb broth | 14

### FLAMING SAGANAKI CHEESE

Served with naan bread | 14

### BIRDY'S BRUSCHETTA

Ace baguette, chèvre, shaved roast beets, balsamic reduction drizzle | 11

### SOUP

Made daily in house with fresh stock, served with baguette crisp | 8

### SHRIMP COCKTAIL

Traditional cold cocktail style or sautéed in garlic and butter | 14

### BRUSCHETTA

Traditional with feta or mozzarella | 11

### GARLIC BREAD

On an Ace baguette | 7  
With mozzarella cheese | 10

### TZATSIKI OR ROASTED RED PEPPER AND FETA DIP

Option of half and half, served with grilled naan bread | 12

### CHARCUTERIE BOARD

Variety of local cured meats, local artisan cheeses, pickles, served with sliced crostini  
Regular 16 | Large 26



## fish & seafood

All menu items are served with choice of potato or rice and grilled seasonal vegetables

### **SALMON FILET**

Maple-glazed or grilled with compound wasabi butter | 26

### **FILET OF SOLE**

Lightly dredged, pan fried, served in a white wine lemon butter sauce with sautéed capers, grape tomatoes and onion | 23

### **ATLANTIC LOBSTER TAIL**

Broiled to perfection, served with clarified butter  
Single 30 | Double 46

### **JUMBO SHRIMP**

Six pan fried shrimp in garlic butter | 26

### **SCALLOPS NOISETTE**

Four extra large North Atlantic scallops, seared in butter and finished with wine and lemon | 35

### **PICKEREL**

A lightly dredged filet, fried in butter | 24



Birdy's Specialties

## pasta & vegetarian

### **SPICY FARFALLE WITH CHICKEN**

Bowtie pasta, chicken & bacon in a chipotle sundried tomato cream sauce | 19.75

### **VEGETARIAN FARFALLE**

Bowtie pasta, spinach & mushrooms in a chipotle sundried tomato cream sauce | 16.75

### **SEAFOOD PASTA**

Linguine with mussels, shrimp and scallops in a white wine cream sauce | 28

### **BEEF STROGANOFF**

AAA Reserve Angus beef with pickle, mushrooms & spinach tossed in an au jus cream sauce, served over egg noodles | 24

### **MEDITERRANEAN LINGUINE WITH CHICKEN**

Chicken, black olives, red onion, spinach, artichokes and tomatoes, tossed in olive oil & topped with feta | 19.5

### **MEDITERRANEAN VEGETARIAN LINGUINE**

Black olives, red onion, spinach, artichokes and tomatoes, tossed in olive oil & topped with feta | 16.75

### **EGGPLANT PARMESAN**

Birdy's take on the classic: grilled eggplant layered with ricotta, parmesan, spinach & marinara sauce, served over farfalle | 17.75

# meats

All items are served with your choice of potato or rice and grilled seasonal vegetables \*excluding gourmet burger

## AAA RESERVE ANGUS PRIME RIB

Aged a minimum of 21 days, served according to your liking

6 oz. 22 | 10 oz. 32

## CREMINI CHICKEN

Boneless breast of chicken pan roasted with red onions and cremini mushrooms, finished with garlic cream sauce | 23

## BRAISED MEAT

Our cut changes daily, slow roasted, tender and succulent.

Ask your server for today's feature | 26

## HOUSE-MADE GOURMET BURGER

7 oz. patty served on a brioche bun with the usual pickle, tomato and onion | 15.5

Add bacon | 3    Add cheddar | 2    Add blue | 2.50

## LOCAL ONTARIO LAMB CHOPS

Three tender chops, perfectly seasoned and char-broiled to your liking | 28

## FILET MIGNON

AAA Reserve Angus aged a minimum of 21 days, perfectly seasoned

Petite 5 oz. 29 | Filet 7 oz. 35

## RIBEYE 12 OZ.

AAA Reserve Angus aged a minimum of 21 days | 34

**CONSIDER ADDING A MEDALLION OF BLUE CHEESE COMPOUND BUTTER TO YOUR STEAK | 2.50**

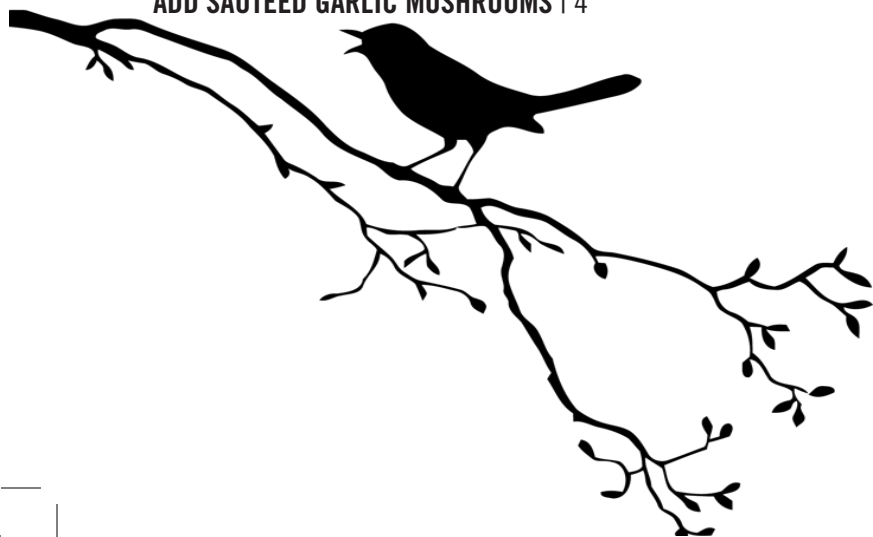
**ADD NORTH ATLANTIC LOBSTER TAIL | 16**

**ADD TWO SCALLOPS NOISETTE | 14**

**ADD GARLIC BUTTER SHRIMP | 11**

**ADD POUTINE | 5**

**ADD SAUTÉED GARLIC MUSHROOMS | 4**



# sandwiches and burgers Lunch is served from 11:00am to 4:00pm daily

All served with house cut fries or greens or house made soup. Upgrade to Poutine | 5

Upgrade salad | 3 Add bacon | 3 Add cheddar | 2 Add blue cheese or wasabi compound butter | 2.50

## SHAVED AAA RESERVE ANGUS PRIME RIB SANDWICH

Served on a soft Italian bun with horseradish mayonnaise and caramelized onions | 17.25

## CHICKEN CLUB

House-roasted chicken, tomato, bacon, house greens and mayonnaise on a soft Italian bun | 14.50

## SMOKED SALMON

On rye bread with cream cheese, capers and finely sliced red onion | 15

## CROQUE MONSIEUR

Sweet Italian egg bread, house roasted ham, Swiss cheese & grainy mustard, dipped in egg and grilled | 14

## HARVEST CHICKEN

House-roasted chicken, cranberry mayonnaise, fresh greens on a soft Italian bun | 13

## 6 OZ. AAA RESERVE ANGUS RIB EYE STEAK SANDWICH

Served on an Italian style bun with caramelized onions and fried mushrooms | 18.5

## GRILLED VEGETABLE WITH CHÈVRE

A soft Italian style loaf, assorted grilled vegetables and chèvre | 14

## BIRDY'S HOUSE SPECIALTY

Triple cream brie, arugula, seasonal fruit, spiced pecans, a slice of prosciutto on Italian style bun | 14.5

## GRILLED THREE-CHEESE SANDWICH

Sweet Italian egg bread, cheddar, mozzarella, chèvre | 13.5

*Add sliced tomatoes | 2.5*

*Add bacon or ham | 3*

## HOUSE-MADE PREMIUM 7 OZ. BURGER ON BRIOCHE BUN

Topped with the usual suspects: greens, tomato, onion and pickle | 15

## VEGETARIAN BURGER ON SOFT ITALIAN BUN

Grilled to perfection with lettuce, tomato, onion and pickle | 15

## Lunch Mains

### SPICY FARFALLE

Bow tie pasta, chicken, bacon, sundried tomatoes in a chipotle cream sauce | 17

### FARFALLE VEGETARIAN STYLE

Bow tie pasta, sundried tomatoes in a chipotle cream sauce with spinach & mushrooms | 15

### MEDITERRANEAN PASTA

Linguine, chicken, black olives, artichokes, red onion, spinach and tomato, tossed with garlic, olive oil and feta | 17

*Vegetarian | 15*

### 12 OZ AAA RESERVE ANGUS RIB EYE STEAK

Served with heritage green salad and fries | 34

### SALMON

Sautéed in maple butter or grilled with wasabi compound butter

6 oz. 16.5 | 8 oz. 22

### PAN FRIED SOLE FILET

Lightly dredged, pan fried, served in a white wine lemon butter sauce with sautéed capers, grape tomatoes and onion | 16

*All of the above are served with fresh greens and a slice of crostini*

### QUICHE OF THE DAY

With heritage greens and maple vinaigrette. While quantity lasts - baked fresh daily | 13



# Quintelicious 2018

Welcome to Birdys

Enjoy our menu a la carte or price fixed 3 course for \$40

## Appetizers

Mussels, pan braised in kimchi, flavours of red pepper, ginger and garlic (Pyramid Ferments, PEC) infused Beer (Prince Eddy's Chin Dropper Blond Ale) 14

Beer Braised Pork, slowly roasted to fall apart tender in MacKinnon Brothers 8 man EPA, served over an ace Baguette Crostini, topped with a spiced apple compote and aged Tickler Cheddar 14

## Mains

Seasoned Pickerel Filet (Taylor Fish Company, Wheatley Ont.), dusted in smoked paprika, pan fried topped with a wine, butter and caper sauce served with grilled seasonal vegetables and saffron risotto (True Saffron Co., Northumberland, Ont.)

26

Suggested beer pairing 555 Brewing Company, The Witness, a Belgian style wit beer, citrus and spice 20 oz draft 7.75

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Pork Tenderloin Schnitzel from Moira Foods, Belleville, Braised Red Cabbage, Creamy mashed potatoes, garnished with Old World Sauerkraut (Pyramid Ferments PEC) and seasoned with Ball Park Mustard (Cressy Mustard Co., PEC) 26

Suggested beer pairing Wild Card Brewing Saved by the Dunk. A German red, dark-wheat beer with flavors of bread, caramel and dark chocolate 20 oz draft 7.75

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Seared and Seasoned (Cured Spice Co., PEC) Petite Rack of Lamb (BJ McColl Farms, Frankford, Ont.) served medium rare, with a Black Olive Tapenade, Creamy Mashed Potatoes and Grilled Seasonal Vegetables 26

Suggested pairing from Signal Brewery, Belleville, Byte, very strong IPA, Hoppy, Citrus, Floral. 20 oz draft 7.75

## Dessert

Deconstructed Apple Crumble, Spiced Apple, Whiskey Caramel Cream Sauce, Granola Crumble 8

All Dairy From Reids Dairy in Belleville