

LUNCH



OYSTERS

All come with herb Mignonette & fresh horseradish cocktail sauce

each | 1/2 dozen | 1 dozen

PLEASE SEE THE BLACK BOARD FOR TODAY'S OYSTERS

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

ARTISANAL CHEESES

7 each | All Three 20

POINT REYES BAY BLUE

California, honeyed walnuts, pasteurized cow's milk, rustic, sweet & caramel finish

SAINT ANDRE

France, fresh pear jam, pasteurized cow's milk, soft-ripened, rich & creamy

IDIAZABAL

Spain, port soaked apricots, unpasteurized sheep's milk, firm, complex, buttery with a touch of smoke

MONDAY NIGHT SPECIAL

Available after 5pm

MONDAY FISH FRY

Buttermilk battered local cod served with hand cut fries, cole slaw & remoulade sauce 21.

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V | vegetarian VG | vegan GF | gluten free DF | Dairy free Social Bird uses local, sustainable, and natural ingredients whenever possible.

BITES

MARINATED CASTELVETRANO OLIVES

Lemon and herbs 7 | GF,V,VG

CHILE SPICED ALMONDS 6 | GF,V

SB ORIGINAL

DANCING DOG 15

Rittenhouse Rye, St. Germaine Elderflower liqueur, Bigalet China China, and Dolin Dry Vermouth, Angostura bitters, orange twist

FARM FRESH 12.5

Wheatley Vodka, Pear puree, lemon, cinnamon-sage syrup, Angostura bitters, Peychaud's bitters, lemon wheel

LITTLE HELPER 13

Sip Smith Gin, Sandeman Armada Cream Sherry, St Germaine Elderflower liqueur, Combier, Dolin Dry Vermouth, Peychaud's, lemon twist

DEVIL'S MEDICINE 12.5

Tequila, Del Maguey Vida Mezcal, lemon, honey, spicy ginger, jalapeno tincture, lemon wheel

FORBIDDEN FRUIT 13.5

Bombay Sapphire Gin, Velvet Falernum, Inna Quince shrub, lemon, bitters, lemon twist

OUT OF BOUNDS 14

Buffalo Trace Bourbon, Amaro Cio Ciaro, and Black Walnut Maple Bitters barrel aged for two weeks

FOR SHARING

GRILLED WILD PRAWNS ROMESCO

Head off, peeled, just the tail on, Romesco sauce, herbed salsa verde 16.75 | DF

"KFC" KOREAN FRIED CHICKEN WINGS

Crispy Mary's chicken wings, spicy apricot glaze, sesame seeds, cool herbed dipping sauce 14.25

BEELER'S DUROC PORK & VEAL MEATBALLS

Calabrian chile tomato sauce, basil, Parmesan, grilled bread 14.5

AVOCADO BRUSCHETTA

Pickled sweet peppers, crispy red onions, sea salt 12.95 | V

WILD KING SALMON TARTARE

Avocado, cucumber, poke vinaigrette, hand cut chips 16.5 | DF

BLACKENED LOCAL COD TOSTADAS

Cannellini bean puree, avocado crème fraiche, watermelon radish slaw, yuzu vinaigrette 17.95

STEAMED 3/4 POUND OF PEI MUSSELS

Coconut milk-vadouvan sauce, grilled bread 18 DF

TRUFFLED HAND CUT FRIES aioli 8.5 | V

RUSTIC BOWLS

TODAY'S WILD KING SALMON SPECIAL 24

BRANDT BEEF PRIME BAVETTE STEAK

Organic baby lettuces, baby carrots with cumin, toasted pumpkin seeds, aji amarillo-yogurt sauce, Muscatel vinaigrette, crispy onions 19.95

WILD PRAWNS & POLENTA

Organic polenta, wild mushroom ragout 19.75 | GF

GRILLED MARY'S CHICKEN BREAST

Arugula, endive, grapes, pears, sweet-salty walnuts, blue cheese & red wine-Dijon vinaigrette 17.5 | GF

VEGAN SUPER FOOD BOWL

Little Gems & arugula, quinoa, roasted kabocha squash & beets, avocado, toasted hazelnuts, vegan feta, beet-sherry vinaigrette 16.5 | GF, VG, V

SOUPS & SALADS

TODAY'S SOUP 9.5

LITTLE GEMS LETTUCES

Danish blue cheese, red onion, walnuts, balsamic vinaigrette 12 | GF, V

ARUGULA

Chile flakes, lemon, extra virgin olive oil, parmesan 8 | GF, V

ADD A GRILLED PROTEIN

MARY'S CHICKEN BREAST 9

WILD PRAWNS (4) 15.75

KING SALMON 16

MAINS

TODAYS PASTA SPECIAL AQ

RISOTTO

Roasted alba mushrooms, spinach, chives, truffle oil, parmesan 22 | GF, V available vegan

PETRALE SOLE

Garlic mashed potatoes, seasonal vegetable, lemon caper sauce 27

SNAKE RIVER FARMS WAGYU BURGER

Challah roll, lettuce, tomato, onion, housemade pickles & hand cut fries 16

Add avocado 2.75 | cheese 2.5 | Hobbs bacon 4.5 | over easy farm egg 3

SLOW BRAISED SHORT RIB SANDWICH

Roasted alba mushrooms, swiss cheese, baguette, burgundy dipping jus, hand cut fries 18.95

FRIED MARY'S CHICKEN BREAST & BUTTERMILK BISCUIT SLIDERS

Buttermilk biscuits, red pepper jelly, cheddar cheese, garlic aioli, Napa slaw, hand cut chips 16.95

LOCAL DIXON MEDITERRANEAN LAMB SLIDERS

Challah rolls, feta, cucumber yogurt sauce, tomato, arugula, hand cut fries 18.95

BRANDT BEEF PRIME BAVETTE STEAK FRITES

Grilled soy-tahini rubbed Bavette steak, chimichurri, truffled hand cut fries & arugula salad 34

BIRD HOUSE HOT SAUCE 2

Our house fermented pepper sauce

Executive Sous Chef, Carmelo Aragon, Chefs/Owners, Esin & Curtis deCarion General Manager, Frederic Zerach

CRAFTED MOCKTAILS N/A

FALL PEAR SPRITZ 7.5

Pear puree, lemon, cinnamon-sage syrup, sparkling water

NORTHSIDE COLLINS 7.5

Grapecfruit juice, gum syrup, muddled mint & cucumber, sparkling water

MISS NIGHTINGALE 7.5

Hibiscus, lime, cinnamon-sage syrup, sparkling water



WINE



**TAP** 6oz | 9oz | 18oz

**2021 ROBERT HALL SAUVIGNON BLANC**

Paso Robles 11 | 16.5 | 31

**2020 TREFETHEN CHARDONNAY**

Napa Valley, Oak Knoll  
12.5 | 18.25 | 36

**2018 MONTICELLO VINEYARDS**

Pinot Noir  
Napa Valley, Oak Knoll 12 | 18 | 34

**2019 POZZAN ANNABELLA**

Cabernet Sauvignon  
Napa Valley 13 | 19.5 | 39

**SPARKLING** 6oz | 9oz | BTL

**BRUT ROSÉ RIBEAUVILLÉ**

Crémant d'Alsace, France 12 | 18 | 48

**BRUT EXCELLENCE SCHARFFENBERGER**

Mendocino County 12 | 18 | 48

**ANDREOLA AKELUM PROSECCO N.V.**

Treviso, Veneto, Italy 10 | 15 | 40

**CHAMPAGNE LOMBARD EXTRA BRUT  
PREMIER CRU**

France 72

**ROSÉ** 6oz | 9oz | BTL

SYRAH/GRENACHE - ROSE

**2020 LES PETITS DIABLES ROSÉ**

Côtes de Provence, France 10 | 15 | 40

**2020 DOMAINE LE GALANTIN**

Bandol, France 14 | 21 | 56



**WHITE** 6oz | 9oz | BTL

**RIESLING**

**2020 VON WINNING**

Germany 12 | 18 | 48

**PINOT GRIGIO**

**2021 ST MICHAEL-EPPAN**

Alto Adige, Italy 13 | 19.5 | 52

**SANCERRE**

**2020 DOMAINE AUCHÈRE**

Sancerre, France 15.50 | 23.25 | 62

**GRÜNER VELTLINER**

**2020 ZUSCHMANN-SCHÖFMANN**

Weinviertel, Austria 12 | 18 | 48

**VERMENTINO**

**2021 CANTINE DOLIANOVA NEALI**

Sardegna, Italy 12.5 | 18.75 | 50

**SAUVIGNON BLANC**

**2020 TINPOT HUT**

Marlborough, New Zealand 12 | 18 | 48

**2020 LONG MEADOW RANCH**

Napa Valley 13 | 19.5 | 52

**ALBARINO**

**2021 MONTE PIO "O CONTO" ALBARINO**

Rias Baixas, Spain 12.5 | 18.75 | 50

**CHABLIS**

**2019 DOMAINE GUEGUEN**

Chablis, France, 65

**2019 DOMAINE BARAT**

Chablis, France 50

**2019 DAUVISSAT PETITE CHABLIS**

Burgundy, France 16 | 24 | 64

**CHARDONNAY**

**2018 DOMAINE SERENE**

Evenstad Reserve, Dundee Hills, Oregon 118

**2021 STAGS' LEAP**

Napa Valley 16 | 24 | 64

**2018 JORDAN**

Russian River Valley, Sonoma 58

**2018 MINER**

Napa Valley 77

**2018 RAMEY**

Russian River, Sonoma 67

**2020 ROMBAUER**

Carneros 18 | 27 | 76

**RED** 6oz | 9oz | BTL

**PINOT NOIR**

**2019 HITCHING POST**

Santa Barbara 16 | 24 | 64

**2018 BALLETO**

Russian River 14 | 21 | 56

**2019 PRENDO**

Tramin, Italy 36

**2019 OCCIDENTAL**

Sonoma coast 88

**2019 LAFOND**

Santa Rita Hills, Santa Barbara, California 62

**2019 SIDURI**

Willamette, OR 65

**2021 FAILLA**

Sonoma Coast, CA 68

**2020 SEA SMOKE "TEN"**

St. Rita Hills, CA 198

**MALBEC / TEMPRANILLO**

**2020 SIETE FINCAS MALBEC**

Mendoza Argentina 10 | 15 | 40

**2019 VALAGUA TEMPRANILLO**

Rioja Spain 11 | 16.5 | 44

**ZINFANDEL**

**2020 BEDROCK**

Old Vine, California 12 | 18 | 48

**2019 BACA DOUBLE DUTCH**

Dusi Vinyard, Paso Robles, CA 45

**2019 TURLEY STEACY RANCH**

Lodi, California 80

**2019 RIDGE PAGANI RANCH**

Sonoma, California 80

**MERLOT/SYRAH/SANGIOVESE**

**2017 DONATI MERLOT**

Central coast 12 | 18 | 48

**2018 MORISFARMS MORELLINO DI  
SCANSANO SANGIOVESE**

Tuscany, Italy 14.50 | 21.75 | 58

**2019 CA'MARCANDA**

"Promis", Super Tuscan, Tuscany, Italy 75

**2019 PRIDE MERLOT**

Napa Valley 90

**2019 CHATEAU MOULIN DE LA  
GRANGERE GRAND CRU**

Saint-Émilion, France 55

**2016 POGGIO LANDI BRUNELLO DI  
MONTALCINO**

Tuscany, Italy 135

**CABERNET SAUVIGNON**

**2020 TREANA**

Paso Robles 12.5 | 18.75 | 50

**2018 BUEHLER VINEYARDS**

Napa Valley 60

**2019 OLEMA**

Sonoma, CA 15 | 22.5 | 60

**2019 MAD HATTER**

Napa Valley 20 | 30 | 80

**2017 SANCTUARY**

Napa Valley 18 | 27 | 72

**2018 TREFETHEN**

Oak Knoll, Napa Valley 85

**2017 JORDAN**

Alexander Valley, Sonoma 108

**2017 SILVER OAK**

Alexander Valley, Sonoma 152

**CABERNET FRANC**

**2018 MONTICELLO VINEYARDS**

Napa Valley, Oak Knoll 56

**MONTEPULCIANO**

**2019 TORRE DEI BEATI**

Montepulciano D'Abruzzo 70

CORKAGE \$25 PER 750ML