

STARTERS

Selection of East Coast Oysters/classic accoutrements	24.
Grilled Scallops In Shell/dulse seaweed, caviar	23.
Cauliflower Salad/aged parmesan, golden raisins, capers, dill	19.
add grilled chicken 7. add shrimp 9. add grilled salmon 11.	
Brooklyn Burrata/pear and champagne mustard, gooseberries, pumpkin	19.

ENTREES

Fish & Chips/minted peas, tartar sauce	27.
Bluebird Cheeseburger/aged cheddar, bacon, house sauce, pickle	26.
Parmesan Risotto/burgundy truffle	30.
Beef Wellington/horseradish, potatoes, sauce bourguignonne	50.

LOUNGE BITES

Deviled Eggs trout roe, marigolds, dijonaise	14.
Parmesan and Truffle Fries	12.
Shaved Heirloom Cauliflower dill, parmesan, toasted spiced almonds, champagne vinaigrette	10.
Loch Duart Smoked Salmon pickled cucumbers, green grapes	16.
Artisanal Cheese and Charcuterie	26.
Kale and Smoked Goat Cheese Salad Canadian maple syrup, buttermilk dressing	14.
Jalapeno Cheddar Fritters spring onion panache	14.
Fried Chicken Tenders wasabi sesame, sriracha mayonnaise	15.
Maple Smoked Ham Toastie cabbot cheddar, shaved black truffle	24.

SWEET TREATS

Sticy Toffee Pudding vanilla ice cream	14.
Flourless Chocolate Sundae candied hazelnut	14.
Selection of Ice Creams or Sorbets	12.

SIGNATURE COCKTAILS

The Orchid Black Curan Vodka, Aomatic Tonic, St. Germain, chardonnay	15.
Espress Creamsicle Ketel Oranje, Bailey's Liqueur, La Colombe Draft Latte	15.
Bourbon Sour Makers Mark Bourbon, demerara syrup, lemon juice, orange juice	16.
Bluebird Martini Grey Goose Vodka, lemon, cane sugar	15.
American Negroni High Wire Botanical Gin, High Wire Southern Amaro, sweet vermouth, Bruto Americano	15.
Strawberry Up Don Julio Reposado, fresh strawberry, lime	16.
Thai Paloma Volcan Blanco Tequila, coconut, agave, grapefruit, thai chili, kaffir lime, Q Grapefruit	15.
Think Pink Oxley Cold Distilled Gin, Q Grapefruit Soda, blood orange	15.

SPARKLING WINE

Laurent Perrier 'La Cuvée' NV, Champagne - France (375ml)	27/59.
Chandon "Etoile" NV, California	18/79.
Jansz Rosé NV, Tasmania - Australia	22/84.

WHITE WINE

Zenato Pinot Grigio delle Venezie 2018, Veneto - Italy	15/69.
Dr. Loosen Riesling Dry 2018, Mosel - Italy	16/75.
Raffaitin Planchon Sancerre 2017, Loire Valley - France	18/83.
Newton Chardonnay Unfiltered 2016, Napa Valley - California	26/124.

ROSÉ WINE

Tormaresca Negroamaro 'Calafuria' 2018, Puglia - Italy (1500ml)	15/138.
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RED WINE

Landmark Vineyards Overlook Pinot Noir 2016, California	18/82.
Altos Malbec Terrazas de los Andes 2018, Mendoza - Argentina	15/69.
Prunotto Nebbiolo 2017, Piedmont - Italy	17/79.
Bodega Numantia Termes Tempranillio 2016, Castilla Y Leon - Spain	18/81.
Alexander Valley Vineyards Cabernet Sauvignon 2016, California	19/85.

BEER

Toast Lager draft- American Pale Ale, Bronx	10.
Brewdog 'Hazy Jane' draft - IPA, Scotland	10.
Samuel Smiths, Organic Lager 12 oz - Lager, England	12.
Firestone 'Union Jack' - IPA, California	10.
Fuller's, London Pride Ale, 11.2oz - Pale, England	10.
Bitburger Drive Non-Alcoholic, Germany	9.

Warning: consuming raw or undercooked meats, eggs, poultry, or seafood may increase your risk of foodborne illness.
Please contact your waiter if you require any information regarding allergies or intolerances.

Facebook/Twitter/Instagram: @bluebirdlondon_nyc

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