

CATBIRD

ROOFTOP TERRACE

• Appetizers •

House Bread v 9 tirokafteri & pesto

Crispy Brussels v GF 13 feta, curried chickpeas, lemon-tahini

Sticky Pork Belly GF 16 arugula, apple-fennel slaw, mostarda

Harissa Wings GF 15 marinated cucumbers & tomatoes, tzatziki

Mezze Platter v 19 tirokafteri, hummus, quinoa salad, fresh & pickled vegetables, flatbread

Weyanoke Salad v 9 tomatoes, cucumbers, red onions, croutons, ranch dressing

Add Tandoori Chicken 7 | Add Lemongrass Salmon 8

• Sweets •

Chocolate Torte 8 whipped cream, wild berries, berry coulis

NY Cheesecake 8 whipped cream, wild berries, caramel syrup

• Pizza •

Pizzas are 14 inches, Serves 2 • Gluten Free Crust Available

Fig & Pig 18 figs, prosciutto, chevre, arugula, caramelized onions, honey

Italian 18 salami, pepperoni, prosciutto, pepperoncini, olives, basil, pesto

Deluxe 18 pepperoni, sausage, olives, onions, tomatoes, mushrooms, peppers

Harissa Chicken 16 tandoori chicken, arugula, olives, onions, chickpeas, feta, harissa

Margherita v 15 spinelli mozzarella, basil, balsamic reduction, parmesan

Veggie v 17 brussels, onions, peppers, olives, mushrooms, tomatoes, chickpeas

Mushroom Truffle v 16 bechamel, fontina, gruyere, mushrooms, caramelized onions, truffle oil

Harvest 16 bechamel, fontina, gruyere, brussels, apples, pork belly

Pepperoni 14 marinara, pepperoni, hot honey

Cheese v 14 marinara, spinelli mozzarella, fontina, gruyere, feta, parmesan

**All orders are served as they are prepared.*

Owned and Managed by Taylor Hospitality

A gratuity of 20% will be added to parties of 8 or more

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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• Signature Cocktails •

Rooftop Bay Breeze 9 coconut rum, cranberry juice, pineapple juice

Blue Horizon 12 coconut rum, white rum, blue curacou, coconut cream, lemon juice, pineapple juice

Ruby Zest 11 gin, club soda, lemon juice, raspberry puree, lemon juice

The sprig Fizz 10 gin, club soda, lemon juice, rosemary simple syrup

Lemon Lagoon 9 vodka, blue curacao, lemonade, lemon juice

Vodka Sunset 11 vodka, peach schnapps, lemonade, orange juice, cranberry juice

Peach & Pine 12 bourbon, lemon juice, rosemary simple syrup, peach puree

Bourbon Buck 10 bourbon, lime juice, gingerbeer

• Margaritas 12 •

Tequila, triple sec, sour mix, salt or sugar rim

Classic, Watermelon, Peach, Strawberry, Raspberry

• Wines •

Serving Proverb wine *glass 6 bottle 24*

Cabernet, Pinot Noir, Merlot, Chardonnay, Merlot, Sauvignon Blanc, Rose, Pinot Grigio

The Crossings Sauvignon Blanc 35

Bonterra Cabernet 40

La Marca 30

• Bottle Beer •

Coors Light 6

Yuengling 6

Corona 6.5

Guinness 6

Heineken 6.5

Heineken Zero 5.5

High Noon Seltzer 6

Seasonal IPA

• Draft Beer •

Rotating selection of pilsners, lagers, IPA's, ciders & more!

• Non-Alcoholic •

Coke, Diet Coke, Sprite, Gingerale, Lemonade

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