


Littlebird

apps


HUMMUS 8

Our take on a Mediterranean staple, finished with olive oil & smoked paprika. Served with fresh carrots, celery, & grilled pita bread. **GF***

CHIPS & QUESO 8

Corn tortilla chips with creamy cashew queso blanco. **GF** 

CAULIFLOWER WINGS 9

Crispy cauliflower florets, battered with brown rice flour & tossed in our house buffalo sauce. **GF*** 

mains

All mains come with your choice of side.


BURGER 15

House made black bean patty or Impossible™ patty (+\$1) grilled to a perfect char. Served on a toasted bun with lettuce, tomato, dill pickle, onion & mayo.

CHICKEN SANDWICH 16

Hand battered oyster mushrooms in crispy clusters served on a buttered & toasted bun with dill pickle & mayo.

MUSHROOM STEAK ALFREDO 18

Seasonally available mushroom cluster seared in a hot cast iron pan, basted with plant-butter & rosemary sprigs. Served over our take on fettuccine alfredo. 

BLACK BEAN & SWEET POTATO TACOS 15


Served street taco style (3), topped with lime slaw garnish, pepitas, & sweet & spicy jerk sauce. **GF***

soups & bowls

GRAIN BOWL 16

A comforting classic, brown rice, roasted sweet potatoes, crispy roasted brussels, black beans, chickpeas, & a house special sauce. **GF**

AÇAÍ BOWL 16

Açaí pureed with banana & soy milk. Topped with fresh strawberries, granola, blueberries, & a drizzle of ginger maple syrup. **GF*** 

HARVEST SALAD 14

Bed of chopped romaine & kale, sweet potatoes, diced apple, ginger maple brussels, chickpeas, pepitas, with apple cider dressing. **GF**

LENTIL STEW 8

Cozy mix of red & green lentils, mixed vegetables. **GF**

sides

FRIES 4

GINGER MAPLE BRUSSELS 5

SOUP CUP 6

BLACK BEANS 4

SWEET POTATOES 5

SIDE SALAD 4

add ons:


VEGAN CHEESE +\$1

AVO +\$1

GRILLED JALAPEÑOS +\$1

QUESO +\$1

let's branch out

GF = Gluten Free **GF*** - Gluten Free with modifications  = contains nuts