

**breakfast
menu**



**served
7 am – 2:30 pm**

starters

breakfast sandwiches

TODAY'S PASTRIES · MP

HALF GRAPEFRUIT

Brûléed with Organic Cane Sugar · 4

STRAINED YOGURT

Fruit Preserves, Peanut Butter
Granola, Banana · 6

**PEANUT BUTTER GRANOLA
€ ALMOND MILK**

Blueberries, Banana, Hot or Cold · 6

Add a Side of Breakfast Potatoes or Side Salad to any Sandwich · 3

PORK KATSU

Breaded Pork Cutlet, Cabbage Slaw,
Sunny Egg, Fireball Mayonnaise,
Field & Fire Bun · 10

SMOKED SALMON

Dill Cream Cheese, Onion, Caper,
Scrambled Egg, Field & Fire Bun · 9

THE LITTLEBIRD

Sunny Egg, American Cheese,
Smoked Ham, Garlic Mayonnaise,
Field & Fire Bun · 8

CURRIED TOFU BUN

Cabbage Slaw, Chick Pea, Cilantro,
Peanut, Vegan Bun · 8

» **KITCHEN FAVORITES** «

**TWO EGGS YOUR WAY €
CHOICE OF TOAST** · 5

+ Substitute Polenta Dusted
Crisp Tofu
+ Add your favorite sides from below

**LATKE € SMOKED
SALMON PLATTER**

Smoked Salmon, Scrambled Eggs,
Apple Butter, Crème Fraîche, Pickled
Onion, Cucumber, Chive · 14

KIMCHI HASH

Mushroom, Onion, Cauliflower,
Kale, Kimchi, Soy Maple Glaze,
Sunny Egg · 12
+ Pork Belly · 3

sides

features

Breakfast Potatoes · 3.5

2 Latkes with Apple Butter,
Crème Fraîche, Chive · 6

Single Egg · 2

House Made English Muffin or
Sourdough Toast · 2

Wilted Greens with
Sesame Garlic Oil · 3.5

Curried French Lentils with
Madras Curry, Scallion, Cilantro · 3

Polenta Dusted Crisp Tofu · 3

Pastured Pork Sausage Patties · 4

Bacon · 4

Smoked Salmon with Chive · 4

THREE EGG OMELET

Goat Cheese & Chive, Fruit,
Petite Salad, Toast · 11
Choice of :
+ American Style – Fully Cooked,
Slightly Browned
+ French Style – Tender & Soft

EGGS IN PURGATORY

Sunny Eggs, Tomato & Eggplant Curry,
Lentil, Feta, Lamb Merguez Sausage,
Parsley, Mint, Cucumber · 14

FRENCH TOAST

Japanese Milk Bread, Sour Cherry,
Citrus Cream Cheese, Maple Syrup,
Pecan · 11

FARMER'S SOFT SCRAMBLE

Triple Creme Dutch Gouda, Chopped
Herbs, Kale, Raw & Cooked Market
Vegetables, Maple Tamari Glaze · 13

AVOCADO TOAST

Griddled English Muffin, Fried Kale,
Red Cabbage Slaw, Pickled Onion · 8
+ Soft Boiled Eggs · 4
+ Smoked Salmon · 4
+ Polenta Dusted Crisp Tofu · 3

BISCUITS € MUSHROOM GRAVY

Buttermilk Drop Biscuits, Leek, Sunny
Egg, Sweet Cream, Select Mushrooms,
Cracked Pepper · 11
+ Sage Breakfast Sausage · 4

CHICKEN € RICE BOWL

Chicken & Mushroom Broth, Soft Boiled
Egg, Jasmine Rice, Carrot, Scallion,
Cabbage, Mushroom, Nori, Onion · 13

FULL ENGLISH

Egg to Order, Mushrooms, Baked Beans,
Blistered Tomato, Breakfast Potatoes,
Breakfast Sausage Patty, Bacon, Toasted
English Muffin · 15

**lunch
menu**



**served
10:30 am – 2:30 pm**

**HOUSEMADE
FOUNTAIN DRINKS**

- Double Cherry Soda · 3.5
- Chocolate Soda · 3.5
- Vanilla Soda · 3.5
- Celery Soda · 3.5
- Black Licorice Soda · 3.5
- Chocolate Egg Creme · 4
- Vanilla Egg Creme · 4
- Egg Creme Special · 4

PASTRIES

- Muffins · 2.75
- Scones · 3/3.5
- Chocolate Chunk, Fruit,
Bacon Cheddar & Chive
- Almond Polenta
Cake (GF) · 3
- Chocolate Chip
Walnut Cookie · 2.5
- Oatmeal Raisin Cookie · 2.5
- Lemon Curd Thumbprint · 2
- Cake of the Day · 7

bar snacks

CRISPY CHICKPEAS

Chili Lime Seasoned · 4

CASTELVETRANO OLIVES

Herb Oil · 6

ROASTED ALMONDS · 4

AVOCADO CHIP DIP

Sour Cream, Chive, Michigan
Potato Chips · 8

soups & salads

SOUP & SALAD

Cup of Soup of Your Choice & Side
Salad with Chicken or Tofu · 12

CHOP

Shaved Seasonal Vegetables, Pickled
Golden Raisin, Toasted Quinoa,
Turmeric Sweet Onion Vinaigrette · 5/9
+ Pork Belly · 3

TORN LETTUCE SALAD

Garden Greens, Balsamic
Vinaigrette, Radish, Carrot · 4/7

UNTRADITIONAL CAESAR

Kale & Cauliflower, Potato Chip,
Mature Gouda · 5/9
+ Sardines · 4.5
+ Chicken · 4

FRENCH LENTIL SOUP

Sumac, Scallion, Cucumber,
Fried Chickpeas · 4/7

CHICKEN SOUP

Jasmine Rice, Scallion, Raw & Cooked
Vegetables, Chicken · 5/8

sandwiches

Add a Side of Fries or Side Salad to any Sandwich · 3

GRILLED CHEESE

Cheddar, Mature Gouda,
Dill Pickles, Japanese Milk Bread · 8
+ Crisp Pork Belly · 3

FRIED BOLOGNA

Dijon Mayonnaise, Frisee,
Milty Cheddar, Pickled Onions,
Field & Fire Bun · 10
+ Sunny Egg · 2

CHEESEBURGER

Two Pastured Beef Patties,
American Cheese, Dijon Mayonnaise,
Dill Pickles, Field & Fire Bun · 11
+ Sunny Egg · 2
+ Pork Belly · 3

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Ask your server about menu items that are cooked to order or served raw.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Please inform your server of any allergies or dietary restrictions.

dinner
menu



served
4:30 pm – 10 pm

bar snacks

CRISPY CHICKPEAS

Chili Lime Seasoned · 4

ROASTED ALMONDS · 4

CASTELVETRANO OLIVES

Herb Oil · 6

AVOCADO CHIP DIP

Sour Cream, Chive, Michigan
Potato Chips · 8

starters

SELECTION OF CHEESES

Served with Proper Accoutrements · 14

BATTLESHIP CURRY FRIES

Pastured Beef, Scallion, Nori · 11

CHICKEN LIVER MOUSSE

Fruit Preserves, Pistachio,
Toasted Bread · 8

TWICE COOKED

SWEET POTATOES

Smoked Bacon, Miso Caramel,
Lime Leaf, Fried Kale, Peanut · 8

ROASTED CAULIFLOWER

Carrot, Cumin Yogurt, Pickled Golden
Raisin, Parsley, Mint · 8

STEAMED ZUCCHINI

Soy Glaze, Sesame, Peanut, Cilantro,
Scallion · 4/7

soups & salads

SOUP & SALAD

Cup of Soup of Your Choice & Side
Salad with Chicken or Tofu · 12

CHICKEN SOUP

Jasmine Rice, Scallion, Raw & Cooked
Vegetables, Chicken · 5/8

FRENCH LENTIL SOUP

Sumac, Scallion, Cucumber, Fried
Chickpeas · 4/7

UNTRADITIONAL CAESAR

Kale & Cauliflower, Potato Chip,
Mature Gouda · 5/9

+ Sardines · 4.5

+ Chicken · 4

CHOP

Shaved Seasonal Vegetables, Pickled
Golden Raisin, Toasted Quinoa,
Turmeric Sweet Onion Vinaigrette · 5/9
+ Pork Belly · 3

SPANISH TINNED SARDINES

Dijon, Pickled Onion & Parsley Salad,
Saltine · 8

CITRUS & AVACADO SALAD

Grapefruit, Orange, Pickled Beet,
Feta, Greens, Pistachio, Orange
Marmalade Vinaigrette · 11

entrées

DUCK & LATKES

Confit Duck, Apple, Kale, Crème Fraîche,
Chive · 24

LAMB MEATBALLS

Eggplant, Curried Lentils, Feta,
Cucumber Salad, Yogurt · 22

MUSHROOM & SWEET

POTATO BOWL

Hen of the Woods, Trumpet
Royale & Crimini Mushrooms,
Pickled Black Lentils, Fried Kale,
Scallion, Mushroom Gravy · 19

MARKET CATCH

Fresh Seafood, Selection Varies · MP

CHEESEBURGER

Two Pastured Beef Patties,
American Cheese, Dijon Mayonnaise,
Dill Pickles, Field & Fire Bun · 11
+ Hand Cut Fries · 3
+ Egg · 2
+ Pork Belly · 3

THREE EGG OMELET

Goat Cheese & Chive, Fruit,
Petite Salad, Toast · 11

Choice of :

+ American Style – Fully Cooked,
Slightly Browned
+ French Style – Tender & Soft

PORK SCHNITZEL

Warm Potato Salad, Caper, Golden
Raisin, Sunny Egg · 19

desserts

CAKE OF THE DAY · 7

GOAT CHEESE

Date, Honey, Rosewater, Pistachio · 6

POLENTA ALMOND CAKE

Citrus Curd, Almond, Preserved
Balaton Cherry · 8

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