



Our Commitment to Your Experience and Health

Here at Morningbirds, we are very concerned about the quality of food being served to the general public. Therefore we have made it our mission to serve the best quality food possible.

Our food and beverages:

- *contain no high fructose corn syrup*
- *contain no poisonous/toxic sodium nitrate and nitrite*
- *is not genetically modified*
- *contain organic ingredients*
- *no artificial colors*
- *no artificial flavors*
- *is all natural*
- *cooked in non-toxic cookware*
- *air chilled instead of water chilled all natural chicken*
- *grass fed beef*
- *responsibly sourced seafood with minimized mercury content*
- *organic spices, sugars, flours, dairy products, sauces, produce, etc.*
- *no monosodium glutamate (MSG)*

Our hand crafted fresh made to order brunch menu requires a longer wait time than a traditional quick service brunch. Please consider this when you make your reservation.



Morningbirds

THE BRUNCH PLACE



While all of our dishes are considered favorites and chef inspired, these particular dishes are unique to Morningbirds and hard to find anywhere else.

Please let your server know if you have an allergies we need to consider.

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

Bright Beginnings

~ *Angel'd Eggs ~ \$15

Flavorful halved eggs filled with a creamy dill bacon blend topped with crawfish

~ Green Goddess Avocado Toast - Vegan ~ \$14

Fresh and Healthy Avocado, Special Seasonings, Tomato and Bricoe Toast

~ *Morning Glory Charcuterie Board ~ \$34

Nitrate and Nitrite free Salami & Prosciutto, Nutty Gouda Cheese, Brie spread, Goat Cheese with fig jam, Olives, Praline Pecans and Fig Preserves, water crackers & toast points

~Inside Out Wedge ~ \$14

Deconstructed Wedge Salad with Nitrate Free Bacon, Blue Cheese Crumbles, Cherry Tomatoes, Sweet Balsamic Drizzle with Blue Cheese Dressing.

~Mini Belgian Shrimp & Waffles ~ 2 per plate ~ \$12 or 3 per plate ~ \$18

 ~ Cinnamon Rolls ~ \$14
~ Regal & Rich Bacon Steak ~ \$18

Morningbirds Masterpieces

~ Our Signature Recipe Fresh Batter Pancake Stacks, Waffles (classic style or mini Belgian), or French Toast ~ Choose (Double Stack Pancake, Waffles, or French Toast)

Choose your style:

~ Buttermilk with whipped butter and our signature Syrup ~ \$15

~ Blueberry Granola with Blueberry Syrup ~ \$20

~ Strawberry Shortcake with Fresh Strawberry Syrup ~ \$20

~ Bananas Foster with Butter Rum Sauce ~ \$20

~ Fudge & Chocolate Chips with Fresh Vanilla Bean Sauce and Whipped Cream ~ \$20

Morning Sides

~ Yukon Smashed Potatoes \$8 (add corned beef for \$4) ~ White Cheese Stone Grits \$8

~ Applewood Bacon \$8 ~ Turkey Sausage \$8 ~ Turkey Bacon \$8 ~

*Fluffy Cloud Scrambled Eggs \$8 ~ Glazed Fruit Salad \$7

~ Creamy Vanilla Bean Oatmeal With Toppings (Vegan) \$8

Noon Sides

~ Hand Cut Golden Fries \$7 ~ Macaroni & Cheese \$9 ~ Candied Yams \$9

~ Masterpiece Vegan Collard Greens \$9 ~ Spiral Sliced Ham \$8 ~ Side Salad \$8

Speciality Sides

~ Butterflake Biscuits \$4 (two for \$6) ~ Corned Beef \$6 ~ *Omelette (your way) \$10

~ White Gravy \$4 (with turkey sausage \$8) ~ One Masterpiece \$10

~ One Speciality Masterpiece (\$15) ~ *Side of Catfish \$13

~ *Side of Jumbo Shrimp (4) \$12 ~ 3 Wings \$16 ~ Rich and Regal Bacon \$18

Early Entrees

~ *The Peacock ~ \$31

Choice of Signature Pancake, Waffle, French Toast or Biscuits with Choice of one Breakfast protein, two Eggs your way, Grits or Oatmeal, & Yukon Smashed Potatoes. Upcharge for specialty styles (i.e. - Strawberry Shortcake) - \$5 and Regal & Rich Bacon Steak ~ \$10

~ Maple Match ~ \$24

Our exclusive Southern Chicken and Waffles
3 Flavorful Chicken Wings or Jumbo Fried Shrimp and One Signature Waffle



~ Fiery Phoenix ~

Our slow cooked stone ground cheese grits with your choice of protein.

Catfish (fried or grilled) with our rich crawfish sauce - \$28

Jumbo Shrimp (fried or grilled) with our rich crawfish sauce - \$31

Grass Fed Braised Short Ribs - \$39



~ *American Bird ~ \$21

Cheddar Cheese Omelette with your choice of onion, spinach, bell peppers, tomatoes, basil, and mushrooms. with a side of Spiral Sliced Brown Sugar Chemical Free Ham and a butterflake biscuit.



~ The Cardinal ~ \$21

Nitrate and Nitrite Free Deluxe Corned Beef and Hash.
Potatoes, onions, peppers and savory corn beef served with a butterflake biscuit and an egg on top or on the side (any style)



~ Three Little Birds ~ \$24

Curry Chicken Salad, Egg Salad, and Tuna Salad served with a Toasted Bagel or Brioche served with a side of fruit salad

~ Farm Bird ~ \$21

Smoked Turkey Burger on Onion Roll w/caramelized onions, lemon garlic aioli, lettuce, tomato, and white american cheese with a side of Fresh Cut Golden Fries.

~ The King Fisher ~ \$29

Organic Herb Fried Chicken Wings or Fish Platter with 2 noon or morning sides



~ Swan Song ~ \$18

Biscuits and Turkey Sausage Gravy with 2 morning sides



~ The Goopy Bird ~ \$31

~ Our Famous Cinnamon Rolls ~ served with your choice of Breakfast protein, Eggs your way, Grits or Oatmeal, & Yukon Smashed Potatoes.

Lox and Bagels - \$21

Toasted bagel with our exclusive cream cheese spread, smoked salmon, onions and capers. Add an egg on top or on the side (any style).

Eat Like A Bird



~ Bird Song - Vegan ~ \$14

Multi-Layered Fruit and Granola Parfait with Yogurt (Dairy or Coconut Milk based)

~ Super Sparrow - Vegan ~ \$12

Vanilla Spiced Oatmeal with cinnamon brown sugar, raisins and our made in house fresh nut free Granola on the side. Served with our Brioche Toast.



~ Tooty Fruity Toucan - Vegan ~ \$14

~ Our Glazed Fruit Salad in an entree portion topped with coconut whipped cream.

~ Rainbow Bird ~ Vegan ~ \$16

Vegan Breakfast Hash Entree, Kale, Cauliflower, Peppers, Onion, Mushrooms

Family Style Menu

Family Style ~ \$40/person

This menu is required for parties of 9 or more.

Drinks ~ included with refills

Coffee/Hot Tea ~ Unsweetened/Sweet Tea ~ All Natural Sodas ~ All Natural Lemonades (no refills) ~ bottomless mimosas or sangria (add \$20pp up to 2 flavors)

Appetizers ~ Select 2 included ~ Select 3 or more (add \$8 pp per addition)

Cinnamon Rolls ~ Avocado Toast ~ *Angled Eggs ~ Wedge Salad ~ Shrimp and Waffles ~
~ Charcuterie Board (add \$10 pp)

Masterpieces - Select 2 included ~ Select 3 (add \$5 pp)

~ Mini Pancakes ~ Mini Belgian Waffles ~ French Toast ~

Proteins ~ Select 2 included ~ Select 3 or more (add \$8 pp per addition)

Chicken Wings, Catfish (grilled or fried) ~ Shrimp (grilled or fried) ~ Chicken, Egg and/or
Tuna Salads ~ Braised Short Ribs (add \$12 pp) ~ Corned Beef Hash ~ Brown Sugar Spiral Ham
~ Applewood Bacon ~ Turkey Sausage ~ Turkey Bacon ~ Rich and Regal Bacon (add \$12 pp)

Sides ~ Select 2 included ~ Select 3 (add \$4 pp per addition)

Yukon Smashed Potatoes ~ White Cheese Stone Grits ~ Glazed Fruit Salad ~
Creamy Vanilla Bean Oatmeal ~ Scrambled Eggs ~ Vegan Collard Greens ~ Hand Cut Fries ~
Macaroni & Cheese ~ Candied Yams ~

Desserts ~ Select 1 included ~ Select 2 (add \$5 pp)

Banana Pudding ~ Apple Crumb ~ Peach Cobbler

The Royal Wren

~ Our Exclusive Royal Afternoon Tea ~
by Reservation Only - \$95 pp

Tea is served English style with fresh tea leaves in beautiful ornate tea sets.

The Royal Afternoon Tea (service for 2 or 4) includes:

Enjoy premium select teas paired with a beautiful assortment of appetizing finger sandwiches, quiches, bite sized desserts and chef choice surprises.

Make your reservation request through our hostess, our website
at www.morningbirdsrestaurant.com or via Morningbird's management.