

cookie bar & grill

MENU

SOUP

seasonal creamed cauliflower with brown butter & fried sage - 7

SALADS

thai grilled chicken salad:
bibb lettuce, carrots, fried garlic, peanuts, chilies,
& lime ginger vinaigrette - 14

apple, english cheddar, cider vinaigrette,
toasted walnuts on fresh arugula - 12

♣ roasted beets, romaine, ricotta, roasted hazelnuts,
pickled red onion, & lemon vinaigrette - 12

SMALL PLATES

southern deviled eggs with chives & espellette - 3

the pickle jar - 4

chicken-liver mousse, balsamic onion marmalade,
crostini & cornichons - 8

house-seasoned olives & spiced pecans - 7

cheese plate with honeycomb,
house tomato jam, & crostini - 15

charcuterie plate - 14

SANDWICHES

slow-roasted pork, cucumber, pickled carrot,
kimchee ketchup, cilantro & mayo on brioche - 12

thin-sliced roast beef, shaved gruyere,
peppernata, horseradish cream on house-made
grilled country bread - 11

♣ mozzarella, basil, roasted red peppers, capers,
& arugula on house-made focaccia - 9

char-grilled burger on brioche (choice
of gruyere or cheddar cheese) & hand-cut fries
with roasted garlic dijonaise - 14

thick-cut BLT with basil pesto aioli
on house-made focaccia - 9

A WORD ABOUT OUR MENU

At Byrd's Cookie Bar, we pride ourselves on using local ingredients and make everything possible in-house.

- Our breads are made from scratch in our bakery.
- We brine our own pickles, carrots, & onions.
- Our ricotta cheese is made in-house.
- We source meat locally from Savannah River Farms.
- Herbs & greens are from Vince Baker's farm.
- Sauces, dressings, & marmalades are from scratch.

Menu by Chef James Levens

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