

We serve delicious comfort food cooked with the love of your grandma and the skill of passionate chefs that is meant to be shared like a family supper. Pull up a chair, order yourself some home cookin' and enjoy!

# GOODBIRD KITCHEN • DINNER

Chef / Partner Brett Smith • Chef Jimmy Giesler • Sous Chefs Jonathan Reyes & Llohan Martinez



## Good STARTERS

### DEVILED EGGS (4) 7

horseradish louie, fresh chives, crispy pork cheeks

### BROCCOLI & BEER CHEESE SOUP 6

hot pepper relish

### WARM PIMENTO GOAT CHEESE 9

goat cheese, grilled flatbread, tomato jam

### HOT CHICKEN DRUMSTICKS 8

blue cheese, carrot-celery slaw

### CHICKEN & POTATO FRITTERS 7

house breadcrumbs, mozzarella, mustard sauce

## SIDES <sup>4 small</sup>/<sub>7 large</sub>

*ask about our daily seasonal sides*

### MASHED POTATOES & GRAVY

#### COLLARD GREENS

slow cooked pork shoulder

#### HOUSE SLAW

### GREEN CHILE MAC & CHEESE

crispy breadcrumbs

#### GARLIC FRIES

### CREAMED CABBAGE

crispy pork cheeks

### BUTTERMILK WAFFLES

maple pumpkin seed butter

### CHILLED BLACK EYED PEAS

citrus marinade

### CREAMY GRITS

## The SALAD

romaine, arugula, boiled egg, apple, cucumber, cherry tomatoes, blue cheese, pumpkin seeds, bacon, big 'ol croutons, house vinaigrette

5 small 9 big 14 bigger

## THE BUCKET

12 PIECES OF CHICKEN  
country or brown gravy,  
serves four

\$37 Fried \$33 Rotisserie

\$35 Fried, Rotisserie Combo

## BUTTERMILK CHEDDAR Biscuits

fresh baked to order  
with honey butter

.50 each

## Plates

**FRIED CHICKEN** *drink TOWNIE OR MEATHOOKS* 13.75  
four pieces, country sausage gravy

**HOT CHICKEN** *drink TOWNIE OR ROOSTER CRUISER* 14  
fried chicken with a kick

**ROTISSERIE CHICKEN** *drink HOWDY OR MEATHOOKS* 12.5  
brown gravy

**HAND CARVED ROAST BEEF\*** *drink HOWDY OR MEATHOOKS* 14  
horseradish sauce, brown gravy

**WOOD-FIRED PORK SHOULDER** *drink MEATHOOKS* 12  
caramelized onion marmalade

**MISSISSIPPI CATFISH** *drink TOWNIE* 13.5  
cornmeal fried, house tartar sauce

**GARDEN PLATTER** *drink HOWDY OR MEATHOOKS* MKT  
build your own from our fresh, vegetarian sides

## Platters

**CHICKEN & WAFFLES** *drink HOWDY* 14  
maple pumpkin seed butter, country gravy

**HOT MESS OF SHRIMP** *drink MEATHOOKS* 18  
smoked tomato, charred peppers, creamy grits

## Sandwiches

**GBK CHICKEN** *drink MEATHOOKS* 10  
choice of original, hot, grilled, with pepper relish, sesame seed bun

**SHAVED ROAST BEEF\*** *drink HOWDY OR MEATHOOKS* 11  
pepper, onion, fried pickles, horseradish sauce

**WOOD-FIRED PORK ROAST** *drink MEATHOOKS* 9  
onion marmalade, herb mayo, bulkie roll

## BLUE PLATES

**SUNDAY SMOKED BBQ PORK RIBS** 16  
*drink ELKHORN OR OL' ZIPPY*

**MONDAY BURGER NIGHT\*** 9  
*drink TOWNIE OR MEATHOOKS*

**TUESDAY MEATLOAF** 14  
*drink TOWNIE*

**WEDNESDAY CHICKEN POT PIE** 10  
*drink HOWDY OR MEATHOOKS*

**THURSDAY PRIME RIB\*** 20  
*drink HOWDY*

**FRIDAY FISH FRY** 16  
*drink BIG ROSIE, TOWNIE OR HOWDY*

**SATURDAY CHICKEN FRIED STEAK** 13  
*drink HOWDY OR MEATHOOKS*

## Good SWEETS

*traditional* WHOOPIE PIES 4 each

*hot fudge* BROWNIE SUNDAE 6

*homemade* PIE OF THE DAY MKT

SHAKE *or* ROOT BEER FLOAT 5

ICE CREAM 4  
vanilla or chocolate

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. REGARDING THE SAFETY OF THESE ITEMS, WRITTEN INFORMATION IS AVAILABLE UPON REQUEST.

We have a singular mission which has you in mind. We craft high quality beers that are flavorful, expertly balanced and, above all, outrageously drinkable. These are food-minded beers for fun-lovin' folks that are easy to drink. I think you'll want to put them in your mouth repeatedly. And often!



# THE POST BREWING COMPANY

Brewmaster / Partner Bryan Selders

**2014 GABF SILVER MEDAL WINNER**  
AMERICAN-STYLE OR INTERNATIONAL STYLE



10 oz \$3  
16 oz \$5  
Growler \$17  
Pitcher \$17

### HOWDY BEER *the all american pilsener*

This smooth, drinkable pils features a lovely American hop flavor and aroma which give way to a delicate malt flavor that finishes crisp and clean.

**COLOR LIGHT STRAW**

**HOP BITTERNESS MODERATE**

**HOP AROMA AND FLAVOR MODERATE TO HIGH**

**MALT CHARACTER LIGHT, BREADY, CRISP**

**YEAST LAGER**

**ABV 4.5%**



10 oz \$3.5  
16 oz \$6  
Growler \$18  
Pitcher \$19

### HOT CHICKEN *loves* COLD BEER

### TOWNIE ALE *it's what we're drinking*

This hoppy American ale delivers an amazing complex hop aroma and flavor and firm bitterness balanced by a smooth malt backbone that will leave you wanting more.

**COLOR DEEP GOLD**

**HOP BITTERNESS HIGH**

**HOP AROMA AND FLAVOR HIGH TO VERY HIGH**

**MALT CHARACTER TOASTY, CRISP**

**YEAST ALE**

**ABV 6.2%**



10 oz \$3  
16 oz \$5  
Growler \$18  
Pitcher \$18

### MEATHOOKS *dark mild ale*

Toasty, biscuity, and satisfying, lush layers of malt flavor and aroma culminate in a clean, dry finish that begs another taste. Meathooks is the perfect companion to great food and excellent conversation. It's like a warm hug from the inside out.

**COLOR DEEP MAHOGANY**

**HOP BITTERNESS LOW**

**HOP AROMA AND FLAVOR LOW**

**MALT CHARACTER TOASTY, BISCUITY**

**YEAST ALE**

**ABV 4.2%**



10 oz \$4.5  
14 oz \$7  
Growler \$23  
Pitcher \$28

### ROOSTER CRUISER *double IPA*

This all-malt double IPA is brewed to 8.6% ABV with not much more than American 2-row barley malt rich with biscuity goodness. Rooster Cruiser is spiced with the experimental hop varieties Pekko and Azacca and is dry-hopped at an alarming rate delivering aromas which are herbal and redolent of lemon and pine. The big mouthfeel is warming and satisfying culminating in a long bittersweet finish.

**COLOR DEEP GOLD**

**HOP BITTERNESS HIGH**

**HOP AROMA AND FLAVOR VERY HIGH**

**MALT CHARACTER BISCUITY, FULL**

**YEAST ALE**

**ABV 8.6%**

*Take Home  
a 6'er*

**NOW  
AVAILABLE!  
SIX PACK  
TOWNIE  
AND  
HOWDY  
CANS  
TO-GO!**

**ASK YOUR  
SERVER HOW TO  
GET YOURS.**

