

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
- GBK CHICKEN NOODLE SOUP** 6
seasonal vegetables, egg noodles
- WARM PIMENTO GOAT CHEESE** 9
haystack 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 4 small 7 large

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
- HAND CARVED ROAST BEEF*** *drink HOWDY OR MEATHOOKS* 11
horseradish sauce, fried pickles, bulkie roll
- WOOD-FIRED PORK ROAST** *drink MEATHOOKS* 9
onion marmalade, herb mayo, bulkie roll

BLUE PLATES

- SUNDAY FRIED CHICKEN TACOS** 12
drink TOWNIE
- 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.**

