

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!



Good STARTERS

DEVEILED EGGS (4) 7

horseradish louie, fresh chives, crispy pork cheeks

ROASTED BUTTERNUT SQUASH SOUP 5

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

BROCCOLI & PEPPER SLAW

GREEN CHILE MAC & CHEESE
crispy breadcrumbs

GARLIC FRIES

CREAMED CABBAGE
crispy pork cheeks

BUTTERMILK WAFFLES
maple pumpkin seed butter

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

BLUE PLATES

SUNDAY CHICKEN PARMESAN 12

MONDAY BURGER NIGHT* 9

TUESDAY CHICKEN CORDON BLEU 12

WEDNESDAY CHICKEN POT PIE 10

THURSDAY PRIME RIB* 20

FRIDAY FISH FRY 16

SATURDAY CHICKEN FRIED STEAK 13

Plates

FRIED CHICKEN	four pieces, country sausage gravy	13.75
ROTISSERIE CHICKEN	brown gravy	12.5
HAND CARVED ROAST BEEF*	horseradish sauce, brown gravy	14
WOOD-FIRED PORK SHOULDER	caramelized onion marmalade	12
MISSISSIPPI CATFISH	cornmeal fried, house tartar sauce	13.5
GARDEN PLATTER	build your own from our fresh, vegetarian sides	MKT

Platters

CHICKEN & WAFFLES	maple pumpkin seed butter, country gravy	14
HOT MESS OF SHRIMP	smoked tomato, charred peppers, creamy grits	18

Sandwiches

FRIED CHICKEN	sausage gravy, biscuit	10
HAND CARVED ROAST BEEF*	horseradish sauce, fried pickles, bulkie roll	11
WOOD-FIRED PORK ROAST	onion marmalade, herb mayo, bulkie roll	9

Good SWEETS

<i>traditional</i> WHOOPIE PIES	4 each
<i>hot fudge</i> BROWNIE SUNDAE	6
<i>homemade</i> PIE OF THE DAY	MKT
SHAKE <i>or</i> ROOT BEER FLOAT	5
SOFT SERVE	4
	vanilla, chocolate or twist

WE ARE HAPPY TO TAKE MULTIPLE PAYMENTS, BUT WE ASK KINDLY THAT PARTIES OVER 12 LIMIT THEMSELVES TO ONE BILL.

*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.



About Our Goodbird

THESE BIRDS ARE BETTER THAN THE REST. WE TOOK THE TIME TO DO OUR HOMEWORK, AND USE THE BEST EQUIPMENT AROUND. IT KEEPS OUR FRIED BIRD JUICY WHILE GUARANTEEING A CRISPY CRUST. A HUMANELY RAISED ALL-NATURAL BIRD THAT HAS BEEN BRINED FOR HOURS, TAKEN A FEW LAPS IN BUTTERMILK AND THEN DREDGED IN SEASONED GLUTEN FREE FLOUR. AFTER THAT, IT'S COOKED TO PERFECTION. FRIED CHICKEN THAT IS RESTED FOR A FEW MINUTES TO LET THE FLAVORS MELD. THEN SEASONED AGAIN WITH OUR SPICY GOODNESS SHAKER. AFTER ALL THAT LOVE, CARE AND ATTENTION TO DETAIL, OUR GoodBird IS SIMPLY MOUTH-WATERINGLY DELICIOUS.



AT THE BIRD POST ★ "SMITTY"

Brett "Smitty" Smith is a natural born chicken wrangler and true hospitalitarian. Every finger licking good bite that this kitchen produces is a testament to his commitment to serving you, our beloved guest, the finest yard bird and fixins' in the region. We're not sure whose quote this is, Socrates' or Smitty's, but it sums up the Chef's thoughts on hot chicken and cold beer succinctly: "Eat it. Drink it. It's good."



AT THE BREW POST ★ BRYAN

Bryan "No Nickname" Selders has been making yeast happy for a while now. The pleasant by-product of this endeavor will surely keep your mouth happy time and time again. Try some beer between mouthfuls of chicken. It's awesome!

THE POST BREWING COMPANY • 105 W EMMA ST • LAFAYETTE CO • 303.593.2066 • DINNER 4PM NIGHTLY • LUNCH 11AM FRI & SAT • HAPPY HOUR 4-6PM MON-FRI • BRUNCH 9AM SUNDAY

Goodbird is committed to using only the finest sourced proteins available that are treated with respect and love from start to finish. Ask your server about the life story of our proteins. We love to share the tale.