

STARTERS

Soup of the Day

Soups made daily from scratch in our kitchen.
Ask your server for today's culinary creation. **\$4**

Scotch Egg

Invented by a London department store, enjoy this British Isle pub favorite of sausage-wrapped hard-boiled egg served with H.P. Sauce, of course, & celery cream. **\$5**

Panko-Crusted Pickle Chips

House-made pickles, panko-breaded, deep-fried, served with horseradish cream & mixed greens. **\$5**

House-Cut French Fries

Tossed with sea salt, with enough to share. **\$5**
With rich Guinness gravy, **\$6**; or truffle cheese fondue, **\$8**

JoJo's

The term jojo originated in Elyria, Ohio. Unpeeled wedges of potatoes, fried and served with Blue Moon jalapeno cheddar & bacon cream cheese. **\$6**

Roasted Shishito Peppers

Delicately sweet, roasted & tossed with sea salt, served with a citrus pesto. **\$6**

Hummus of the Day

Chickpeas, tahini, olive oil & Chef's daily selection of special ingredients, served with flatbread. **\$7**

Sea Salted Hot Pretzel

Served with our own Blue Moon jalapeno cheddar & bacon cream cheese. **\$7**

Sweet Potato Fries

Tossed in sea salt, honey & cinnamon-bourbon butter. **\$7**

Beer Steamed Mussels

Available two ways: in a broth of shallots, tomato, garlic & Blue Moon, a Belgian-style wheat ale; or in a yellow curry coconut cream, served with flatbread. **\$9**

Braised Pork Belly

Served with apple-frisee salad, sweet chili & braising jus. **\$9**

Wings

Asian BBQ, Garlic & Parmesan Cheese, Yellow Curry, Mild, Medium, Hot HOT or naked

Ten deep-fried chicken wings, with your choice of sauce, carrots, celery & ranch or blue cheese dressing. **\$10**

Sliders

Originally dubbed "slyder" by a fast food chain, this mini sandwich has become popular from coast to coast. We have three versions & you can order three or five at a time.

Amber beer braised pork shoulder & house-made pickles: 3 for \$7, 5 for \$11

Lamb burgers topped with feta cheese & tzatziki sauce: 3 for \$10, 5 for \$16

Ground sirloin mini burgers served with our house-made pickles: 3 for \$5, 5 for \$8



THREE BIRDS TAVERN

1492 Fourth St. N.,
St. Petersburg
727.895.2049

Monday-Friday 11:30 a.m. to 1 a.m.
Saturday & Sunday 11 a.m. to 1 a.m.

Visit us online:
ThreeBirdsTavern.com

and follow us on Facebook
at [Facebook.com/ThreeBirdsStPete](https://www.facebook.com/ThreeBirdsStPete)

SANDWICHES

Includes fries, salad or vegetable of the day

Substitute sweet potato fries or soup of the day for additional \$2. Add aged cheddar, blue, smoked gouda, pepper jack, muenster or feta cheese, \$1; bacon or fried egg, \$2

Amber Beer Braised Pork Shoulder

Tender, slow-braised pork shoulder, chipotle BBQ sauce, creamy mustard slaw & house-made pickles. **\$10**

Atlantic Salmon

Grilled Atlantic salmon topped with fresh dill cream cheese, fried capers & greens. **\$9**

Yuengling Battered Atlantic Cod

5 ounces of fresh Atlantic cod in Yuengling batter, fried to a golden brown, served with our own malted tartar sauce. **\$11**

Grilled Shishitos & Cheese

Aged cheddar, pepper jack & muenster cheeses grilled with flavorful shishito peppers. **\$9**

Chicken & Cheese

Your call, grilled or fried chicken breast, choice of cheese, greens & tomato. **\$9**

Spicy BBQ Chicken

Deep-fried, chipotle breaded chicken breast, chipotle BBQ sauce, pepper jack cheese, tobacco onions, roasted garlic aioli & greens. **\$10**

Wagyu Hot Dog

Grilled kobe-style all-beef hot dog, house-made pickles & tobacco onions. **\$8**

That's A Lot Of Bacon BLT

Nine slices of Applewood smoked bacon, Sriracha mayo, greens & tomato. **\$9**

Lamb Burger

Ground lamb seasoned with red wine, garlic & oregano, topped with feta cheese, tzatziki sauce, red onion, greens & tomato. **\$14**

Avocado Chili Burger

Half pound ground sirloin, fresh avocado slices, fried egg, Applewood smoked bacon, cilantro chili lime mayo & Tabasco sauce. **\$11**

Mushroom Guinness Gravy Burger

Half pound ground sirloin, cheddar cheese, tobacco onions & Guinness gravy. **\$10**

Pork Belly & Blue Cheese Burger

Half pound of ground sirloin, crispy pork belly, blue cheese, greens & tomato. **\$10**

Shishito Pepper Burger

Half pound ground sirloin, roasted shishito peppers, smoked gouda cheese, roasted garlic aioli & greens. **\$9**

CLUCK IT! Make any of our burgers a grilled chicken breast sandwich.

ENTRÉES

Served with side salad & choice of dressing

Available 5-11 pm

Vegetarian Risotto of the Day

Imported Arborio rice & imported, aged Parmesan cheese, vegetable stock & fresh vegetable of the day. **\$13**

Chipotle Breaded Chicken & Waffle

Malted Belgian waffle, cinnamon bourbon butter, maple syrup, deep-fried, chipotle “smoked chili pepper” breaded chicken breast & fresh cut fries. **\$13**

Three Birds Shepherd's Pie

Seasoned ground lamb & beef, creamy mashed potatoes, vegetable succotash, Guinness gravy & tobacco onions. **\$13**

Fish & Fries

8 ounces of fresh Atlantic cod dredged in our Yuengling beer batter, deep-fried to a golden-brown, served with malted tartar sauce, creamy mustard slaw & fresh cut fries. **\$16**

Herb Marinated Bone-In Pork Chop

10 ounce bone-in herb marinated pork chop, vanilla balsamic Maytag blue cheese drizzled potato wedges & grilled asparagus. **\$16**

Pan Seared Airline Chicken Breast

Tender chicken breast, sauteed spinach, herb & lemon quinoa with red wine butter sauce. **\$15**

Dijon Crusted Atlantic Salmon

Pan seared dijon crusted fresh Atlantic salmon filet, creamy mashed potatoes, sautéed rainbow chard & lemon red wine butter sauce. **\$17**

Beer Braised Baby Back Ribs

Half slab of dry rubbed & Yuengling braised baby back ribs, finished on the grill with house sweet & spicy BBQ sauce, baked potato & fresh corn on the cob. **\$16**

As a thoughtful aside, \$3 each

Grilled Asparagus

Sautéed Spinach

Sautéed Rainbow Chard

Lemon & Herb Quinoa

Creamy Mustard Slaw

Side Salad

After 5 pm, you may also choose

Creamy Mashed Potatoes or Baked Potato

SALADS

Add grilled chicken breast or scoop of chicken or egg salad, **\$3**; grilled Atlantic salmon, **\$4**

House Made Dressings: Balsamic Vinaigrette, Roasted Beet Vinaigrette, Roasted Tomato Vinaigrette, Blue Cheese, Carrot Ginger or Ranch

The Tavern Salad

Mixed greens, tomato, cucumber, carrots, red onion, pickled beets & fresh croutons. **\$7**

Grilled Romaine Salad

Grilled hearts of baby romaine lettuce, tomato, red onion, Applewood smoked bacon, blue cheese crumbles, balsamic vinaigrette & fresh croutons. **\$9**

Grilled Chicken Salad

Grilled chicken breast, mixed greens, tomato, cucumber, carrots, Applewood smoked bacon, chick peas, blue cheese crumbles, sliced hard-boiled egg, pickled beets & fresh croutons. **\$12**

Cold Poached Salmon & Spinach Salad

Poached Atlantic salmon, spinach, hard-boiled egg, Applewood smoked bacon, cucumber, carrots, tomato, red onion, cranberries & fresh croutons. **\$13**

HOUSE MADE DESSERTS

Camp Fire Chocolate Torte

Chocolate torte with smoked marshmallow fluff, graham cracker, vanilla bean ice cream & chocolate ganache sauce. **\$6**

Guinness & Vanilla Ice Cream Float

Topped with chocolate cookie crumbs & sea salt. **\$6**

Cappuccino Mousse

A refreshing cup of chilled cappuccino chocolate mousse, sprinkled with cookie crumbs, drizzled with caramel, and topped with fresh whipped cream & a biscotti. **\$5**

Bread Pudding of the Day

Ask your server for details. **\$5**

Black Cow

Smooth vanilla ice cream, coppery root beer & frothy foam topped with whipped cream & a cherry. **\$4**

CHILDREN'S MENU

Includes your choice of one side 10 & under only, please. **\$6**

Chicken Breast Sandwich, Grilled or Fried

Chipotle Breaded Chicken & Waffle

Chicken Wings, 5 pieces

Grilled Cheddar Cheese

Junior Tavern Burger

Mini Tavern Salad with Grilled Chicken

Single Egg Sandwich