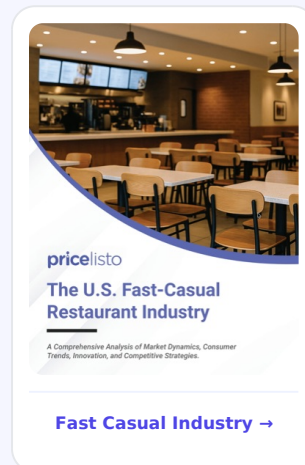




Littlebird

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



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Top Menu Items	
ITEM	PRICE
Latte & Smoked Salmon Platter Smoked salmon, scrambled eggs, apple butter, creme fraiche, pickled onion, cucumber, chive.	\$14.00
French Toast Japanese milk bread, sour cherry, citrus cream cheese, maple syrup, pecan.	\$11.00
Chicken Soup Jasmine rice, scallion, rawand cooked vegetables, chicken.	\$5.00
Breakfast Starters	
ITEM	PRICE
Half Grapefruit Bruleed with organic cane sugar.	\$4.00
Strained Yogurt Fruit preserves, peanut butter granola, banana.	\$6.00
Peanut Butter Granola & Almond Milk Blueberries, banana, hot, or cold.	\$6.00
Breakfast Sandwiches	
ITEM	PRICE
Pork Katsu Breaded pork cutlet, cabbage slaw, sunny egg, fireball mayonnaise, field and fire bun.	\$10.00
Smoked Salmon Dill cream cheese, onion, caper, scrambled egg, field and fire bun.	\$9.00
The Little Bird Sunny egg, American cheese, smoked ham, garlic mayonnaise, field and fire bun.	\$8.00
Curried Tofu Bun Cabbage slaw, chick pea, cilantro, peanut, vegan bun.	\$8.00
Breakfast Kitchen Favorites	
ITEM	PRICE
Two Eggs Your Way & Toast	\$5.00
Latte & Smoked Salmon Platter (Breakfast Kitchen Favorites) Smoked salmon, scrambled eggs, apple butter, creme fraiche, pickled onion, cucumber, chive.	\$14.00
Kimchi Hash Mushroom, onion, cauliflower, kale, kimchi, soy maple glaze, sunny egg.	\$12.00
Breakfast Features	
ITEM	PRICE
Three Egg Omelet Goat cheese and chive, fruit, petite salad, toast.	\$11.00
Eggs in Purgatory Sunny eggs, tomato and eggplant curry, lentil, feta, lamb merguez sausage, parsley, mint, cucumber.	\$14.00

ITEM	PRICE
French Toast (Breakfast Features) Japanese milk bread, sour cherry, citrus cream cheese, maple syrup, pecan.	\$11.00
Farmer's Soft Scramble Triple creme dutch Gouda, chopped herbs, kale, raw and cooked market vegetables, maple tamari glaze.	\$13.00
Avocado Toast Griddled English muffin, fried kale, red cabbage slaw, pickled onion.	\$8.00
Biscuits & Mushroom Gravy Buttermilk drop biscuits, leek, sunny egg, sweet cream, select mushrooms, cracked pepper.	\$11.00
Chicken & Rice Bowl Chicken and mushroom broth, soft boiled egg, jasmine rice, carrot, scallion, cabbage, mushroom, nori, onion.	\$13.00
Full English Egg to order, mushrooms, baked beans, blistered tomato, breakfast potatoes, breakfast sausage patty, bacon, toasted Engl...	\$15.00

Breakfast Sides

ITEM	PRICE
Breakfast Potatoes	\$3.50
Latkes (2) With apple butter, creme fraiche, chive.	\$6.00
Single Egg	\$2.00
Housemade English Muffin	\$2.00
Sourdough Toast	\$2.00
Wilted Greens with Sesame Garlic Oil	\$3.50
Curried French Lentils With madras curry, scallion, cilantro.	\$3.00
Polenta Dusted Crisp Tofu	\$3.00
Pastured Pork Sausage Patties	\$4.00
Bacon	\$4.00
Smoked Salmon with Chive	\$4.00

Bar Snacks

ITEM	PRICE
Crispy Chickpeas Chili lime seasoned.	\$4.00
Castelvetrano Olives Herb oil.	\$6.00
Roasted Almonds	\$4.00
Avocado Chip Dip Sour cream, chive, Michigan potato chips.	\$4.00

Lunch Soups & Salads

ITEM	PRICE
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Soup & Salad	\$12.00
Cup of soup of your choice and side salad with chicken or tofu.	
Chop	\$5.00
Shaved seasonal vegetables, pickled golden raisin, toasted quinoa, turmeric sweet onion vinaigrette.	
Torn Lettuce Salad	\$4.00
Garden greens, balsamic vinaigrette, radish, carrot.	
Untraditional Caesar	\$5.00
Kale and cauliflower, potato chip, mature Gouda.	
French Lentil Soup	\$4.00
Sumac, scallion, cucumber, fried chickpeas.	
Chicken Soup (Lunch Soups & Salads)	\$5.00
Jasmine rice, scallion, rawand cooked vegetables, chicken.	

Lunch Sandwiches

ITEM	PRICE
Grilled Cheese	\$8.00
Cheddar, mature Gouda, dill pickles, Japanese milk bread.	
Fried Bologna	\$10.00
Dijon mayonnaise, frisee, melty cheddar, pickled onions, field and fire bun.	
Cheeseburger	\$11.00
Two pastured beef patties, American cheese, Dijon mayonnaise, dill pickles, field and fire bun.	

Lunch Pastries

ITEM	PRICE
Muffins	\$2.75
Scones	\$3.00
Chocolate chunk, fruit, bacon cheddar and chive.	
Almond Polenta Cake	\$3.00
Gluten-free.	
Chocolate Chip Walnut Cookie	\$2.50
Oatmeal Raisin Cookie	\$2.50
Lemon Curd Thumbprint	\$2.00

Lunch Housemade Fountain Drinks

ITEM	PRICE
Double Cherry Soda	\$3.50
Chocolate Soda	\$3.50
Vanilla Soda	\$3.50
Celery Soda	\$3.50
Black Licorice Soda	\$3.50
Chocolate Egg Creme	\$4.00
Vanilla Egg Creme	\$4.00

Item	Price
Egg Creme Special	\$4.00
Beverages	
Item	Price
Regular Coffee	\$3.50
Decaf Coffee	\$3.50
Americano Coffee	\$3.00
Cappuccino Coffee	\$3.50
Cortado Coffee	\$3.25
Espresso Coffee	\$2.25
Latte Coffee	\$4.00
Macchiato Coffee	\$3.00
Chai	\$4.50
Matcha Latte	\$4.00
Hot Chocolate & Steamers	\$3.00
Hot Tea	\$2.75
Earl gray, chamomile, jasmine hong cha java black, roasted almond.	
Double Cherry Soda (Beverages)	\$3.50
Chocolate Soda (Beverages)	\$3.50
Vanilla Soda (Beverages)	\$3.50
Celery Soda (Beverages)	\$3.50
Black Licorice Soda (Beverages)	\$3.50
Egg Cremes	\$4.00
Chocolate, vanilla, special.	
Fresh Squeezed Grapefruit Juice	\$4.00
Milk Beverage	\$2.00
Soy Beverage	\$2.00
Almond Beverage	\$2.00
Mexican Coke	\$3.00
Diet Coke	\$3.00
Vernors Ginger Ale	\$3.00
Fever Tree Tonic	\$3.00
Carafe of Sparkling Water	\$3.00
Fresh Squeezed Orange Juice	\$4.00
Organic Juice Box	\$1.50

Starters

ITEM	PRICE
Chicken Liver Mousse Fruit preserves, pistachio, toasted bread.	\$8.00
Selection of Cheeses Served with proper accoutrements.	\$14.00
Twice Cooked Sweet Potatoes Smoked bacon, miso caramel, lime leaf, fried kale, peanut.	\$8.00
Roasted Cauliflower Carrot, cumin yogurt, pickled golden raisin, parsley, mint.	\$8.00
Battleship Curry Fries Pastured beef, scallion, nori.	\$11.00
Steamed Zucchini Soy glaze, sesame, peanut, cilantro, scallion.	\$4.00

Lunch Bar Snacks

ITEM	PRICE
Roasted Almonds (Lunch Bar Snacks)	\$4.00
Avocado Chip Dip (Lunch Bar Snacks) Sour cream, chive, Michigan potato chips.	\$4.00
Crispy Chickpeas (Lunch Bar Snacks) Chili lime seasoned.	\$4.00
Castelvetrano Olives (Lunch Bar Snacks) Herb oil.	\$6.00

Soups & Salads

ITEM	PRICE
Soup & Salad (Soups & Salads) Cup of soup of your choice and side salad with chicken or tofu.	\$12.00
French Lentil Soup (Soups & Salads) Sumac, scallion, cucumber, fried chickpeas.	\$4.00
Chicken Soup (Soups & Salads) Jasmine rice, scallion, rawand cooked vegetables, chicken.	\$5.00
Citrus & Avocado Salad Grapefruit, orange, pickled beet, feta, greens, pistachio, orange marmalade vinaigrette.	\$11.00
Untraditional Caesar (Soups & Salads) Kale and cauliflower, potato chip, mature Gouda.	\$5.00
Spanish Tinned Sardines Dijon, pickled onion and parsley salad, saltine.	\$8.00
Chop (Soups & Salads) Shaved seasonal vegetables, pickled golden raisin, toasted quinoa, turmeric sweet onion vinaigrette.	\$5.00

Entrees

ITEM	PRICE
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Mushroom & Sweet Potato Bowl	\$19.00
Hen of the woods, trumpet royale and crimini mushrooms, pickled black lentils, fried kale, scallion, mushroom gravy.	
Cheeseburger (Entrees)	\$11.00
Two pastured beef patties, American cheese, Dijon mayonnaise, dill pickles, field and fire bun.	
Three Egg Omelet (Entrees)	\$11.00
Goat cheese and chive, fruit, petite salad, toast.	
Pork Schnitzel	\$19.00
Warm potato salad, caper, golden raisin, sunny egg.	
Lamb Meatballs	\$22.00
Eggplant, curried lentils, feta, cucumber salad, yogurt.	

Desserts

ITEM	PRICE
Polenta Almond Cake	\$8.00
Citrus curd, almond, preserved balaton cherry.	
Goat Cheese	\$6.00
Date, honey, rosewater, pistachio.	