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Littlebird

Menu Prices — October 24, 2026

Littlebird menu with prices in United States, updated November 2019: 112 items across 17 categories, prices from $1.50 to $22.00.

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Littlebird Menu with Prices (United States)

Littlebird menu with prices in United States, updated November 2019: 112 items across 17 categories, prices from $1.50 to $22.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/littlebird

Menu categories: Top Menu Items · Breakfast Starters · Breakfast Sandwiches · Breakfast Kitchen Favorites · Breakfast Features · Breakfast Sides · Bar Snacks · Lunch Soups & Salads · Lunch Sandwiches · Lunch Pastries · Lunch Housemade Fountain Drinks · Beverages · Starters · Lunch Bar Snacks · Soups & Salads · Entrees · Desserts

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**
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**

ITEM	PRICE
Avocado Chip Dip Sour cream, chive, Michigan potato chips.	**$4.00**

Lunch Soups & Salads

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

Lunch Sandwiches

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

Lunch Pastries

ITEM	PRICE
Muffins	**$2.75**
Scones Chocolate chunk, fruit, bacon cheddar and chive.	**$3.00**
Almond Polenta Cake Gluten-free.	**$3.00**
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**

ITEM	PRICE
Vanilla Soda	**$3.50**
Celery Soda	**$3.50**
Black Licorice Soda	**$3.50**
Chocolate Egg Creme	**$4.00**
Vanilla Egg Creme	**$4.00**
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 Earl gray, chamomile, jasmine hong cha java black, roasted almond.	**$2.75**
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 Chocolate, vanilla, special.	**$4.00**
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**

ITEM	PRICE
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**

ITEM	PRICE
Chop (Soups & Salads) Shaved seasonal vegetables, pickled golden raisin, toasted quinoa, turmeric sweet onion vinaigrette.	**$5.00**

Entrees

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

Desserts

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