



## BRUNCH MENU

### MORNING WARM-UP

#### Classic Buttermilk Biscuits

Honey Butter, Housemade Jam 16

#### Deviled Eggs GF - four served -

- Yardbird Classic\* 16
- Jalapeño & Bacon Jam 18

#### Fried Green Tomato BLT Stack

House-Smoked Pork Belly, Pimento Cheese, Tomato Jam, Frisée, Lemon Vinaigrette 18  
*- feeling fresh? sub avocado for pork belly! -*

#### Skillet Cornbread

Sharp Cheddar, Jalapeño, Bacon, Honey Butter 16

#### Ambrosia Fruit Salad GF

Fresh Seasonal Fruit, Coconut, Whipped Cream 15

#### Honey Butter Toast

Thick Sliced, Cinnamon Sugar, Honey Butter 12

### LIGHT & EASY

#### Southern Oatmeal GF

Steel-Cut Oats, House Granola, Coconut, Honey, Fresh Berries, Nuts, Dried Fruit 22

#### Iceberg Wedge Salad GF

House-Smoked Bacon, Baby Iceberg Lettuce, Charred Corn, Tomato, Avocado, Housemade Buttermilk Ranch 18

#### Little Gem Caesar Salad

Cherry Tomato Confit, Everything Crumble, Pickled Grapes, Preserved Lemon, Creamy Manchego Dressing 18

#### Country Cobb Protein Bowl GF

Grilled Chicken, Field Peas, Corn, Apples, Avocado, Kale, Crispy Quinoa, Tomato, Red Onion, Pickled Lemon Vinaigrette 25

#### Smoked Salmon Avocado Toast\*

Toasted Ciabatta, Radish, Roasted Tomato, Avocado 28  
*- add eggs any style\* +6 -*

### CRACKED, SCRAMBLED & BIG OL’SKILLETS

#### Gravy Train\*

Our Famous Fried Chicken, Creamy Country Gravy, Bacon, Scramble, American Cheese 22

#### Holy Trinity Hash\* GF

Creamy Dirty Rice, Short Rib, Sunny-Side Eggs, Boiled Peanut Chili Crisp, Scallions 26

#### Smoked Brisket Huevos Rancheros\* GF

Sunny-Side Eggs, Avocado, Pico, Pepitas, Chiles, Tortilla Chips 24

#### All American Breakfast\*

Sunny-Side Eggs, Crispy Bacon, Sausage, Yardbird Hashbrowns, Toast 28

#### Breakfast Burrito

Spicy Chorizo Scramble, Potato, Bacon, Green Chili Queso, Fritos 24

#### Ribeye Steak & Eggs\* GF

14oz Boneless Ribeye, Chimichurri MP

### YARDBIRD CLASSICS

#### Chicken & Waffles

Chilled Spiced Watermelon, Sharp Cheddar Waffle, Honey Hot Sauce, Bourbon Maple Syrup 42  
*- available gluten-friendly -*

#### The Great American Wagyu Burger\*

Farmer’s Egg, Bourbon Maple Slab Pork Belly, American Cheese, Special Sauce, Crispy Pickled Onion, Truffle Fries 35

#### Lewellyn’s Fine Fried Chicken

½ of our Famous Bird, Honey Hot Sauce 36  
*- available gluten-friendly -*

#### Shrimp & Grits Sunrise Bowl\* GF

Cheesy Grits, Sunny-Side Eggs, Sweet Corn, Smoky Sausage, Medley of Peppers, Louisiana Hot Sauce 28

#### Low & Slow Brisket Dip

Smoked Brisket, Caramelized Onion, Swiss, Roasted Garlic Aioli, Horseradish Cream, Truffle Fries 35

#### Lobster Mac & Cheese

Whole Lobster, Creamy Five Artisanal Cheese Sauce MP

### FRESH FROM OUR BAKERY

#### Yardbird Cinnamon Roll

Salted Bourbon Caramel, Cream Cheese Frosting, Candied Pecan 18

#### Biscuit Donut Bites

Cinnamon Sugar, Nutella Coffee Sauce 14

#### Crème Brûlée Waffles GF

Fresh Whipped Cream, Strawberries 18

#### Biscuit French Toast

Overnight-Soaked Cinnamon Biscuits, Blueberry Compote, Powdered Sugar 22

### ODDS & ENDS

#### Mac & Cheese V

Creamy Five Artisanal Cheese Sauce, Crispy Herb Crust 15

#### Chicken Biscuit Sliders - two served -

Crispy Chicken, Pepper Jelly 16

#### Yardbird Hashbrowns GF/V

Scallions, Housemade Buttermilk Ranch 10

#### Just a Couple Eggs GF/V

Farm Fresh Eggs Done Your Way 6

#### Bacon GF

9

@YARDBIRDRESTAURANTS | RUNCHICK-

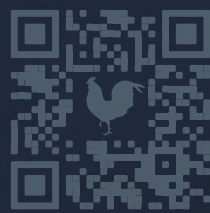
(V) Vegetarian – (VEGAN) Vegan – (GF) Gluten-Friendly

\*Consuming raw or undercooked items may increase the risk of illness. Some dishes may contain nuts. Please inform your server of any allergies or dietary restrictions. Gluten-Friendly items are prepared without gluten ingredients; however, cross-contact with gluten may occur during preparation. For your convenience, a discretionary 18% gratuity will be added on the final check for the service team.



# YARDBIRD

MIAMI | LAS VEGAS | SINGAPORE | LOS ANGELES | DALLAS | WASHINGTON D.C. | CHICAGO | DENVER



## HAND-PRESSED JUICES

- Green Giant**  
Cucumber, Celery, Apple, Kale, Honey 11
- Turmeric Tonic**  
Turmeric, Ginger, Lemon, Black Pepper 12
- Freshly Squeezed Orange Juice** 10

## BACK PORCH SIPPERS

- Southern Sweet Tea, Lemonade & Arnold Palmer** 7
- Flavors:* Passion Fruit, Peach, Strawberry, Watermelon, Dragon Fruit, Blackberry

## FEATURED WINES

### RED

- Pinot Noir - Argyle Bloom House**  
Willamette Valley, Oregon 18/72
- Pinot Noir - *Unshackled* by The Prisoner Wine Company**  
Oakville, California 16/65
- Cabernet Sauvignon - Auctioneer**  
Napa Valley, California 20/80
- Cabernet Sauvignon - My Favorite Neighbor**  
Paso Robles, California 28/115
- Red Blend - Walking Fool by Caymus**  
Suisun Valley, California 16/65
- Red Blend - Harvey & Harriet, SLO**  
Paso Robles, California 18/72
- Zinfandel - SALDO by The Prisoner Wine Company**  
North Coast, California 17/68



## SIGNATURE COCKTAILS

- Whiskey Business**  
Peanut Butter Fat-Washed Wild Turkey Bourbon, Crème de Moka, Chocolate Bitters 18
- Clear As Country Mornin'**  
Clarified Maker's Mark Bourbon, Barrel Aged Demerara, Lemon Juice 20
- Hotter Than Blazes**  
Pendleton Bourbon, Lemon Juice, Demerara, Hot Honey Ice Cube 18
- Smoke on the Water**  
Sazerac Rye, Toasted Demerara, Bitters, Cinnamon Smoke 16
- Bless Your Heart!**  
Del Maguey Vida Mezcal, Corazón Reposado Tequila, Lo-Fi Amaro, Lemon Juice, Sparkling Rosé 17

## BRUNCH LIBATIONS

- Yardbird Bloody Mary\***  
Jim Beam Bourbon, Housemade Mix, Bacon, Celery, Olive, Lime, Pickled Okra 16
- Seasonal Sangria**  
Red Wine, Seasonal Spirits, Housemade 15
- Yardbird Mimosa** ♦  
*Prosecco, Choice of Flavor:*  
Orange, Grapefruit, Pineapple or Cranberry  
15 glass / 50 bottle
- Spicy Rooster**  
Modelo Especial, Housemade Mix, Lime, Tajín 16

### SPARKLING & ROSÉ

- Veuve Clicquot Brut Yellow Label**  
Champagne, France 40/160
- Brut - Mumm**  
Napa Valley, California 16/65
- Brut Rosé - Mumm**  
Napa Valley, California 16/65
- Rosé - La Fête du Rosé**  
Côtes de Provence, France 16/65

### WHITE

- Chardonnay - *Unshackled* by The Prisoner Wine Company**  
Central Coast, California 16/65
- Chardonnay - Lingua Franca Avni**  
Willamette Valley, Oregon 20/80
- Chardonnay - Rombauer**  
Carneros, California 29/115
- Sauvignon Blanc - Métier by DeLille**  
Columbia Valley, Washington 17/68
- Sauvignon Blanc - *Unshackled* by The Prisoner Wine Company**  
Central Coast, California 16/68
- Moscato d'Asti - Michele Chiarlo Nivole**  
Piedmont, Italy 16/65

- Clarity & Courage**  
Corazón Reposado Tequila, Licor 43, Brown Butter, Orange, Coffee 16
- Firecracker In The Patch** ♦  
Corazón Blanco Tequila, Watermelon, Lime, Honey, Jalapeño 16
- Toes in the Sand**  
Aspen Vodka, Coconut Rum, Pineapple, Lime, Orgeat 17
- Ranch Hands & White Lies**  
The Botanist Gin, Lillet Blanc, Dry Vermouth, Yardbird Buttermilk Dill Ranch 20
- Lime & Dandy** ♦  
Mount Gay Rum, Lime Juice, Pineapple, Toasted Almond Bitters, Demerara, Egg White 17
- ♦Available Low-ABV with Lyre's

## BOTTLE & CAN BEER

- Stella Artois**  
Pale Lager • 5% • Belgium 9
- Voodoo Ranger *Juicy Haze* IPA**  
IPA • 7% • Colorado 10
- Modelo Especial**  
Lager • 4.4% • Mexico 10
- Fat Tire**  
Golden Ale • 5.2% • Colorado 9
- Michelob Ultra**  
Lager • 4.2% • Missouri 8
- Sun Cruiser Vodka Iced Tea**  
Gluten-Free • 4.5% 9
- Sun Cruiser Vodka Lemonade & Iced Tea**  
Gluten-Free • 4.5% 9
- Coors Light**  
Light Lager • 4.2% • Colorado 8
- Sam Adams - Just The Haze**  
Non-Alcoholic • <0.5% • Boston 8

## DRAFT BEERS

- The Hopfheiser *Yardbird Lager***  
Light Lager • 4% • Washington D.C. 8
- Port City *Monumental IPA***  
East Coast Style IPA • 6.4% • Virginia 12
- Atlas Brew Works *Seasonal Selection***  
Washington D.C. 12
- Right Proper *Seasonal Selection***  
Washington D.C. 12
- Dogfish Head *60 Minute***  
American IPA • 6.0% • Delaware 12
- Sam Adams Seasonal Tap** 9
- Ask our team for today's selection!*



- Well, I Declare**  
Remy Martin VSOP, Cointreau, Lemon Juice, Peach, Basil 22
- Velvet Blackberry Bourbon**  
Clarified Jim Beam Bourbon, Blackberry, Lemon Juice, Cardamom & Aromatic Bitters 20
- Gimme Some Sugar**  
Wheatley Vodka, Aperol, Strawberry, Lemon Juice, Vanilla Ice Cream 16
- Sippin' on Trouble**  
Pineapple-Infused Hendrick's Gin, St. Germain, Lemon Juice, Demerara, Fever Tree Tonic 18
- Good Ol' Southern Wisdom**  
Tres Generaciones Reposado Tequila, Agave, Bitters 28

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