

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

Texas Twinkie ^{GF}

Bacon Wrapped Jalapeño, Burnt Ends, Pimento Cheese,
Spiced Honey Glaze, Housemade Ranch 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! -

Chicken Biscuit Sliders - *two served* -

Crispy Chicken, Pepper Jelly 20

Skillet Cornbread

Sharp Cheddar, Jalapeño, Bacon, Honey Butter 16

Honey Butter Toast

Thick Sliced, Cinnamon Sugar, Honey Butter 12

LIGHT & EASY

Southern Oatmeal

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

CRACKED, SCRAMBLED & BIG OL'SKILLETS

Gravy Train Biscuit Sandwich*

Our Famous Fried Chicken, Creamy Country Gravy,
Baker's Bacon, Sunny-Side Egg, American Cheese 24

Holy Trinity Hash*

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

All American Breakfast*

Sunny-Side Eggs, Crispy Bacon, Sausage,
Yardbird Hashbrown, Toast 26

Smoked Brisket Huevos Rancheros*

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

Chicken & Egg Sandwich*

Crispy Chicken, Bacon, Sunny-Side Egg,
American Cheese, Brioche Bun, Chipotle Aioli,
Yardbird Hashbrown 22

Steak & Eggs*

Soft Scrambled Eggs, Boiled Peanut Chili Crisp 29

YARDBIRD CLASSICS

Chicken & Waffles

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

Lewellyn's Fine Fried Chicken

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

YB Nashville Hot Chicken

Carolina Reaper Rub Dip, House Pickles, Texas Toast 34
- eat at your own risk! -

The Great American Wagyu Burger*

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

Shrimp & Grits Sunrise Bowl* ^{GF}

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

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 Pecans 18

Biscuit Donut Bites

Cinnamon Sugar, Nutella Coffee Sauce 14

Crème Brûlée Waffles ^{GF}

Fresh Whipped Cream, Strawberries 18

Elvis Pancakes

Peanut Butter Mousse, Banana, Bacon Crumbles 18

ODDS & ENDS

Mac & Cheese ^V

Creamy Five Artisanal
Cheese Sauce,
Crispy Herb Crust 15

Crispy Brussels ^{GF/V}

Spiced Honey Glaze 14

Yardbird Hashbrowns

Scallions, Housemade
Buttermilk Ranch 10

Cheesy Grits ^{GF/V}

Stone Ground,
Sharp Cheddar 12

Fried Okra ^V

Buttermilk Ranch
Seasoning 12

Collard Greens ^{GF}

Smoked Ham Hocks,
Grilled Jalapeños, Sweet
Onion 15

Just a Couple Eggs ^{GF/V}

Farm Fresh Eggs Done
Your Way 6

Smoked Sausage

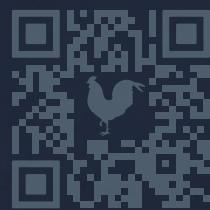
Signature Housemade
Links 9

Bacon ^{GF}

9

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



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 16/65
- Moscato d’Asti - Michele Chiarlo *Nivole***
Piedmont, Italy 16/68

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

- Peticolas Brewing *Golden Opportunity***
Kölsch • 4.6% • Texas 9
- Deep Ellum Brewing *Dallas Blonde***
Blonde Ale • 5.2% • Texas 9
- Revolver Brewing *Blood and Honey***
Pale Wheat • 7% • Texas 9
- Twisted X Brewing Co. *McConauhaze***
Hazy IPA • 6.5% • Texas 9
- Sam Adams Seasonal Tap** 9
Ask our team for today’s selection!



SIGNATURE COCKTAILS

- Blackberry Bourbon Lemonade**
Jim Beam Bourbon, Blackberry & Lemon
Original 16
Clarified 20
Low ABV 14
- Yardbird Old Fashioned**
Bacon-Infused Wild Turkey Bourbon Whiskey,
Maple Syrup, Angostura & Orange Bitters 18
- Classic Old Fashioned**
Four Roses Yellow Label Bourbon Whiskey,
Demerara, Angostura & Orange Bitters 16
- Firecracker in the Patch** ♦
Corazón Blanco Tequila, Watermelon, Lime,
Honey, Jalapeño 17

- Summer Love**
Corazón Reposado Tequila, Hibiscus,
Strawberry, Lime 18
- Toes in the Sand**
Aspen Vodka, Coconut Rum, Pineapple,
Lime, Orgeat 18
- Cucumber Cooler**
Bombay Sapphire Gin, St. Germain,
Cucumber, Lemon 16
- Sippin’ on Trouble**
Pineapple-Infused Hendrick’s Gin,
St. Germain, Lemon Juice, Demerara,
Fever Tree Tonic 18

- Peaches & Bubbles**
Calvados, Peach, Lemon, Bubbles 18
- Bless Your Heart!**
Del Maguey Vida Mezcal,
Corazón Reposado Tequila, Lo-Fi Amaro,
Lemon Juice, Sparkling Rosé 17
- Pretty N’ Pink - *spirit-free***
Passion Fruit, Grapefruit,
Fever Tree Grapefruit Soda 9
- Passion Fruit Breeze - *spirit-free***
Passion Fruit, Basil, Lemon, Ginger Ale 9

♦Available Low-ABV with Lyre’s

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For your convenience, a discretionary 18% gratuity will be added on the final check of groups of 6 or more for the service team. (V) Vegetarian – (VEG) Vegan – (GF) Gluten-Friendly. Gluten-Friendly items are prepared without gluten ingredients; however, cross-contact with gluten may occur during preparation. *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.