



ALL DAY MENU

STARTERS & SHARES

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! -

Skillet Cornbread

Sharp Cheddar, Jalapeño, Bacon, Honey Butter 16

Cajun Popcorn Shrimp

Pickled Fresnos, House Sauce 20

The Big Dipper

Roasted Poblano Queso, Pimento, Spinach,
Andouille, Jalapeño, Assorted Crispy Dippers 18

Southern Citrus Ahi Tuna Tartare ^{GF}

Avocado, Baby Peach, Cucumber, Apple, Coconut Broth,
Chipotle Aioli, Benne Seed Crisps 26

SALADS

ADD-ONS

Grilled or Crispy Chicken +6 | Shrimp +12 | Salmon +14

Country Cobb Protein Bowl ^{GF}

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

Iceberg Wedge ^{GF}

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

Little Gem Caesar

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

SIDES

Mac & Cheese ^V

Creamy Five Artisanal
Cheese Sauce,
Crispy Herb Crust 15

Crispy Brussels ^V

Spiced Honey 14

Southern Street Corn ^{GF}

Chipotle Crema, Farmer's
Cheese, Fresnos, Bacon 14

Mama's Mash ^{GF}

Fresh Chives 12

Collard Greens ^{GF}

Smoked Ham Hocks, Grilled
Jalapeños, Sweet Onion 15

Fried Okra ^V

Buttermilk Ranch Seasoning 12

Blackened Green Beans ^{GF/V}

Piquillo Pepper Sauce,
Cajun Spice, Lime, Cilantro 14

Fully Loaded Baked Potato ^{GF}

Bacon Lardons, Truffled Pimento
Cheese, Chives 16

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! -

Rotisserie Bird ^{GF}

Ancho Chile Marinated ½ Bird, Dirty Rice,
Blackened Green Beans, Chimichurri 36

The Great American Wagyu Burger*

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

Big Easy Blackened Shrimp & Grits ^{GF}

Cheesy Grits, Sweet Corn, Smoky Sausage,
Roasted Peppers, Louisiana Hot Sauce Butter 36

Lobster Mac & Cheese

Whole Lobster, Creamy Five Artisanal
Cheese Sauce MP

MAINS

Backyard BBQ ^{GF}

Alabama White BBQ Chicken, St. Louis Pork Ribs,
House Sausage, Burnt Ends, Corn, Chimichurri 48

St. Louis Ribs ^{GF}

The Smoke Show! 42

Grilled Blackened Salmon Filet* ^{GF}

Watercress Salad, Basil Pesto, Olive Relish 34

Creamy Jambalaya Pasta

Cajun Cream Sauce, Andouille Sausage,
Grilled Chicken, Shrimp, Roasted Peppers 34

Low & Slow Brisket Dip

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

Sweet Tea Braised Short Rib ^{GF}

Mama's Mash, Mushroom, Thyme 45

Blackened Center-Cut Filet Hot Rock ^{GF}

Fully Loaded Truffle Baked Potato, Chimichurri Sauce 62
- GUSSY IT UP -
crispy cajun shrimp +10 | 16oz butter-poached lobster +MP



FEATURES WINES

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 16/65

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

BOTTLE & CAN BEER

- Van Van Mojo Cider**
Blueberry Hard Cider • 6.1% • Chicago 12
- Goose Island *Bourbon County 2022***
Stout • 14.3% • Chicago 25
- Hopewell Lightbeam**
Hazy IPA • 6.3% • Chicago 15
- Stella Artois**
Pale Lager • 5% • Belgium 9

- Voodoo Ranger *Juicy Haze* IPA**
IPA • 7.5% • Colorado 10
- Modelo Especial**
Lager • 4.4% • Mexico 10
- Moody Tongue Orange Blossom**
Belgian Blonde • 5.4% • Chicago 10 / Tall Boy 15
- 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
- Ask about our seasonal beers!*

BACK PORCH SIPPERS

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

FEATURED FLIGHTS

- Bardstown's Best**
- Bottled-in-Bond Wheated Bourbon
- Double Barreled Rye
- Kentucky Straight Bourbon 40



- Beams Of Sunshine**
- Basil Hayden Toast
- Maker's Mark 46
- Knob Creek Single Barrel 30

SIGNATURE COCKTAILS

- Blackberry Bourbon Lemonade**
Jim Beam Bourbon, Blackberry, Lemon
- Original 16
- Velvet 20
- Low ABV 14
- Classic Yardbird Old Fashioned**
Wild Turkey Bourbon, Demerara, Angostura & Orange Bitters 18
- Tequila Old Fashioned**
Tres Generaciones Reposado Tequila, Agave, Orange Bitters 22
- Firecracker in the Patch** ♦
Corazón Blanco Tequila, Watermelon, Lime, Honey, Jalapeño 18

- Well, I Declare**
Remy Martin VSOP, Cointreau, Lemon Juice, Peach, Basil 22
- Toes in the Sand**
Aspen Vodka, Coconut Rum, Pineapple, Lime, Orgeat 18
- Southern Peach**
Jim Beam Bourbon, Aperol, White Peach, Lemon, Sweet Tea 16
- Sippin' on Trouble**
Pineapple-Infused Hendrick's Gin, St. Germain, Lemon Juice, Demerara, Fever Tree Tonic 18

♦Available Low-ABV with Lyre's

- Smoke on the Water**
Sazerac Rye, Toasted Demerara, Angostura Bitters, Cinnamon Smoke 20
- Passionate About Tequila**
Corazón Reposado Tequila, Passion Fruit, Lo-Fi Sweet Vermouth, Orange & Spicy Bitters 17
- Passion Fruit Breeze - *spirit-free***
Passion Fruit, Basil, Lemon, Ginger Ale 9