



YARDBIRD

DALLAS PRIVATE DINING & EVENTS





SHARED BRUNCH

OPTION I

First Course

(1) Bakery & (1) Starter

Second Course

(2) Mains & (2) Sides

OPTION II

First Course

(1) Bakery & (2) Starter

Second Course

(3) Mains & (2) Sides

BAKERY

Classic Buttermilk Biscuits ^V

Honey Butter, Housemade Jam

add country gravy - add'l per person

Skillet Cornbread

Sharp Cheddar, Bacon, Jalapeño, Honey Butter

Biscuit Donut Bites

Cinnamon Sugar, Nutella Coffee Sauce

Yardbird Cinnamon Roll

Salted Bourbon Caramel, Cream Cheese Frosting

Honey Butter Toast

Thick Sliced, Cinnamon Sugar, Honey Butter

MAINS

Lewellyn's Fine Fried Chicken

Our Famous Bird, Honey Hot Sauce

- available gluten-friendly -

Big Easy Blackened Shrimp & Grits ^{GF}

Cheesy Grits, Sweet Corn, Smoky Sausage, Medley of Peppers, Louisiana Hot Sauce Butter

YB Nashville Hot Chicken

Carolina Reaper Rub Dip, House Pickles

Ancho Chili Rotisserie ^{GF}

Chimichurri

Chicken Biscuit Sliders

Crispy Chicken, Pepper Jelly

Buttermilk Pancakes

Powdered Sugar, Fresh Berries

Crème Brûlée Waffle ^{GF}

Fresh Whipped Cream, Strawberries

Southern Oatmeal

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

STARTERS

Deviled Eggs ^{GF}

Dill, Chives, Smoked Trout Roe

Fried Green Tomato BLT Stack

House Smoked Pork Belly, Pimento Cheese,

Tomato Jam, Frisée, Lemon Vinaigrette

Little Gem Caesar

Cherry Tomato Confit, Everything Crumble,

Preserved Lemon, Creamy Parmesan Dressing

Iceberg Wedge ^{GF}

House-Smoked Bacon, Baby Iceberg Lettuce, Charred Corn,

Tomato, Housemade Buttermilk Ranch

Charcuterie Board | *add'l per person*

Chef's Selection of Cured Meats & Cheeses

SIDES

Mama's Mash ^{GF/V}

Fresh Chives

Southern Street Corn ^{GF}

Chipotle Crema, Farmer's Cheese,

Fresnos, Bacon

Cheddar Waffle

Crispy Cheddar,

Bourbon Maple Syrup

Blackened Green Beans ^{GF/V}

Piquillo Pepper Sauce, Cajun Spice,

Lime, Cilantro

Collard Greens ^{GF}

Smoked Ham Hocks, Grilled Jalapeños,

Sweet Onions

- Val Verde Farm, McAllen TX -

Crispy Brussels ^{GF/V}

Spiced Honey

Fried Okra ^V

Buttermilk Ranch Seasoning

Mac & Cheese ^V

Creamy Five Artisanal Cheese Sauce,

Crispy Herb Crust

Scrambled Eggs ^{GF}

Farm Fresh, Soft Scrambled

Hickory Smoked Bacon ^{GF}

Fresh Chives

Smoked Sausage ^{GF}

Signature Housemade Links

* Note items denoted with V vegetarian and/or GF Gluten-Friendly either are or can be made to meet those dietary restrictions.
Please specify dietary needs when ordering. * All pricing is subject to tax, administration fee and selected gratuity.



SHARED LUNCH

OPTION I

First Course

(1) Small Share & (1) Salad

Second Course

(2) Mains & (2) Sides

OPTION II

First Course

(3) Small Shares & (1) Salad

Second Course

(3) Mains & (2) Sides

SMALL SHARES

Deviled Eggs ^{GF}

Dill, Chives, Smoked Trout Roe

Classic Buttermilk Biscuits ^V

Honey Butter, Housemade Jam

Fried Green Tomato BLT Stack

House Smoked Pork Belly, Pimento Cheese,
Smoky Tomato Jam, Frisée, Lemon Vinaigrette

Charcuterie Board | *add'l per person*

Chef's Selection of Cured Meats & Cheeses

SIDES

Mama's Mash ^{GF/V}

Fresh Chives

Southern Street Corn ^{GF}

Chipotle Crema, Farmer's Cheese, Fresnos, Bacon

Classic Buttermilk Biscuits ^V

Honey Butter, Housemade Jam

Cheddar Waffle

Crispy Cheddar, Bourbon Maple Syrup

Collard Greens ^{GF}

Smoked Ham Hocks, Grilled Jalapeños, Sweet Onion
- Val Verde Farm, McAllen TX -

Crispy Brussels ^{GF/V}

Spiced Honey

Skillet Cornbread

Sharp Cheddar, Bacon, Jalapeño, Honey Butter

Blackened Green Beans ^{GF/V}

Piquillo Pepper Sauce, Cajun Spice, Lime, Cilantro

SALADS

Iceberg Wedge ^{GF}

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

Little Gem Caesar

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

MAINS

Lewellyn's Fine Fried Chicken

Our Famous Bird, Honey Hot Sauce

- available gluten-friendly -

Big Easy Blackened Shrimp & Grits ^{GF}

Cheesy Grits, Sweet Corn, Smoky Sausage, Medley of Peppers,
Louisiana Hot Sauce Butter

YB Nashville Hot Chicken

Carolina Reaper Rub Dip, House Pickles

Lemon Rosemary Rotisserie Bird ^{GF}

Chimichurri

Grilled Blackened Salmon Filet ^{GF}

Olive Relish, Pesto, Watercress

Roasted Chicken Wrap

Grilled Chicken, Romaine, Cherry Tomato Confit,
Creamy Manchego Dressing, Parmesan Cheese, Tortilla

Creamy Jambalaya Pasta

Cajun Cream Sauce, Andouille Sausage, Grilled Chicken

Low & Slow Brisket Dip

Smoked Brisket, Caramelized Onion, Swiss, Roasted Garlic Aioli,
Horseradish Cream

St. Louis Ribs ^{GF} | *add'l per person*

Hickory Smoked, Housemade BBQ Sauce

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FAMILY-STYLE DINNER MENU

OPTION 1

TO START *choice of one*

Classic Buttermilk Biscuits ^V

Honey Butter, Housemade Jam

Charcuterie Board | *add'tl per person*

Chef's Selection of Cured Meats & Cheeses

FIRST COURSE *choice of one*

Iceberg Wedge ^{GF}

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

Little Gem Caesar

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

SECOND COURSE *choice of one*

Lewellyn's Fine Fried Chicken

Our Famous Bird, Honey Hot Sauce
- available gluten-friendly -

YB Nashville Hot Chicken

Carolina Reaper Rub Dip, House Pickles

Lemon Rosemary Rotisserie Bird ^{GF}

Chimichurri

Seared Ribeye* | *add'tl per person*

Cowboy Butter

Big Easy Blackened Shrimp & Grits ^{GF}

Cheesy Grits, Sweet Corn, Smoky Sausage, Medley of Peppers, Louisiana Hot Sauce Butter

Creamy Jambalaya Pasta

Cajun Cream Sauce, Andouille Sausage, Grilled Chicken

Blackened Filet ^{GF} | *add'tl per person*

Olive Relish, Pesto, Watercress

SIDES *choice of one*

Mama's Mash ^{GF/V}

Fresh Chives

Southern Street Corn ^{GF}

Chipotle Crema, Farmer's Cheese, Fresnos, Bacon

Fried Okra ^V

Buttermilk Ranch Seasoning

Cheddar Waffle

Crispy Cheddar, Bourbon Maple Syrup

Collard Greens ^{GF}

Smoked Ham Hocks, Grilled Jalapeños, Sweet Onion
- Val Verde Farm, McAllen TX -

Crispy Brussels ^{GF/V}

Spiced Honey

Skillet Cornbread

Sharp Cheddar, Bacon, Jalapeño, Honey Butter

Blackened Green Beans ^{GF/V}

Piquillo Pepper Sauce, Cajun Spice, Lime, Cilantro

THIRD COURSE

Chef's Selection of Dessert

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FAMILY-STYLE DINNER MENU

OPTION II

TO START *choice of one*

Deviled Eggs ^{GF}

Dill, Chives, Smoked Trout Roe

Fried Green Tomato BLT Stack

House Smoked Pork Belly, Pimento Cheese,
Smoky Tomato Jam, Frisée, Lemon Vinaigrette

Classic Buttermilk Biscuits ^V

Honey Butter, Housemade Jam

Skillet Cornbread

Sharp Cheddar, Bacon, Jalapeño, Honey Butter

Charcuterie Board | *add'tl per person*

Chef's Selection of Cured Meats & Cheeses

FIRST COURSE *choice of one*

Iceberg Wedge ^{GF}

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

Little Gem Caesar

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

SECOND COURSE *choice of one*

Lewellyn's Fine Fried Chicken

Our Famous Bird, Honey Hot Sauce
- available gluten-friendly -

YB Nashville Hot Chicken

Carolina Reaper Rub Dip, House Pickles

Lemon Rosemary Rotisserie Bird ^{GF}

Chimichurri

Seared Ribeye* | *add'tl per person*

Cowboy Butter

Big Easy Blackened Shrimp & Grits ^{GF}

Cheesy Grits, Sweet Corn, Smoky Sausage, Medley of Peppers,
Louisiana Hot Sauce Butter

Creamy Jambalaya Pasta

Cajun Cream Sauce, Andouille Sausage, Grilled Chicken

Grilled Blackened Salmon Filet ^{GF}

Olive Relish, Pesto, Watercress

Blackened Filet ^{GF} | *add'tl per person*

Olive Relish, Pesto, Watercress

SIDES *choice of one*

Mama's Mash ^{GF/V}

Fresh Chives

Southern Street Corn ^{GF}

Chipotle Crema, Farmer's Cheese, Fresnos, Bacon

Fried Okra ^V

Buttermilk Ranch Seasoning

Cheddar Waffle

Crispy Cheddar, Bourbon Maple Syrup

Collard Greens ^{GF}

Smoked Ham Hocks, Grilled Jalapeños, Sweet Onion
- Val Verde Farm, McAllen TX -

Crispy Brussels ^{GF/V}

Spiced Honey

Skillet Cornbread

Sharp Cheddar, Bacon, Jalapeño, Honey Butter

Blackened Green Beans ^{GF/V}

Piquillo Pepper Sauce, Cajun Spice, Lime, Cilantro

THIRD COURSE

Chef's Selection of Dessert

** Note items denoted with V vegetarian and/or GF Gluten-Friendly either are or can be made to meet those dietary restrictions.



FAMILY-STYLE DINNER MENU

OPTION III

TO START *choice of one*

Deviled Eggs GF

Dill, Chives, Smoked Trout Roe

Fried Green Tomato BLT Stack

House Smoked Pork Belly, Pimento Cheese,
Smoky Tomato Jam, Frisée, Lemon Vinaigrette

Classic Buttermilk Biscuits V

Honey Butter, Housemade Jam

Skillet Cornbread

Sharp Cheddar, Bacon, Jalapeño, Honey Butter

Charcuterie Board | *add'tl per person*

Chef's Selection of Cured Meats & Cheeses

FIRST COURSE *choice of one*

Iceberg Wedge GF

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

Little Gem Caesar

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

SIDES *choice of one*

Mama's Mash GF/V

Fresh Chives

Southern Street Corn GF

Chipotle Crema, Farmer's Cheese, Fresnos, Bacon

Fried Okra V

Buttermilk Ranch Seasoning

Cheddar Waffle

Crispy Cheddar, Bourbon Maple Syrup

Collard Greens GF

Smoked Ham Hocks, Grilled Jalapeños, Sweet Onion
- Val Verde Farm, McAllen TX -

Crispy Brussels GF/V

Spiced Honey

Skillet Cornbread

Sharp Cheddar, Bacon, Jalapeño, Honey Butter

Blackened Green Beans GF/V

Piquillo Pepper Sauce, Cajun Spice, Lime, Cilantro

SECOND COURSE *choice of one*

Lewellyn's Fine Fried Chicken

Our Famous Bird, Honey Hot Sauce
- available gluten-friendly -

YB Nashville Hot Chicken

Carolina Reaper Rub Dip, House Pickles

Lemon Rosemary Rotisserie Bird GF

Chimichurri

Seared Ribeye* | *add'tl per person*

Cowboy Butter

Blackened Filet GF | *add'tl per person*

Olive Relish, Pesto, Watercress

Sweet Tea Braised Short Rib GF

Mushroom, Thyme

St. Louis Ribs GF

Hickory Smoked, Housemade BBQ Sauce

Big Easy Blackened Shrimp & Grits GF

Cheesy Grits, Sweet Corn, Smoky Sausage, Medley of Peppers,
Louisiana Hot Sauce Butter

Creamy Jambalaya Pasta

Cajun Cream Sauce, Andouille Sausage, Grilled Chicken

Grilled Blackened Salmon Filet GF

Olive Relish, Pesto, Watercress

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Please specify dietary needs when ordering. * All pricing is subject to tax, administration fee and selected gratuity.



RECEPTION MENU

HORS D'OEUVRES SELECTION

CLASSICS

per person/per item for 2 hours of service

Mini Chicken Biscuits

All American Sliders

Short Rib Sliders

Mini Chicken & Waffles

Fried Green Tomato BLT Stacks

Cajun Popcorn Shrimp

FROM THE MARKET

per person/per item for 2 hours of service of service

Deviled Eggs ^{GF}

Mini Mac & Cheese ^V

Sweet Corn Hush Puppies ^V

Spiced Honey Glazed Brussels

Sprouts ^{GF/V}

Chilled Spiced Watermelon ^{GF/V/DF}

Southern Street Corn ^{GF}

House Fries ^{GF}

Fried Okra ^V

DESSERTS

per dozen // Minimum 2 dozen of each item

Deep Fried Oreos

Seasonal Fruit Tartlets

Bourbon Bacon Chocolate Cupcakes

Key Lime Pie Bites

AVAILABLE GLUTEN-FREE

Ask about our custom
bourbon tastings or
mini cocktail offerings!

STATIONS & DISPLAYS

Based on 2 hours of service

FRIED CHICKEN STATION

price per person

Cheddar Waffles, Chilled Spiced Watermelon,
Honey Hot Sauce, Bourbon Maple Syrup

SLIDER STATION

choice of three, price per person

Chicken Biscuit, Short Rib, Fried Shrimp, All American

YARBIRD SIGNATURE SIDES

choice of three, price per person

Mac & Cheese, Mama's Mash, Crispy Brussels,
Street Corn, Cheesy Grits, Iceberg Wedge, Fried Okra,
House Fries, Little Gem Caesar, Seasonal Vegetables

BIG EASY BLACKENED SHRIMP & GRITS STATION ^{GF}

price per person

Cheesy Grits, Sweet Corn, Smoky Sausage, Medley of Peppers,
Louisiana Hot Sauce Butter

BUTCHER'S CUT CARVING STATION

Ancho Chili Rotisserie Bird

price per person

Chimichurri

St. Louis Ribs

price per person

Yardbird Glaze

Rosewood American Wagyu Prime Rib

price per person

Tomahawk Ribeye

price per person + Chef Attendant Carving Fee

House Beer Battered Onion Rings, Cowboy Butter

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Please specify dietary needs when ordering. * All pricing is subject to tax, administration fee and selected gratuity.

Chef Attendant may be required for Live Stations : \$125 for two hours of service, Sales Manager to advise on how many attendants are needed per event. For receptions; your menu selections/quantities cannot be lower than your guaranteed number of guests (i.e. 30 guests, 30 of each item, station, etc.). Client will be charged for guaranteed guest count or actual guest count, whichever is greater. Maximum of 8 tray passed items per event.
All pricing is subject to sales tax, administration fee & selected gratuity.

SOUTHERN SAMPLERS

Fried Chicken Family Pack | serves 6

24 Pieces of our Famous 27-Hour Brined Fried Chicken,
Mac & Cheese, Buttermilk Biscuits

Wings & Things | serves 6

Yardbird Wings, Buttermilk Biscuits & Crispy Brussels,
Served with Honey Hot Sauce & Buttermilk Ranch

Backyard BBQ Bonanza | serves 6

Our Famous Fried Chicken, Mac & Cheese, House Pickles,
Full Rack of St. Louis Ribs, BBQ Chicken Thighs, Buttermilk Biscuits,
Fried Okra, Crispy Brussels

Chicken Biscuit Snack Pack | serves 6

12 Pack of Crispy Chicken Biscuit Sliders, Mac & Cheese,
Crispy Brussels, Buttermilk Ranch

Slider Snack Pack | serves 6

All-American Sliders & Short Rib Sliders, Crispy Brussels,
Served with House Sauce, Ketchup, Buttermilk Ranch

Big Boy Brunch Bash | 110 | serves 6

Only Available Saturday and Sunday During Brunch Hours

Yardbird Fried Chicken, Cheddar Waffles, Bourbon Maple Syrup,
Bacon, Buttermilk Biscuits, Country Gravy, Cheesy Grits, Dozen
Scrambled Eggs, Fresh Chives

Individual Lunch Boxes | price per box

Minimum 6 boxes per order

CHOICE OF: Ham & Swiss Wrap, Roasted Chicken Spinach Wrap,
Chicken Tortilla Soup, Chicken Biscuit Sliders, Chicken Caesar, Brisket Dip
Served with Side Salad or Fruit

SIDES

Mama's Mash ^{GF/V} | serves 12 or 24

Fresh Chives

Mac & Cheese ^V | serves 12 or 24

Creamy Five Artisanal Cheese Sauce, Crispy Herb Crust

Market Grilled Vegetables ^{GF/V} | serves 12 or 24

Crispy Brussels ^{GF/V} | serves 12 or 24

Local Spiced Honey

Southern Street Corn ^{GF} | serves 12 or 24

Chipotle Crema, Farmer's Cheese, Fresnos, Bacon

Local Texas Collard Greens ^{GF} | serves 12 or 24

Smoked Ham Hocks, Grilled Jalapeños, Sweet Onion

PLATES & BIRDS

Chicken Wings | serves 12 or 24

Yardbird Wings, Housemade Hot Sauce

Lewellyn's Fried Chicken | serves 12 or 24

Our Famous Bird, Honey Hot Sauce

Big Easy Blackened Shrimp & Grits | serves 12 or 24

Cheesy Grits, Sweet Corn, Smoky Sausage, Medley of Peppers,
Louisiana Hot Sauce Butter

Creamy Jambalaya Pasta | serves 12 or 24

Cajun Cream Sauce, Andouille Sausage, Grilled Chicken

Grilled Blackened Salmon Filet ^{GF} | serves 12 or 24

Olive Relish, Pesto, Watercress

St. Louis Ribs ^{GF} | serves 12 or 24

Hickory Smoked, Housemade BBQ Sauce

SMALL SHARES

Classic Buttermilk Biscuits | serves 12 or 24

Honey Butter, Housemade Jam

Chicken Biscuit Sliders | serves 12 or 24

Crispy Chicken, Pepper Jelly

Short Rib Sliders | serves 12 or 24

Pickled Red Onion, Mayonnaise

SALADS | serves 12 or 24

Add Chicken | add'tl per person

Little Gem Caesar

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

Iceberg Wedge ^{GF}

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

DESSERT

Chocolate Bourbon Cupcake | price per dozen / 2 dozen min.

Key Lime Pie Bites | price per dozen / 2 dozen min.

Apple Cobbler | serves 12

Honey Almond Streusel, À La Mode

* Note items denoted with V vegetarian and/or GF Gluten-Friendly either are or can be made to meet those dietary restrictions. Please specify when ordering.
Minimum of 24 pieces per item with a maximum of 8 items per event. All pricing is subject to tax, 6% administration fee & selected gratuity.

YARDBIRD *Southern* TABLE *And* BAR

DALLAS EVENT SALES

ISABEL PIAGGI

EVENT SALES MANAGER

IPIAGGI@RUNCHICKENRUN.COM | 469.208.2441