



ALL DAY MENU

STARTERS & SHARES

Classic Buttermilk Biscuits ^v

Honey Butter, Housemade Jam 16

Deviled Eggs ^{GF} - *four served* -

- Yardbird Classic* - Dill, Chives, Smoked Trout Roe 16
- Jalapeño & Bacon Jam 18

Texas Twinkies ^{GF}

Bacon Wrapped Jalapeño, Burnt Ends, Pimento Cheese,
Spiced Honey Glaze, Housemade Ranch 18

Chicken Tortilla Soup ^(BT)

Rotisserie Chicken, Chipotle Crema, Avocado, Roasted Garlic,
Cilantro, Lime, Crispy Tortilla Strips 8 cup / 14 bowl

Fried Green Tomato BLT Stack ^(BT)

House-Smoked Pork Belly, Pimento Cheese,
Tomato Jam, Frisée, Lemon Vinaigrette 18

- *Can be made vegetarian: sub avocado for pork belly!* -

Skillet Cornbread ^(BT)

Sharp Cheddar, Jalapeño, Bacon, Honey Butter 16

Cajun Popcorn Shrimp ^(BT)

Pickled Fresnos, House Sauce 20

Chicken Biscuit Sliders ^(BT) - *two served* -

Crispy Chicken, Pepper Jelly 18

Ahi Tuna Avocado Stack ^(BT)

Cucumber, Tomato, Unagi, Chipotle Crema,
Sweet Potato Crisps 18

Grilled Chicken Wings ^(BT) - *six served* -

Pick your flavor - Honey Hot | BBQ | Lemon Pepper 16

SALADS

ADD-ONS

Grilled or Crispy Chicken ^(BT) +6 / Blackened Shrimp (four) +12 / Salmon +14

Iceberg Wedge ^(BT)

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

Country Cobb Protein Bowl ^{GF}

Grilled Chicken, Chickpeas, Corn, Apples, Avocado, Garden Greens,
Quinoa, Tomato, Red Onion, Lemon Vinaigrette 25

- *Can be made vegan: sub grilled seasonal vegetables for chicken!* -

SIDES

Mac & Cheese ^v

Creamy Five Artisanal Cheese
Sauce, Crispy Herb Crust 15

Crispy Brussels ^(BT)

Spiced Honey 14
- *can be made vegetarian* -

Southern Street Corn ^(BT)

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

Mama's Mash ^{GF}

Fresh Chives 12

Chilled Watermelon ^{GF/VEGAN}

Chili, Mint, Lime 8

Black-Eyed Peas & Rice ^{GF}

Housemade Chicken Stock,
Sweet Onions 12

Collard Greens ^{GF}

Smoked Ham Hocks,
Grilled Jalapeños, Sweet Onion 15

Fried Okra ^(BT)

Buttermilk Ranch Seasoning 12
- *can be made vegetarian* -

Blackened Green Beans ^{GF/V}

Piquillo Pepper Sauce,
Cajun Spice, Lime, Cilantro 14

YARDBIRD CLASSICS

Chicken & Waffles ^(BT)

Chilled Spiced Watermelon, Sharp Cheddar Waffle,
Honey Hot Sauce, Bourbon Maple Syrup 42

- *available gluten-friendly* -

Lewellyn's Fine Fried Chicken ^(BT)

½ of our Famous Bird, Honey Hot Sauce 36

- *available gluten-friendly* -

YB Nashville Hot Chicken ^(BT)

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

The Whole Bird

Any choice of (2) sides 68

- *available gluten-friendly* -

Lemon Rosemary Rotisserie Bird ^{GF}

½ Bird, Mama's Mash, Sweet Potato & Brussel Sprout Hash,
Chimichurri 34

The Great American Wagyu Burger* ^(BT)

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 ^(BT)

Whole Lobster, Creamy Five Artisanal Cheese Sauce 58

MAINS

St. Louis Ribs ^{GF (BT)}

The Smoke Show! Served with House Fries & Cole Slaw 42

Fish N' Chips ^(BT)

Crispy Beer Battered Cod, Old Bay Seasoned Fries,
Tartar Sauce, Nashville Slaw 29

Grilled Blackened Salmon Filet* ^{GF}

Black-Eyed Peas & Rice, Watercress,
Pickled Lemon Vinaigrette, Pesto, Piquillo Sauce 34

Creamy Jambalaya Pasta

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

Low & Slow Brisket Dip Sandwich ^(BT)

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

Sweet Tea Braised Short Rib ^{GF}

Mama's Mash, Mushroom, Thyme 45

Ribeye Steak Frites ^{GF (BT)}

14oz Boneless Ribeye, Truffle Parmesan Fries,
Herb Butter & Chimichurri MP

Smoke House Southern Skewers ^{GF}

Black-Eyed Peas & Rice, Seasonal Vegetables, Scallion Rémoulade
Filet Mignon 44
Blackened Cajun Shrimp 34
BBQ Chicken 32

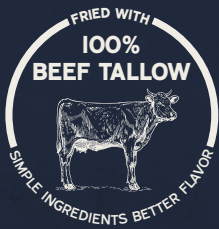
BBQ Pork Porterhouse ^(BT)

Sweet Potato & Brussel Sprout Hash, Pickled Peppadew Peppers,
Bourbon Molasses BBQ Sauce 29

@YARDBIRDRESTAURANTS | RUNCHICKENRUN.COM

(BT) Beef Tallow - (V) Vegetarian - (VEGAN) Vegan - (GF) Gluten-Friendly | Please ask your server for our vegetarian options.
Gluten-Friendly items are prepared without gluten ingredients; however, cross-contact with gluten may occur during preparation. We fry in beef tallow. *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. For your convenience, a discretionary 20% gratuity will be added on the final check of groups of 6 or more for the service team.





LUNCH | MON-FRI | 11:30AM-3PM

1/2 Rotisserie Chicken + 1 Choice of Side 16
Add a Side Salad + 3.50

Sides: Mac & Cheese V, Crispy Brussels,
Southern Street Corn, Mama's Mash GF, Collard Greens GF,
Fried Okra, Blackened Green Beans GF/V

Grilled Grassfed Burger (BT)
Cheddar, Pork Belly, Chipotle Aioli,
Lettuce, Tomato, Pickled Onions, House Fries 22

Bayou Jerk Salmon Burger
Piquillo Pepper Aioli, Lettuce, Tomato, Onion,
Side Salad 24

Nashville Hot Chicken Sandwich (BT)
Carolina Reaper Rub, Spicy Slaw,
Lettuce, Tomato, served with House Fries 24

Yardbird Jumbo Tenders (BT)
Pick your flavor - Honey Hot / BBQ / Ranch,
served with House Fries 21

- available gluten-friendly -

Grilled Chicken Wings (BT)
Pick your flavor:
Honey Hot / BBQ / Lemon Pepper,
served with House Fries 19

Chicken Caesar Wrap (BT)
Romaine Hearts, Parmesan, Tomato,
Basil Pesto, Grilled Or Crispy Chicken Tenders,
served with House Fries 20

**House Chopped
Rotisserie Chicken Salad**
Pickled Onion, Feta Cheese, Lettuce,
Green Beans, Radish, Chickpea, Tomato,
Cucumber, Lemon Vinaigrette 18

FEATURED 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

Sauvignon Blanc - Métier by DeLille
Columbia Valley, Washington 17/68

**Sauvignon Blanc - *Unshackled*
by The Prisoner Wine Company**
Central Coast, California 16/65

RED

**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

**Zinfandel - SALDO
by The Prisoner Wine Company**
North Coast, California 17/68

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

Coors Light
Light Lager • 4.2% • Colorado 8

Sam Adams - Just The Haze
Non-Alcoholic • <0.5% • Boston 8

Moody Tongue Orange Blossom
Belgian Blonde • 5.4% • Chicago 10

Hopewell Lightbeam 16oz
Hazy IPA • 6.3% • Chicago 15

**Sun Cruiser Vodka Lemonade
& Iced Tea**

N/A BEVERAGES

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

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

**Mexican Coke,
Diet Coke, Sprite 6**

SIGNATURE COCKTAILS

Blackberry Bourbon Lemonade
Jim Beam Bourbon, Blackberry, Lemon,
Angostura Bitters 16

Yardbird Old Fashioned
Bacon-Infused Wild Turkey Bourbon Whiskey,
Maple Syrup, Angostura & Orange Bitters 19

Classic Old Fashioned
Four Roses Yellow Label Bourbon Whiskey,
Demerara, Angostura & Orange Bitters 16

Smoke on the Water
Sazerac Rye, Toasted Demerara, Bitters,
Cinnamon Smoke 22

Firecracker in the Patch
Corazón Blanco Tequila, Watermelon, Lime,
Honey, Jalapeño 17

Desert Rose
Corazón Reposado Tequila, Hibiscus,
Strawberry, Lime 18

Sippin' on Trouble
Pineapple-Infused Hendrick's Gin, St-Germain,
Lemon Juice, Demerara, Fever Tree Tonic 18

Southern Peach
Wild Turkey Bourbon, Aperol,
White Peach, Lemon, Sweet Tea 18

Tequila Old Fashioned
Patrón Añejo Tequila, Cinnamon,
Orange, Bitters, Agave 19

Tangerine Sky
Wheatley Vodka, Aperol, Mandarin,
Tangerine, Lemon, Sprite 16

Peaches & Bubbles
Calvados, Peach, Lemon, Bubbles 18

Kentucky Buck
Maker's Mark, Blood Orange, Ginger Syrup,
Lemon, Ginger Beer 17

