



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

Chicken Biscuit Sliders

Crispy Chicken, Pepper Jelly 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

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

Country Cobb Protein Bowl GF

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

SIDES

Mac & Cheese V

Creamy Five Artisanal
Cheese Sauce,
Crispy Herb Crust 15

Crispy Brussels GF/V

Spiced Honey 14

Southern Street Corn GF

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

Fully Loaded Baked Potato GF

Lardons, Truffled Pimento
Cheese, Chives 16

Mama's Mash

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

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 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

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

St. Louis Ribs GF

The Smoke Show! 42

Seasonal Fresh Catch*

Chef's Preparation MP

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

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

Blackened Center-Cut Filet Hot Rock GF

Fully Loaded Truffle Baked Potato, Chimichurri Sauce 49
- 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

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

DRAFT BEER

- Funky Buddha *Floridian***
Hefeweizen • 5.2% • Florida 11
- Funky Buddha *Yardbird Stock Ale***
Golden Ale • 5.4% • Florida 11
- Founders Brewing *All Day IPA***
IPA • 4.7% • Michigan 11
- Sam Adams Seasonal Tap** 11
Ask our team for today's selection!

BOTTLE & CAN BEER

- Stella Artois**
Pale Lager • 5% • Belgium 9
- Voodoo Ranger *Juicy Haze* IPA**
IPA • 7% • Colorado 10
- Corona Extra**
Lager • 4.6% • Mexico 9
- 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
- Wynwood Brewing *La Rubia***
Blonde Ale • 5% • Florida 9
- Coors Light**
Light Lager • 4.2% • Colorado 8
- Sam Adams - Just The Haze**
Non-Alcoholic • <0.5% • Boston 8

BACK PORCH SIPPERS

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

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 Whiskey, Blackberry, Lemon, Angostura Bitters 16
- Yardbird Old Fashioned**
Bacon-Infused Wild Turkey Bourbon Whiskey, Maple Syrup, Angostura & Orange Bitters 18
- 100 Year Old Fashioned**
Bhakta 1928 Rye, Demerara, Angostura & Orange Bitters 25
- Firecracker in the Patch** ♦
Corazón Blanco Tequila, Watermelon, Lime, Honey, Jalapeño 17
- Watermelon Sling**
Corazón Reposado Tequila, Aperol, Watermelon, Lemon, Rosemary 16
- Toes in the Sand**
Aspen Vodka, Coconut Rum, Pineapple, Lime, Orgeat 18
- Southern Peach**
Jim Beam Bourbon Whiskey, Aperol, White Peach, Lemon, Sweet Tea 16
- Sippin' on Trouble**
Pineapple-Infused Hendrick's Gin, St. Germain, Lemon Juice, Demerara, Fever Tree Tonic 18
- Black Manhattan**
Bardstown Rye, Averna Amaro, Black Walnut Bitters 23
- Watermelon Mojito**
Bacardi Silver Rum, Fresh Watermelon, Mint, Fever Tree Club Soda 18
- 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