



ALL DAY MENU

STARTERS & SHARES

Classic Buttermilk Biscuits - *four served* -
Honey Butter, Housemade Jam 16

Deviled Eggs GF - *four served* -
• Yardbird Classic* – Dill, Chives, Smoked Trout Roe 16
• Jalapeño & Bacon Jam 18

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

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

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, Honey Butter 16

Chicken Biscuit Sliders - *two served* -
Crispy Chicken, Pepper Jelly 18

Ahi Tuna Avocado Stack
Cucumber, Tomato, Unagi, Chipotle Crema,
Sweet Potato Crisps 18

Grilled Jumbo Wings - *six served* -
Pick your flavor – Honey Hot | BBQ | Lemon Pepper 16

SALADS

ADD-ONS
Grilled or Crispy Chicken +6 | Blackened Shrimp (four) +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, Garden Greens,
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

Southern Fried Dirty Rice
Bacon, Corn, Tomato, Chiles,
Scallions, Fried Egg,
Chipotle Crema 15

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 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

Fish N’ Chips
Crispy Beer Battered Cod, Old Bay Seasoned Fries,
Tartar Sauce, Nashville Slaw 29

Sweet Tea Braised Short Rib GF
Mama’s Mash, Mushroom, Thyme 45

Steak Frites GF
Chimichurri, Truffle Parmesan Fries 38

Smoke House Southern Skewers
Dirty Rice, Seasonal Vegetables, Scallion Rémoulade
Filet Mignon 44
Blackened Cajun Shrimp 34
BBQ Chicken 32



FEATURES WINES

SPARKLING & ROSÉ

Veuve Clicquot Brut Yellow Label

Champagne, France 40/160

Prosecco - La Marca

Veneto, Italy 15/65

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



DRAFT BEER

Blue Moon

Belgium Style Wheat Ale • 5.4% • Colorado 10

Stella Artois

Pale Lager • 5% • Belgium 9

Sierra Nevada *Hazy Little Thing*

IPA • 6.7% • California 9

Modelo Especial

Lager • 4.4% • Mexico 9

Sam Adams Seasonal Tap 9

Ask our team for today's selection!

BACK PORCH SIPPERS

Southern Sweet Tea, Lemonade

& Arnold Palmer 7

Flavors:

Passion Fruit, Peach, Strawberry, Watermelon,
Dragon Fruit, Blackberry

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

BOTTLE & CAN BEER

Sapporo Premium

Lager • 5.9% • Japan 8

Voodoo Ranger *Juicy Haze* IPA

IPA • 7% • Colorado 10

Firestone Walker 805

Blonde Ale • 4.7% • California 8

Fat Tire

Golden Ale • 5.2% • Colorado 9

Michelob Ultra

Lager • 4.2% • Missouri 8

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

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,
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 18

Firecracker in the Patch

Corazón Blanco Tequila, Watermelon, Lime,
Honey, Jalapeño 16

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 19

Southern Peach

Wild Turkey Bourbon, Aperol,
White Peach, Lemon, Sweet Tea 16

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