

DINNER MENU

STARTERS & SHARES

Classic Buttermilk Biscuits

Honey Butter, Housemade Jam 16

Deviled Eggs ^{GF} - four served -

- Yardbird Classic* 16
- Jalapeño & Bacon Jam 23

Texas Twinkie ^{GF}

Bacon Wrapped Jalapeño, Short Rib, Pimento Cheese, BBQ Glaze, Housemade Ranch 20

Fried Green Tomato BLT Stack

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

Skillet Cornbread

Sharp Cheddar, Jalapeño, Bacon, Honey Butter 16

Cajun Popcorn Shrimp

Pickled Fresnos, Creamy Honey Hot Sauce 20

Lobster Bisque

Chipotle Crema, Trout Roe, Buttermilk Biscuit 19

Creole Spiced Crab Cake

Piquillo Pepper Relish, Chipotle Aioli 30

Baker's Bacon Trio ^{GF}

Bouquet of Bourbon Maple, Sweet Heat, Spiced Pecan
½ dozen 18 / dozen 36

Hummus & Crudités ^{VEGAN}

Sea Island Rice Peas, Pistachio, Crispy Pita, Chilled Seasonal Vegetables 22

Charcuterie & Cheese

Chef's Selection of Cured Meats & Cheeses, House Pickles, Spreads, Crackers 45

GARDEN SALADS

ADD-ONS // Chicken +8 | Pork Belly +10 | Shrimp +15 | Salmon +25

Market Salad ^{GF}

Honeycrisp Apple, Candied Pecans, Goat Cheese, Whole Grain Mustard Vinaigrette 18

Little Gem Caesar

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

Iceberg Wedge Salad ^{GF}

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

ODDS & ENDS | 15

Mac & Cheese ^V

Creamy Five Artisanal Cheese Sauce, Crispy Herb Crust

Crispy Brussels ^{GF/V}

Spiced Honey

Cheesy Grits ^{GF/V}

Stone Ground, Sharp Cheddar

Fried Okra ^V

Housemade Buttermilk Ranch

Mama's Mash ^{GF/V}

Fresh Chives

Crispy Fingerling Potatoes ^{GF/V}

Pecorino, Rosemary, Chive

Southern Street Corn ^{GF}

Chipotle Crema, Cotija Cheese, Fresnos, Bacon

Collard Greens ^{GF}

Smoked Chicken, Red Pepper, Pork Rind

Blackened Green Beans ^{GF/V}

Piquillo Pepper Aioli, Lime, Cilantro

YARDBIRD CLASSICS

Chicken & Waffles

Chilled Spiced Watermelon, Sharp Cheddar Waffle, Honey Hot Sauce, Bourbon Maple Syrup 44
- available gluten-free -

Lewellyn's Fine Fried Chicken

½ of our Famous Bird, Honey Hot Sauce 36
- available gluten-free -

Nashville-Style Fine Fried Chicken

½ of our Famous Bird, Reaper Glaze, House Pickles 39

IPA Brick Chicken

Cajun Harissa Marinade, Heirloom Carrots, Dirty Rice
38 half / 70 whole

The Whole Bird

Chilled Spiced Watermelon, Sharp Cheddar Waffle, Honey Hot Sauce, Bourbon Maple Syrup 78
- available gluten-free -

Big Easy Blackened Shrimp & Grits ^{GF}

Cheesy Grits, Sweet Corn, Smoky Sausage, Medley of Peppers, Louisiana Hot Sauce 38

Lobster Mac & Cheese

Whole Lobster, Creamy Five Artisanal Cheese Sauce MP

MAINS

Pan Seared Scallops ^{GF}

Brussels Sprout Leaves, Bacon Lardon, Maple Gastrique 45

Grilled Salmon Filet*

Fried Green Tomato, Pickled Okra Slaw, Cajun Remoulade 45

St. Louis Ribs ^{GF}

The Smoke Show! 45

Bourbon Glazed Short Rib

Sweet Potato Purée, Herb Salad 48

Lemon Basil Rigatoni ^{VEGAN}

Roasted Garlic Cashew Cream, Market Vegetables 28

Creamy Jambalaya Pasta

Cajun Cream Sauce, Andouille Sausage, Peppers, Grilled Chicken, Shrimp 38

Backyard BBQ

Quarter Chicken, Andouille Sausage, Short Rib, Grilled Salmon Skewer, Corn on the Cob, Bourbon Glaze 55

8oz Cast Iron Prime Filet* ^{GF}

Fully Loaded Potatoes, Chimichurri Sauce 75

44oz Prime Tomahawk* ^{GF}

Truffle Fingerlings, Cowboy Butter MP

- GUSSY IT UP -

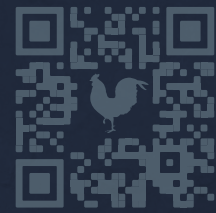
crispy cajun shrimp +10 | 16oz butter-poached lobster +MP

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For your convenience, a discretionary 18% gratuity will be added on all checks for the service team. If you would like to change the amount of gratuity prior to paying your bill, please ask for a manager to accommodate your request. (V) Vegetarian - (VEGAN) Vegan - (GF) Gluten-Friendly. Gluten-Friendly items are prepared without gluten ingredients; however, cross-contact with gluten may occur during preparation. *Consuming raw or undercooked items may increase the risk of illness. Some dishes may contain nuts. Please inform your server of any allergies.

YARDBIRD

MIAMI | LAS VEGAS | SINGAPORE | LOS ANGELES | DALLAS | WASHINGTON D.C. | CHICAGO | DENVER



WINES BY THE GLASS

SPARKLING & ROSÉ

Veuve Clicquot Brut Yellow Label

Champagne, France 48

Brut - Mumm

Napa Valley, California 16

Brut Rosé - Mumm

Napa Valley, California 16

Rosé - La Fête du Rosé

Côtes de Provence, France 16



WHITE

Chardonnay - *Unshackled* by The Prisoner Wine Company

Central Coast, California 16

Chardonnay - Lingua Franca Avni

Willamette Valley, Oregon 20

Chardonnay - Rombauer

Carneros, California 29

Sauvignon Blanc - Métier by DeLille

Columbia Valley, Washington 17

Sauvignon Blanc - *Unshackled* by The Prisoner Wine Company

Central Coast, California 16

RED

Pinot Noir - Argyle Bloom House

Willamette Valley, Oregon 18

Pinot Noir - *Unshackled* by The Prisoner Wine Company

Oakville, California 16

Cabernet Sauvignon - Auctioneer

Napa Valley, California 20

Cabernet Sauvignon - My Favorite Neighbor

Paso Robles, California 28

Red Blend - Walking Fool by Caymus

Suisun Valley, California 16

Red Blend - Harvey & Harriet, SLO

Paso Robles, California 18

Zinfandel - SALDO

by The Prisoner Wine Company

North Coast, California 17

For a full list of our beverage selections,
please scan the QR code at the top.

DRAFT BEER

Tenaya Creek Brewery *Hefeweizen*

Wheat Ale • 5% • Nevada 12

Able Baker *Pato Loco*

Mexican-Style Lager • 4.9% • Nevada 12

Big Dog's *Dirty Dog IPA*

India Pale Ale • 7.1% • Nevada 12

Crafthaus *UNLV Rebel Spirit*

Golden Ale • 5% • Nevada 12

Sam Adam's Seasonal Tap 12

Ask our team for today's selection!

BOTTLE & CAN BEER

Stella Artois

Pale Lager • 5% • Belgium 9

Voodoo Ranger IPA

IPA • 7% • Colorado 10

Modelo Especial

Lager • 4.4% • Mexico 10

Fat Tire

Amber 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

BACK PORCH SIPPERS

Southern Sweet Tea, Lemonade & Arnold Palmer 7

Flavors:

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

SIGNATURE COCKTAILS

Whiskey Business

Peanut Butter Fat-Washed Wild Turkey Bourbon,
Crème de Moka, Chocolate Bitters 20

Clear As Country Mornin'

Clarified Maker's Mark Bourbon,
Barrel Aged Demerara, Lemon Juice 20

Hotter Than Blazes

Pendleton Bourbon, Lemon Juice, Demerara,
Hot Honey Ice Cube 19

Smoke on the Water

Sazerac Rye, Toasted Demerara, Bitters,
Cinnamon Smoke 22

Bless Your Heart!

Del Maguey Vida Mezcal,
Corazón Reposado Tequila, Lo-Fi Amaro,
Lemon Juice, Sparkling Rosé 18

Clarity & Courage

Corazón Reposado Tequila, Licor 43,
Brown Butter, Orange, Coffee 20

Firecracker In The Patch

Corazón Blanco Tequila, Watermelon, Lime,
Honey, Jalapeño 18

Toes in the Sand

Aspen Vodka, Coconut Rum, Pineapple,
Lime, Orgeat 19

Ranch Hands & White Lies

The Botanist Gin, Lillet Blanc, Dry Vermouth,
Yardbird Buttermilk Dill Ranch 22

Lime & Dandy*

Mount Gay Rum, Lime Juice, Pineapple, Toasted
Almond Bitters, Demerara, Egg White 18

*Available Low-ABV with Lyre's

Well, I Declare

Remy Martin VSOP, Cointreau, Lemon Juice,
Peach, Basil 28

Velvet Blackberry Bourbon

Clarified Jim Beam Bourbon, Blackberry,
Lemon Juice, Cardamom & Aromatic Bitters 20

Gimme Some Sugar

Wheatley Vodka, Aperol, Strawberry,
Lemon Juice, Vanilla Ice Cream 18

Sippin' on Trouble

Pineapple-Infused Hendrick's Gin,
St. Germain, Lemon Juice, Demerara,
Fever Tree Tonic 20

Good Ol' Southern Wisdom

Tres Generaciones Reposado Tequila,
Agave, Bitters 26

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

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