

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 Twinkie ^{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

Black-Eyed Peas & Rice ^{GF}

Housemade Chicken Stock,
Sweet Onions 12

Mama's Mash ^{GF}

Fresh Chives 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!* -

Lemon Rosemary Rotisserie Bird ^{GF}

½ Bird, Mama's Mash, Blackened Green Beans,
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 MP

MAINS

St. Louis Ribs ^{GF (BT)}

The Smoke Show! Served with House Fries 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,
Chimichurri MP

Smoke House Southern Skewers ^{GF}

Black-Eyed Peas & Rice, Seasonal Vegetables,
Scallion Rémolade

Filet Mignon 44

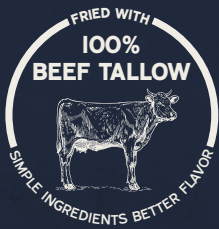
Blackened Cajun Shrimp 34

BBQ Chicken 32

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(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 18% gratuity will be added on the final check for the service team.





LUNCH | MON-FRI | 11 AM-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, Fried Okra,
Collard Greens GF, Blackened Green Beans GF/V

Grilled Grassfed Burger (BT)
Cheddar, Pork Belly, Chipotle Aioli, Lettuce, Tomato,
Pickled Onions, House Fries 24

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 24

- available gluten-friendly -

Grilled Chicken Wings (BT)
Pick your flavor:
Honey Hot / BBQ / Lemon Pepper,
served with House Fries 22

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

RED

Cabernet Sauvignon - Auctioneer
Napa Valley, California 20/80

Pinot Noir - Argyle Bloom House
Willamette Valley, Oregon 18/72

Red Blend - Walking Fool by Caymus
Suisun Valley, California 16/65

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

WHITE

Chardonnay - Lingua Franca Avni
Willamette Valley, Oregon 20/80

Chardonnay - Meiomi
Tri-County, Coastal California 16/65

Pinot Grigio - Chloe
Valdadige D.O.C., Italy 14/57

Sauvignon Blanc - Archetype
Marlborough, New Zealand 15/61

Moscato d'Asti - Michele Chiarlo Nivole
Piedmont, Italy 16/68

DRAFT BEER

Funky Buddha *Floridian*
Hefeweizen • 5.2% • Florida 11

Funky Buddha *Yardbird Stock Ale*
Golden Ale • 5.4% • Florida 11

Founders Brewing *Add Day IPA*
IPA • 4.7% • Michigan 11

Sam Adams Seasonal Tap 11
Ask our team for today's selection!

Prison Pals 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

Modelo Especial
Lager • 4.4% • Mexico 10

Fat Tire
Golden Ale • 5.2% • Colorado 9

Michelob Ultra
Lager • 4.2% • Missouri 8

Corona
Lager • 4.6% • Mexico 10

Sun Cruiser Vodka
Flavors: Iced Tea & Lemonade
Gluten-Free • 4.5% 9

Coors Light
Light Lager • 4.2% • Colorado 8

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

N/A BEVERAGES

Passion Fruit Breeze - *spirit-free* -
Passion Fruit, Basil, Lemon, Ginger Ale 9

Pretty N' Pink - *spirit-free* -
Passion Fruit, Grapefruit,
Fever Tree Grapefruit Soda 9

Blood Orange Blossom - *spirit-free* -
Blood Orange, Lime, Coconut 10

Magnolia Mint Refresher - *spirit-free* -
Hibiscus, Lemon, Mint 11

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

Southern PassionTini Spritz
Wheatley Vodka, St-Germain, Lemon, Topped
with Ginger Beer 17

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

Southern Revival
Bourbon, Passionfruit, Lemon, Basil,
Ginger Ale 18

Watermelon Mojito
Bacardi Silver Rum, Fresh Watermelon Juice,
Mint, Fever Tree Club Soda 18

