



## ALL DAY MENU

### STARTERS & SHARES

#### Classic Buttermilk Biscuits

Honey Butter, Housemade Jam 16

#### Deviled Eggs <sup>GF</sup> - *four served* -

- Yardbird Classic\* 16
- Jalapeño & Bacon Jam 18

#### Texas Twinkie <sup>GF</sup>

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

#### The Big Dipper

Roasted Poblano Queso, Pimento, Spinach,  
Andouille, Jalapeño, Assorted Crispy Dippers 18

#### Southern Citrus Ahi Tuna Tartare <sup>GF</sup>

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*

#### Country Cobb Protein Bowl <sup>GF</sup>

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

#### Iceberg Wedge <sup>GF</sup>

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

### SIDES

#### Mac & Cheese <sup>v</sup>

Creamy Five Artisanal  
Cheese Sauce,  
Crispy Herb Crust 15

#### Southern Street Corn <sup>GF</sup>

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

#### Blackened Green Beans <sup>GF/V</sup>

Piquillo Pepper Sauce,  
Cajun Spice, Lime, Cilantro 14

#### Fried Okra <sup>v</sup>

Buttermilk Ranch Seasoning 12

#### Mama's Mash

Fresh Chives 12

#### Crispy Brussels <sup>GF/V</sup>

Spiced Honey 14

#### Collard Greens <sup>GF</sup>

Smoked Ham Hocks,  
Grilled Jalapeños, Sweet Onion 15

#### Fully Loaded Baked Potato <sup>GF</sup>

Lardons, Truffled Pimento Cheese,  
Chives 16

### 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 <sup>GF</sup>

Ancho Chile Marinated ½ Bird, Dirty Rice,  
Blackened Green Beans, Chimichurri 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 <sup>GF</sup>

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 <sup>GF</sup>

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

#### St. Louis Ribs <sup>GF</sup>

The Smoke Show! 42

#### Spicy Blue Crab Pasta

Jumbo Lump Blue Crab, Calabrian Chili Rose Tomato Sauce,  
Basil, Parmesan 38

#### Jumbo Lump Crab Cake

Rock Shrimp, Sweet Corn Butterbean Succotash,  
Chesapeake Butter Sauce 42

#### Grilled Blackened Salmon Filet\* <sup>GF</sup>

Watercress Salad, Basil Pesto, Olive Relish 34

#### Low & Slow Brisket Dip

Smoked Brisket, Caramelized Onion, Swiss,  
Roasted Garlic Aioli, Horseradish Cream, Truffle Fries 38

#### Sweet Tea Braised Short Rib <sup>GF</sup>

Mama's Mash, Mushroom, Thyme 45

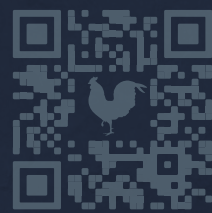
#### Ribeye Steak Frites <sup>GF</sup>

14oz Boneless Ribeye, Truffle Parmesan Fries,  
Chimichurri MP

#### Blackened Center-Cut Filet Hot Rock <sup>GF</sup>

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

**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

**The Hopfheiser *Yardbird Lager***

Light Lager • 4% • Washington D.C. 8

**Port City *Monumental IPA***

East Coast Style IPA • 6.4% • Virginia 12

**Atlas Brew Works *Seasonal Selection***

Washington D.C. 12

**Right Proper *Seasonal Selection***

Washington D.C. 12

**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

### SIGNATURE COCKTAILS

**Whiskey Business**

Peanut Butter Fat-Washed Wild Turkey Bourbon,  
Crème de Moka, Chocolate Bitters 18

**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 18

**Smoke on the Water**

Sazerac Rye, Toasted Demerara, Bitters,  
Cinnamon Smoke 16

**Bless Your Heart!**

Del Maguey Vida Mezcal,  
Corazón Reposado Tequila, Lo-Fi Amaro,  
Lemon Juice, Sparkling Rosé 17

### 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

**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

### 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

**Well, I Declare**

Remy Martin VSOP, Cointreau, Lemon Juice,  
Peach, Basil 22

**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 16

**Sippin' on Trouble**

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

**Good Ol' Southern Wisdom**

Tres Generaciones Reposado Tequila,  
Agave, Bitters 28