



BRUNCH MENU

MORNING WARM-UP

Classic Buttermilk Biscuits

Honey Butter, Housemade Jam 16

Deviled Eggs ^{GF} - two served -

- Yardbird Classic* 10
- Jalapeño and Bacon Jam 11

Fried Green Tomato BLT Stack

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

Skillet Cornbread

Sharp Cheddar, Bacon, Jalapeño, Honey Butter 16

Crispy Chicken Biscuit Sliders - two served -

Pepper Jelly 20

Honey Butter Toast

Thick Sliced, Cinnamon Sugar, Honey Butter 12

LIGHT & EASY

Southern Oatmeal

Steel-Cut Oats, House Granola, Coconut, Honey,
Fresh Berries, Nuts, Dried Fruit 22

Smoked Salmon Avocado Toast*

Multigrain Bread, Radish, Basil, Pickled Shallots,
Fennel 22 - add eggs any style* +6 -

Iceberg Wedge Salad ^{GF}

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

Country Cobb Protein Bowl ^{GF}

Roasted Chicken, Field Peas, Corn, Apples,
Avocado, Mixed Greens, Quinoa, Tomato, Onion,
Pickled Lemon, Vine 25

CRACKED & SCRAMBLED

Gravy Train Biscuit Sandwich*

Our Famous Fried Chicken, Creamy Country Gravy,
Bacon, Sunny-Side Egg, American Cheese 24

Fried Chicken Frito Burrito - The RiNo -

CO Red Chile Tortilla, Tator Tots, Green Chile Scramble,
Pueblo Jack Queso 24

Pit-Smoked Brisket Huevos Rancheros*

Sunny-Side Eggs, Avocado, Pico, Tortilla Chips 22

All American Breakfast*

Sunny-Side Eggs, Crispy Bacon, Sausage,
Yardbird Hashbrowns, Toast 26

Southern Skillet*

Poached Eggs, Farmer's Cheese,
Roasted Tomato Confit, Butterbeans, Broccoli 19

Steak & Eggs*

Butcher's Cut Steak, Soft Scramble, Chili Crisp 29

YARDBIRD CLASSICS

Chicken & Waffles

Chilled Spiced Watermelon, Sharp Cheddar Waffle,
Honey Hot Sauce, Bourbon Maple Syrup 42
- available gluten-free -

Lewellyn's Fine Fried Chicken

Mama's Mash, Gravy, Petite Salad 36
- available gluten-free -

YB Nashville Hot Chicken

Carolina Reaper Rub Dip, House Pickles, Texas Toast 34
- eat at your own risk! -

Low & Slow Brisket Dip

Smoked Brisket, Caramelized Onion, Swiss,
Roasted Garlic Aioli, Horseradish Cream, Truffle Fries 35

The Great American Wagyu Burger*

Farmer's Egg, Bourbon Maple Slab Pork Belly, American
Cheese, House Pickles, Special Sauce, Truffle Fries 35

Shrimp & Grits Sunrise Bowl* ^{GF}

Cheesy Grits, Cajun Shrimp, Sunny-Side Eggs,
Roasted Peppers, Louisiana Hot Sauce 28

Lobster Mac & Cheese

Whole Lobster, Creamy Five Artisanal
Cheese Sauce MP

FRESH FROM OUR BAKERY

Yardbird Cinnamon Roll

Salted Bourbon Caramel, Cream Cheese Frosting 18

Biscuit Donut Bites

Cinnamon Sugar, Nutella Coffee Sauce 14

Crème Brûlée Waffle ^{GF}

Fresh Whipped Cream, Strawberries 18

Elvis Pancakes

Peanut Butter Mousse, Banana, Bacon Crumbles 18

ODDS & ENDS

Mac & Cheese ^V

Creamy Five Artisanal Cheese
Sauce, Crispy Herb Crust 15
- make it denver style with green chile queso -

Crispy Brussels ^{GF/V}

Spiced Honey Glaze 14

Fried Okra ^V

Buttermilk Ranch Seasoning 12

Collard Greens ^{GF}

Smoked Ham Hocks,
Grilled Jalapeños,
Sweet Onion 15

Green Chile Grits ^{GF/V}

Anson Mills, Pueblo Jack 12

Yardbird Hashbrowns

Scallions, Housemade
Buttermilk Ranch 10

Just a Couple of Eggs ^{GF/V}

Farm-Fresh Eggs
Done Your Way 6

Smoked Sausage

Signature Housemade Links 9

Bacon ^{GF}

9

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For your convenience, a discretionary 20% gratuity will be added on the final check of groups of 6 or more for the service team. (V) Vegetarian - (VEG) 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 or dietary restrictions.

SPECIAL THANKS TO ALL OUR FARMERS, RANCHERS & PROVIDERS:

Rocky Mountain Growers Association, Riverance Farm, Foray Farm,
Anson Mills, Superior Farms, Baker's Bacon

YARDBIRD

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



HAND-PRESSED JUICES

- Green Giant**
Cucumber, Celery, Apple, Kale, Honey 11
- Turmeric Tonic**
Turmeric, Ginger, Lemon, Black Pepper 12
- Freshly Squeezed Orange Juice** 10

BACK PORCH SIPPERS

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

WINES BY THE GLASS

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



SIGNATURE COCKTAILS

- Whiskey Business**
Peanut Butter Fat-Washed Wild Turkey Bourbon,
Crème de Moka, Chocolate Bitters 17
- 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 18
- Bless Your Heart!**
Del Maguey Vida Mezcal,
Corazón Reposado Tequila, Lo-Fi Amaro,
Lemon Juice, Sparkling Rosé 18

BRUNCH LIBATIONS

- Yardbird Bloody Mary***
Jim Beam Bourbon, Housemade Mix, Bacon,
Celery, Olive, Lime, Pickled Okra 16
- Seasonal Sangria**
Red Wine, Seasonal Spirits, Housemade 15
- Yardbird Mimosa** ♦
Prosecco, Choice of Flavor:
Orange, Grapefruit, Pineapple or Cranberry
15 glass / 50 bottomless
- Spicy Rooster**
Modelo Especial, Housemade Mix, Lime,
Tajín 16

SPARKLING & ROSÉ

- Veuve Clicquot Brut Yellow Label**
Champagne, France 40
- 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

- Clarity & Courage**
Corazón Reposado Tequila, Licor 43,
Brown Butter, Orange, Coffee 16
- Firecracker In The Patch** ♦
Corazón Blanco Tequila, Watermelon, Lime,
Honey, Jalapeño 16
- Toes in the Sand**
Aspen Vodka, Coconut Rum, Pineapple,
Lime, Orgeat 17
- Ranch Hands & White Lies**
The Botanist Gin, Lillet Blanc, Dry Vermouth,
Yardbird Buttermilk Dill Ranch 19
- Lime & Dandy** ♦
Mount Gay Rum, Lime Juice, Pineapple, Toasted
Almond Bitters, Demerara, Egg White 16
- ♦Available Low-ABV with Lyre's

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

DRAFT BEERS

- Yardbird Rebel Rooster**
Mexican Lager • 4.8% • Colorado 8
- Avery White Rascal**
Belgian-Style White Ale • 5.6% • Colorado 7
- Bierstadt LagerHaus**
Slow Pour Pils • 5.1% • Colorado 9
- Four Noses Brewing *Flatiron Frog***
Hazy IPA • 6.5% • Colorado 9
- Sam Adam's Seasonal Tap** 9
Ask our team for today's selection!



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

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