

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



LUNCH MENU

STARTERS & SHARES

Classic Buttermilk Biscuits

Honey Butter, Housemade Jam

Deviled Eggs GF - four served -

- Yardbird Classic* 16
- Jalapeño & Bacon Jam 23

Texas Twinkie

Bacon Wrapped Jalapeño, Short Rib,

Pimento Cheese, BBQ Glaze, Housemade Ranch

Fried Green Tomato BLT Stack

House-Smoked Pork Belly, Pimento Cheese,

Smoky Tomato Jam, Frisée, Lemon Vinaigrette

Skillet Cornbread

Sharp Cheddar, Jalapeño, Bacon, Honey Butter

Cajun Popcorn Shrimp

Pickled Fresnos, Creamy Honey Hot Sauce 20

Twice-Fried Wings

Tossed with Louisiana Hot Sauce, Housemade Buttermilk Ranch 18

Crispy Chicken Biscuit Sliders - two served -

Pepper Jelly

Lobster Bisque

Chipotle Crema, Trout Roe, Buttermilk Biscuit

Hummus & Crudités VEGAN

Sea Island Rice Peas, Pistachio, Crispy Pita,

Chilled Seasonal Vegetables

Charcuterie & Cheese

Chef's Selection of Cured Meats & Cheeses,

House Pickles, Spreads, Crackers

MAINS

Grilled Salmon Filet* GF

Fried Green Tomato, Pickled Okra Slaw, Cajun Remoulade

IPA Brick Chicken

Cajun Harissa Marinade, Heirloom Carrots,

Dirty Rice 38 half / 70 whole

Jambalaya Pasta

Cajun Cream Sauce, Andouille Sausage, Peppers,

Grilled Chicken, Shrimp 38

Steak Frites* GF

Snake River Farms Prime Skirt Steak,

Caramelized Onions & Poblanos, Chimichurri Sauce,

Parmesan Fries 35

SANDWICHES

YB Nashville Hot Sandwich

Crispy or Grilled Chicken, Carolina Reaper Rub, Spicy Slaw

eat at your own risk!

The Great American Wagyu Burger*

Farmer's Egg, Bourbon Maple Slab Pork Belly, American Cheese,

House Pickles, Special Sauce, Truffle Fries

Low & Slow Short Rib Dip

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

YARDBIRD CLASSICS

Chicken & Waffles

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

Lewellyn's Fine Fried Chicken

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

Nashville-Style Fried Chicken

½ of our Famous Bird, Reaper Glaze, House Pickles

The Whole Bird GF

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

Lobster Mac & Cheese

Whole Lobster, Creamy Five Artisanal

MP Cheese Sauce

GARDEN SALADS & BOWLS

ADD-ONS

Chicken +8 | Pork Belly +10 | Shrimp +15 | Salmon +25

Market Salad GF

Honeycrisp Apple, Candied Pecans, Goat Cheese,

Whole Grain Mustard Vinaigrette

Iceberg Wedge Salad GF

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

Little Gem Caesar

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

Country Cobb Protein Bowl GF

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

ODDS & ENDS | 15

Mac & Cheese v

Creamy Five Artisanal Cheese Sauce, Crispy Herb Crust

Crispy Brussels GF/V

Spiced Honey

Southern Street Corn GF

Chipotle Crema, Farmer's

Cheese, Fresnos, Bacon

Fried Okra v

Housemade Buttermilk Ranch

Crispy Fingerling Potatoes GF/V

Pecorino, Rosemary, Chive

Cheesy Grits GF/V

Nora Mill Grits, Sharp Cheddar

Collard Greens GF

Smoked Chicken,

Red Pepper, Pork Rind

Blackened Green Beans GEV

Piquillo Pepper Aioli, Lime, Cilantro

@YARDBIRDRESTAURANTS | RUNCHICKENRUN.COM

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.



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 1

Rosé - La Fête du Rosé

Côtes de Provence, France



DRAFT BEER

Tenaya Creek Brewery Hefeweizen

Wheat Ale • 5% • Nevada

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!

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 1

Chardonnay - Lingua Franca Avni

Willamette Valley, Oregon 20

Chardonnay - Rombauer

Carneros, California 2

Sauvignon Blanc - Métier by DeLille

Columbia Valley, Washington

Sauvignon Blanc - *Unshackled* by The Prisoner Wine Company

Central Coast, California 16

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

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

Michelob Ultra

Lager • 4.2% • Missouri 8

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

Sun Cruiser Vodka Iced Tea

Gluten-Free • 4.5%

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

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

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

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

[♦] Available Low-ABV with Lyre's