



BRUNCH MENU

MORNING WARM-UP

Classic Buttermilk Biscuits

Honey Butter, Housemade Jam 16

Deviled Eggs ^{GF} - four served -

- Yardbird Classic* 15
- Jalapeño and Bacon Jam 18

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

Honey Butter Toast

Thick Sliced, Cinnamon Sugar, Honey Butter 12

Ambrosia Fruit Salad ^{GF}

Fresh Seasoned Fruit, Coconut, Whipped Cream 15

LIGHT & EASY

Southern Oatmeal

Steel-Cut Oats, House Granola, Coconut, Honey, Fresh Berries, Nuts, Dried Fruit 18

Smoked Salmon Avocado Toast*

Multigrain Bread, Radish, Basil, Pickled Shallots, Fennel - Add Eggs Any Style* +6 28

Iceberg Wedge Salad ^{GF}

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

Country Cobb Protein Bowl ^{GF}

Grilled Chicken, Field Peas, Corn, Apples, Avocado, Mixed Greens, Quinoa, Tomato, Onion 25

CRACKED & SCRAMBLED

Gravy Train Biscuit Sandwich*

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

Holy Trinity Hash*

Short Rib, Dirty Rice, Sunny-Side Eggs, Boiled Peanut Chili Crisp 34

Classic Yardbird Benedict*

Bourbon Maple, Hickory Smoked Canadian Bacon, Swiss, Hot Sauce Hollandaise, Hashbrowns 28

All American Breakfast*

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

Smoked Brisket Huevos Rancheros*

Sunny-Side Farmer's Eggs, Avocado, Pico, Tortilla Chips 24

Steak & Eggs

Petit Filet, Soft Scramble Eggs, Boiled Peanut Chili Crisp MP

Maine Lobster Benedict*

Buttermilk Biscuit Crumble, Bacon Lardons, Spinach, Hollandaise MP

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 -

Shrimp & Grits Sunrise Bowl* ^{GF}

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

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, Special Sauce, Crispy Pickled Onion, Truffle Fries 35

FRESH FROM OUR BAKERY

Yardbird Cinnamon Roll

Salted Bourbon Caramel, Cream Cheese Frosting 18

Apple Cobbler

Honey Almond Streusel, À la Mode 16

Biscuit Doughnut Bites ^{GF}

Cinnamon-Sugar, Espresso Chocolate Sauce 15

Crème Brûlée Waffles ^{GF}

Fresh Whipped Cream, Strawberries 18

Biscuit French Toast

Overnight-Soaked Cinnamon Biscuits, Blueberry Compote, Powdered Sugar 22

ODDS & ENDS

Mac & Cheese ^V

Creamy Five Artisanal Cheese Sauce, Crispy Herb Crust 15

Yardbird Hashbrowns

Scallions, Housemade Buttermilk Ranch 10

House Sausage

Signature Housemade Links 12

Grits ^{GF/V}

Nora Mill Grits, Vermont Sharp Cheddar 14

Just a Couple of Eggs ^{GF/V}

Farm Fresh Eggs Done Your Way 6

Bacon ^{GF}

9

YARBIRD

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 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 20
- 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 bottle
- 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 18
- Firecracker In The Patch**◇
Corazón Blanco Tequila, Watermelon, Lime,
Honey, Jalapeño 18
- Toes in the Sand**
Aspen Vodka, Coconut Rum, Pineapple,
Lime, Orgeat 18
- Ranch Hands & White Lies**
The Botanist Gin, Lillet Blanc, Dry Vermouth,
Yardbird Buttermilk Dill Ranch 20
- Lime & Dandy**◇
Mount Gay Rum, Lime Juice, Pineapple, Toasted
Almond Bitters, Demerara, Egg White 17

◇Available Low-ABV with Lyre's

BOTTLE & CAN BEER

- Stella Artois**
Pale Lager • 5% • Belgium 9
- Voodoo Ranger IPA**
IPA • 7% • Colorado 10
- Corona Extra**
Lager • 4.6% • Mexico 9
- 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
- Wynwood Brewing *La Rubia***
Blonde Ale • 5% • Florida 9
- Angry Orchard**
Hard Cider • 5% • Massachusetts 9
- Coors Light**
Light Lager • 4.2% • Colorado 8
- Sam Adams - Just The Haze**
Non-Alcoholic • <0.5% • Boston 8

DRAFT BEERS

- Funky Buddha *Floridian***
Hefeweizen • 5.2% • Florida 11
- Funky Buddha *Yardbird Stock Ale***
Golden Ale • 5.4% • Florida 11
- Founders Brewing *All Day IPA***
IPA • 4.7% • Michigan 11
- Sam Adam's Seasonal Tap** 11
Ask our team for today's selection!



- 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 26

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For your convenience, a discretionary 18% gratuity will be added on the final check of groups of 6 or more for the service team. (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 or dietary restrictions.