



YARDBIRD

POWER LUNCH, SOUTHERN STYLE

29 PER GUEST

STARTERS

- choice of -

Down South Duo

Yardbird Classic Deviled Egg & Fried Green Tomato BLT

- available vegetarian upon request -

Iceberg Wedge GF

House-Smoked Bacon, Charred Corn, Tomato, Avocado

Select: Housemade Buttermilk Ranch or Pickled Lemon Vinaigrette

- available vegan upon request -

MAINS

- choice of -

Bayou Jerk Salmon Burger

Piquillo Pepper Aioli, Lettuce, Tomato, Onion, Petite Salad

Grilled Jumbo Wings

Barrel-Aged Hot Sauce, Cider Mop,

Housemade Buttermilk Ranch

Country Cobb Protein Bowl GF

Grilled Chicken, Field Peas, Corn, Apples, Avocado,

Kale, Crispy Quinoa, Tomato

Chicken & Waffles

Chilled Spiced Watermelon, Sharp Cheddar Waffle,

Honey Hot Sauce, Bourbon Maple Syrup

- available gluten-friendly -

DESSERT

- choice of -

Seasonal Sorbet

Chef's Selection

Key Lime Pie GF

South Beach Original, Seasonal Fruit

Short on time? Let us know—we're happy to box up your dessert or treat you to one on your next visit.

FEATURED BEVERAGE PAIRINGS

Booze-Free by default, but we won't judge if you want to spike it.

Blackberry Bourbon Lemonade

Lyre's American Malt, Blackberry, Lemon,

Fever Tree Club Soda 14

+3 upcharge to "spike it"

Watermelon Mojito

Lime & Watermelon Sorbet, Fresh Watermelon, Mint 18

Southern Sweet Tea

Choice of flavors:

Orange, Cranberry, Blackberry, Strawberry,

Watermelon 7

GF - GLUTEN-FRIENDLY V - VEGETARIAN VEGAN

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of a foodborne illness.

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