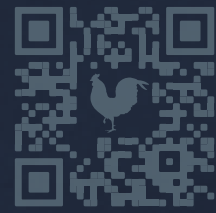


YARDBIRD

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



ALL DAY MENU

STARTERS & SHARES

Classic Buttermilk Biscuits

Honey Butter, Housemade Jam 16

Deviled Eggs ^{GF}

- four served -

- Yardbird Classic* 16
- Jalapeño & Bacon Jam 18

Texas Twinkie ^{GF}

Bacon Wrapped Jalapeño, Burnt Ends, Pimento Cheese, Spiced Honey Glaze, Housemade Ranch 18

Fried Green Tomato BLT Stack

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

Skillet Cornbread

Sharp Cheddar, Jalapeño, 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

Avocado, Baby Peach, Cucumber, Apple, Coconut Sauce, Chipotle Aioli, Benne Seed Crisps 26

SALADS

ADD-ONS

Chicken +6 | Pork Belly +6 | Shrimp +12 | Salmon +14

Iceberg Wedge Salad ^{GF}

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

Country Cobb Protein Bowl ^{GF}

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

CHARCUTERIE BOARD | 42

Newsom's Country Ham	Pimento Cheese Spread
Seasonal Sausage & Salami	Tillamook Cheddar
Housemade Pickles	Chef's Seasonal Cheese
Candied Pecans, Olive Relish	Grilled Ciabatta

SIDES

Mac & Cheese ^V

Creamy Five Artisanal Cheese Sauce, Crispy Herb Crust 15

Mama's Mash ^{GF}

Yukon Gold Potatoes, Gravy, Fresh Chives 12

Southern Street Corn ^{GF}

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

Fried Okra ^V

Buttermilk Ranch Seasoning 12

Crispy Brussels ^{GF/V}

Spiced Honey 14

Collard Greens ^{GF}

Smoked Ham Hocks, Grilled Jalapeños, Sweet Onion 15

Blackened Green Beans ^{GF/V}

Piquillo Pepper Sauce, Cajun Spice, Lime, Cilantro 14

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! -

Lemon Rosemary Rotisserie Bird

½ Bird, Dirty Rice, Blackened Green Beans, Chimichurri 34

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 ^{GF}

Cheesy Grits, Sweet Corn, Smoky Sausage, Medley of Peppers, Louisiana Hot Sauce Butter 36

Lobster Mac & Cheese

Whole Lobster, Creamy Five Artisanal Cheese Sauce MP

MAINS

Backyard BBQ

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

St. Louis Ribs ^{GF}

The Smoke Show! 42

Grilled Blackened Salmon Filet* ^{GF}

Olive Relish, Pesto, Watercress 33

Seasonal Fresh Catch*

Sweet Corn Field Pea Succotash, Charred Tomato Butter MP

Creamy Jambalaya Pasta

Cajun Cream Sauce, Andouille Sausage, Grilled Chicken, Shrimp 34

Low & Slow Brisket Dip

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

Sweet Tea Braised Short Rib ^{GF}

Mama's Mash, Mushroom, Thyme 42

Kan Kan Pork Chop

Sweet Potato & Brussels Sprout Hash 48

16oz Skillet Seared Ribeye* ^{GF}

House Beer Battered Onion Rings, Cowboy Butter MP

Blackened Filet Hot Rock ^{GF}

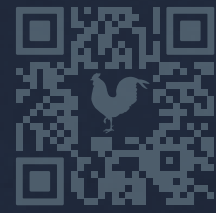
Fully Loaded Truffle Baked Potato, Chimichurri MP
- GUSSY IT UP -
crispy cajun shrimp +10 | 16oz butter-poached lobster +MP

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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. * Consuming raw or undercooked items may increase the risk of illness. Some dishes may contain nuts. Please inform your server of any allergies.

YARDBIRD

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WINES BY THE GLASS

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



DRAFT BEER

Peticolas Brewing Golden Opportunity

Kölsch • 4.6% • Texas 9

Deep Ellum Brewing Dallas Blonde

Blonde Ale • 5.2% • Texas 9

Revolver Brewing Blood and Honey

Pale Wheat • 7% • Texas 9

Twisted X Brewing Co. McConauhaze

Hazy IPA • 6.5% • Texas 9

Sam Adam's 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 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 17

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

Moscato d'Asti - Michele Chiarlo Nivole

Piedmont, Italy 16

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

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% 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

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

Clarity & Courage

Corazón Reposado Tequila, Licor 43,
Brown Butter, Orange, Coffee 16

Firecracker In The Patch ♦

Corazón Blanco Tequila, Watermelon, Lime,
Honey, Jalapeño 17

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 22

Lime & Dandy ♦

Mount Gay Rum, Lime Juice, Pineapple, Toasted
Almond Bitters, Demerara, Egg White 16

♦ Available Low-ABV with Lyre's

Well, I Declare

Remy Martin VSOP, Cointreau, Lemon Juice,
Peach, Basil 20

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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