

## ALL DAY MENU

### STARTERS & SHARES

#### Classic Buttermilk Biscuits

Honey Butter, Housemade Jam 16

#### Deviled Eggs <sup>GF</sup>

- four served -

- Yardbird Classic\* 16
- Jalapeño & Bacon Jam 18

#### Texas Twinkie <sup>GF</sup>

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, Bacon, 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

### SALADS

#### ADD-ONS

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

#### Country Cobb Protein Bowl <sup>GF</sup>

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

#### Iceberg Wedge Salad <sup>GF</sup>

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

### SIDES

#### Mac & Cheese <sup>V</sup>

Creamy Five Artisanal Cheese Sauce, Crispy Herb Crust 15

#### Crispy Brussels <sup>V</sup>

Spiced Honey 14

#### Southern Street Corn <sup>GF</sup>

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

#### Mama's Mash <sup>GF</sup>

Demi Glaze, Fresh Chives 12

#### Collard Greens <sup>GF</sup>

Smoked Ham Hocks, Grilled Jalapeños, Sweet Onion 15

#### Fried Okra <sup>V</sup>

Buttermilk Ranch Seasoning 12

### 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 <sup>GF</sup>

Roasted Garlic Mash, Chimichurri, Lemon Caper Pan Drippings 36

#### 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 <sup>GF</sup>

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 <sup>GF</sup>

Alabama White BBQ Chicken, St. Louis Pork Ribs, House Sausage, Burnt Ends, Corn, Chimichurri 45

#### St. Louis Ribs <sup>GF</sup>

The Smoke Show! 42

#### Grilled Blackened Salmon Filet\* <sup>GF</sup>

Olive Relish, Pesto, Arugula 33

#### 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

#### Short Rib & Bone Marrow Pot Pie

- please allow 20 minutes for preparation -  
Seasonal Squash, Pearl Onions, Globe Carrots, Sweet Tea Demi, Puff Pastry 55

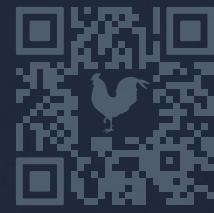
#### 8oz Filet Hot Rock <sup>GF</sup>

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



# YARDBIRD

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



## 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



### 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

### 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

## BOTTLE & CAN BEER

**Van Van Mojo Cider**

Blueberry Hard Cider • 6.1% • Chicago 12

**Goose Island Bourbon County 2022**

Stout • 14.3% • Chicago 25

**Hopewell Lightbeam**

Hazy IPA • 6.3% • Chicago 15

**Stella Artois**

Pale Lager • 5% • Belgium 9

**Voodoo Ranger IPA**

IPA • 7% • Colorado 10

**Modelo Especial**

Lager • 4.4% • Mexico 10

**Moody Tongue Orange Blossom**

Belgian Blonde • 5.4% • Chicago 10 / Tall Boy 15

**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

*Ask about our seasonal beers!*

## 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 16

**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 16

**Clarity & Courage**

Corazón Reposado Tequila, Licor 43,  
Brown Butter, Orange, Coffee 18

**Firecracker In The Patch** ♦

Corazón Blanco Tequila, Watermelon, Lime,  
Honey, Jalapeño 16

**Toes in the Sand**

Aspen Vodka, Coconut Rum, Pineapple,  
Lime, Orgeat 16

**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

**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 28

## 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

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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.