

ALL DAY MENU

STARTERS & SHARES

Classic Buttermilk Biscuits ^v

Honey Butter, Housemade Jam 16

Deviled Eggs ^{GF} - *four served* -

- Yardbird Classic* - Dill, Chives, Smoked Trout Roe 16
- Jalapeño & Bacon Jam 18

Texas Twinkie ^{GF}

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

Chicken Tortilla Soup ^(BT)

Rotisserie Chicken, Chipotle Crema, Avocado, Roasted Garlic,
Cilantro, Lime, Crispy Tortilla Strips 8 cup / 14 bowl

Fried Green Tomato BLT Stack ^(BT)

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

- *Can be made vegetarian: sub avocado for pork belly!* -

Skillet Cornbread ^(BT)

Sharp Cheddar, Jalapeño, Bacon, Honey Butter 16

Cajun Popcorn Shrimp ^(BT)

Pickled Fresnos, House Sauce 20

Chicken Biscuit Sliders ^(BT) - *two served* -

Crispy Chicken, Pepper Jelly 18

Ahi Tuna Avocado Stack ^(BT)

Cucumber, Tomato, Unagi, Chipotle Crema, Sweet Potato Crisps 18

Grilled Chicken Wings ^(BT) - *six served* -

Pick your flavor - Honey Hot | BBQ | Lemon Pepper 16

SALADS

ADD-ONS

Grilled or Crispy Chicken ^(BT) +6 / Blackened Shrimp (four) +12 / Salmon +14

Iceberg Wedge ^(BT)

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, Chickpeas, Corn, Apples, Avocado, Garden Greens,
Quinoa, Tomato, Red Onion, Lemon Vinaigrette 25

- *Can be made vegan: sub grilled seasonal vegetables for chicken!* -

SIDES

Mac & Cheese ^v

Creamy Five Artisanal Cheese
Sauce, Crispy Herb Crust 15

Crispy Brussels ^(BT)

Spiced Honey 14
- *can be made vegetarian* -

Southern Street Corn ^(BT)

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

Black-Eyed Peas & Rice ^{GF}

Housemade Chicken Stock,
Sweet Onions 12

Mama's Mash ^{GF}

Fresh Chives 12

Collard Greens ^{GF}

Smoked Ham Hocks,
Grilled Jalapeños, Sweet Onion 15

Fried Okra ^(BT)

Buttermilk Ranch Seasoning 12
- *can be made vegetarian* -

Blackened Green Beans ^{GF/V}

Piquillo Pepper Sauce,
Cajun Spice, Lime, Cilantro 14

YARDBIRD CLASSICS

Chicken & Waffles ^(BT)

Chilled Spiced Watermelon, Sharp Cheddar Waffle,
Honey Hot Sauce, Bourbon Maple Syrup 42

- *available gluten-friendly* -

Lewellyn's Fine Fried Chicken ^(BT)

½ of our Famous Bird, Honey Hot Sauce 36

- *available gluten-friendly* -

YB Nashville Hot Chicken ^(BT)

Carolina Reaper Rub Dip, House Pickles, Texas Toast 34
- *eat at your own risk!* -

Rotisserie Bird ^{GF}

Ancho Chile Marinated ½ Bird, Mashed Potatoes,
Blackened Green Beans 36

The Great American Wagyu Burger* ^(BT)

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,
Roasted Peppers, Louisiana Hot Sauce Butter 36

Lobster Mac & Cheese ^(BT)

Whole Lobster, Creamy Five Artisanal Cheese Sauce 68

MAINS

St. Louis Ribs ^{GF (BT)}

The Smoke Show! Served with House Fries 42

Jumbo Lump Crab Cake

Rock Shrimp, Sweet Corn Butterbean Succotash,
Chesapeake Butter Sauce 42

Grilled Blackened Salmon Filet* ^{GF}

Black-Eyed Peas & Rice, Watercress,
Pickled Lemon Vinaigrette, Pesto, Piquillo Sauce 34

Spicy Blue Crab Pasta

Jumbo Lump Blue Crab, Calabrian Chili Rose Tomato Sauce,
Basil, Parmesan 38

Low & Slow Brisket Dip Sandwich ^(BT)

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

Sweet Tea Braised Short Rib ^{GF}

Mama's Mash, Mushroom, Thyme 45

Ribeye Steak Frites ^{GF (BT)}

14oz Boneless Ribeye, Truffle Parmesan Fries, Chimichurri 76

Smoke House Southern Skewers ^{GF}

Black-Eyed Peas & Rice, Seasonal Vegetables,
Scallion Rémoûlade

Filet Mignon 44

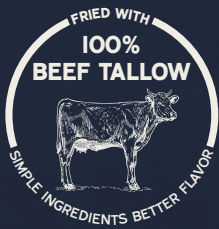
Blackened Cajun Shrimp 34

BBQ Chicken 32

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(BT) Beef Tallow - (V) Vegetarian - (VEGAN) Vegan - (GF) Gluten-Friendly | Please ask your server for our vegetarian options.
Gluten-Friendly items are prepared without gluten ingredients; however, cross-contact with gluten may occur during preparation. We fry in beef tallow. *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. For your convenience, a discretionary 18% gratuity will be added on the final check for the service team.





LUNCH | MON-FRI | 11 AM-4PM

1/2 Rotisserie Chicken + 1 Choice of Side 16
Add a Side Salad + 3.50

Sides: Mac & Cheese V, Crispy Brussels,
Southern Street Corn, Mama's Mash GF, Collard Greens GF,
Fried Okra, Blackened Green Beans GF/V

Grilled Grassfed Burger (BT)

Cheddar, Pork Belly, Chipotle Aioli, Lettuce, Tomato,
Pickled Onions, House Fries 24

Bayou Jerk Salmon Burger

Piquillo Pepper Aioli, Lettuce, Tomato, Onion,
Side Salad 24

Nashville Hot Chicken Sandwich (BT)

Carolina Reaper Rub, Spicy Slaw,
Lettuce, Tomato, served with House Fries 24

Yardbird Jumbo Tenders (BT)

Pick your flavor - Honey Hot / BBQ / Ranch,
served with House Fries 24

- available gluten-friendly -

Grilled Chicken Wings (BT)

Pick your flavor:
Honey Hot / BBQ / Lemon Pepper,
served with House Fries 22

Chicken Caesar Wrap (BT)

Romaine Hearts, Parmesan, Tomato,
Basil Pesto, Grilled Or Crispy Chicken Tenders,
served with House Fries 20

House Chopped Rotisserie Chicken Salad

Pickled Onion, Feta Cheese, Lettuce,
Green Beans, Radish, Chickpea, Tomato,
Cucumber, Lemon Vinaigrette 18

FEATURES WINES

SPARKLING & ROSÉ

Veuve Clicquot Brut Yellow Label

Champagne, France 40/160

Brut - Mumm

Napa Valley, California 16/65

Brut Rosé - Mumm

Napa Valley, California 16/65

Rosé - La Fête du Rosé

Côtes de Provence, France 16/65

WHITE

Chardonnay - Lingua Franca Avni

Willamette Valley, Oregon 20/80

Sauvignon Blanc - Métier by DeLille

Columbia Valley, Washington 17/68

Sauvignon Blanc - *Unshackled* by The Prisoner Wine Company

Central Coast, California 16/65

RED

Cabernet Sauvignon - Auctioneer

Napa Valley, California 20/80

Red Blend - Walking Fool by Caymus

Suisun Valley, California 16/65

Pinot Noir - *Unshackled* by The Prisoner Wine Company

Paso Robles, California 18/72

Zinfandel - SALDO

by The Prisoner Wine Company

Central Coast, California 16/65

DRAFT BEER

The Hopfeiser *Yardbird Lager*

Light Lager • 4% • Washington D.C. 8

Port City *Monumental IPA*

East Coast Style IPA • 6.4% • Virginia 12

Atlas Bullpen *Bullpen Pilsner*

Pilsner • 4.7% • Washington D.C. 12

Right Proper *Raised by Wolves*

American Pale Ale • 5% • Washington D.C. 12

DC Brau *Joint Resolution*

New England Style Hazy IPA • 5.5%
Washington D.C. 12

Sam Adams Seasonal Tap 9

Ask our team for today's selection!

BOTTLE & CAN BEER

Stella Artois

Pale Lager • 5% • Belgium 9

Voodoo Ranger *Juicy Haze IPA*

IPA • 7% • Colorado 10

Modelo Especial

Lager • 4.4% • Mexico 10

Fat Tire

Golden Ale • 5.2% • Colorado 9

Michelob Ultra

Lager • 4.2% • Missouri 8

N/A BEVERAGES

Passion Fruit Breeze - *spirit-free* -

Passion Fruit, Basil, Lemon, Ginger Ale 9

Pretty N' Pink - *spirit-free* -

Passion Fruit, Grapefruit,
Fever Tree Grapefruit Soda 9

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

Sweet Tea, Lemonade, Arnold Palmer 7

Flavors: Passion Fruit, Peach, Strawberry,
Watermelon, Dragon Fruit, Blackberry

Mexican Coke, Diet Coke, Sprite 6

SIGNATURE COCKTAILS

Blackberry Bourbon Lemonade

Jim Beam Bourbon, Blackberry, Lemon,
Angostura Bitters 16

Yardbird Old Fashioned

Bacon-Infused Wild Turkey Bourbon Whiskey,
Maple Syrup, Angostura & Orange Bitters 19

Classic Old Fashioned

Four Roses Yellow Label Bourbon Whiskey,
Demerara, Angostura & Orange Bitters 16

Smoke on the Water

Sazerac Rye, Toasted Demerara, Bitters,
Cinnamon Smoke 22

Firecracker in the Patch

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

Desert Rose

Corazón Reposado Tequila, Hibiscus,
Strawberry, Lime 18

Sippin' on Trouble

Pineapple-Infused Hendrick's Gin, St. Germain,
Lemon Juice, Demerara, Fever Tree Tonic 18

Southern Peach

Wild Turkey Bourbon, Aperol,
White Peach, Lemon, Sweet Tea 18

Tequila Old Fashioned

Patrón Añejo Tequila, Cinnamon,
Orange, Bitters, Agave 19

Tangerine Sky

Wheatley Vodka, Aperol, Mandarin,
Tangerine, Lemon, Sprite 16

Peaches & Bubbles

Calvados, Peach, Lemon, Bubbles 18

Kentucky Buck

Maker's Mark, Blood Orange, Ginger Syrup,
Lemon, Ginger Beer 17

