



ALL DAY MENU

STARTERS & SHARES

Classic Buttermilk Biscuits - *four served* -

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

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

Fried Green Tomato BLT Stack

House-Smoked Pork Belly, Pimento Cheese,
Tomato Jam, Frisée, Lemon Vinaigrette 18
- feeling fresh? sub avocado for pork belly! -

Skillet Cornbread

Sharp Cheddar, Jalapeño, Bacon, Honey Butter 16

Cajun Popcorn Shrimp

Pickled Fresnos, House Sauce 20

Chicken Biscuit Sliders - *two served* -

Crispy Chicken, Pepper Jelly 18

Ahi Tuna Avocado Stack

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

Grilled Jumbo Wings - *six served* -

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

SALADS

ADD-ONS

Grilled or Crispy Chicken +6 | Blackened Shrimp (four) +12 | Salmon +14

Iceberg Wedge 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, Garden Greens,
Crispy Quinoa, Tomato, Red Onion, Lemon Vinaigrette 25

SIDES

Mac & Cheese v

Creamy Five Artisanal
Cheese Sauce,
Crispy Herb Crust 15

Crispy Brussels GF/V

Spiced Honey 14

Southern Street Corn GF

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

Southern Fried Dirty Rice

Bacon, Corn, Tomato, Chiles,
Scallions, Fried Egg,
Chipotle Crema 15

Mama's Mash

Fresh Chives 12

Collard Greens GF

Smoked Ham Hocks,
Grilled Jalapeños, Sweet Onion 15

Fried Okra v

Buttermilk Ranch Seasoning 12

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-friendly -

Lewellyn's Fine Fried Chicken

½ of our Famous Bird, Honey Hot Sauce 36
- available gluten-friendly -

YB Nashville Hot Chicken

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

Lemon Rosemary Rotisserie Bird GF

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,
Roasted 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

Fish N' Chips

Crispy Beer Battered Cod, Old Bay Seasoned Fries,
Tartar Sauce, Nashville Slaw 29

Grilled Blackened Salmon Filet* GF

Watercress Salad, Basil Pesto, Olive Relish 34

Creamy Jambalaya Pasta

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

Low & Slow Brisket Dip Sandwich

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

Sweet Tea Braised Short Rib GF

Mama's Mash, Mushroom, Thyme 45

Ribeye Steak Frites

14oz Boneless Ribeye, Truffle Parmesan Fries,
Chimichurri MP

Smoke House Southern Skewers

Dirty Rice, Seasonal Vegetables, Scallion Rémolade
Filet Mignon 44
Blackened Cajun Shrimp 34
BBQ Chicken 32

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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.



FEATURED 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 - *Unshackled*
by The Prisoner Wine Company
Central Coast, California 16/65

Chardonnay - Lingua Franca Avni
Willamette Valley, Oregon 20/80

Chardonnay - Rombauer
Carneros, California 29/115

Sauvignon Blanc - Métier by DeLille
Columbia Valley, Washington 17/68

Sauvignon Blanc - *Unshackled*
by The Prisoner Wine Company
Central Coast, California 16/65

Moscato d'Asti - Michele Chiarlo *Nivole*
Piedmont, Italy 16/68

RED

Pinot Noir - Argyle Bloom House
Willamette Valley, Oregon 18/72

Pinot Noir - *Unshackled*
by The Prisoner Wine Company
Oakville, California 16/65

Cabernet Sauvignon - Auctioneer
Napa Valley, California 20/80

Cabernet Sauvignon - My Favorite Neighbor
Paso Robles, California 28/115

Red Blend - Walking Fool by Caymus
Suisun Valley, California 16/65

Red Blend - Harvey & Harriet, SLO
Paso Robles, California 18/72

Zinfandel - SALDO
by The Prisoner Wine Company
North Coast, California 17/68

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

Coors Light
Light Lager • 4.2% • Colorado 8

Sam Adams - Just The Haze
Non-Alcoholic • <0.5% • Boston 8

Moody Tongue Orange Blossom
Belgian Blonde • 5.4% • Chicago 10

Hopewell Lightbeam 16oz
Hazy IPA • 6.3% • Chicago 15

Sun Cruiser Vodka Lemonade & Iced Tea
Gluten-Free • 4.5% 9

BACK PORCH SIPPERS

Southern Sweet Tea, Lemonade & Arnold Palmer 7

Flavors:

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

FEATURED FLIGHTS

Bardstown's Best
Bottled-in-Bond Bourbon
Double Barreled Rye
Kentucky Straight Bourbon 40



Beams Of Sunshine
Basil Hayden Toast
Maker's Mark 46
Knob Creek Single Barrel 30

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