

BRUNCH MENU

MORNING WARM-UP

Classic Buttermilk Biscuits

Honey Butter, Housemade Jam - *four served* - 16

Deviled Eggs ^{GF}

- *four served* -

- Yardbird Classic* 16
- Jalapeño & Bacon Jam 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

Honey Butter Toast

Thick Sliced, Cinnamon Sugar, Honey Butter 12

Ambrosia Fruit Salad

Fresh Seasonal Fruit, Coconut, Whipped Cream 15

LIGHT & EASY

Southern Oatmeal

Steel-Cut Oats, House Granola, Coconut, Honey, Fresh Berries, Nuts, Dried Fruit 22

Smoked Salmon Avocado Toast*

Multigrain Bread, Radish, Basil, Pickled Shallots, Fennel 22
- *add egg any style* +6* -

Little Gem Caesar Salad

Cherry Tomato, Everything Crumble, Preserved Lemon, Creamy Parmesan Dressing 18

CRACKED, SCRAMBLED & BIG OL'SKILLETS

Gravy Train Biscuit Sandwich

Our Famous Fried Chicken, Creamy Country Gravy, Baker's Bacon, Scramble, American Cheese 24

Holy Trinity Hash*

Short Rib, Dirty Rice, Sunny-Side Eggs, Boiled Peanut Chili Crisp 26

All American Breakfast*

Sunny-Side Eggs, Crispy Bacon, Sausage, Yardbird Hashbrowns, Toast 28

Breakfast Burrito

Spicy Chorizo Scramble, Potato, Bacon, Green Chili Queso, Fritos 24

Morning Mac & Cheese Skillet*

Mac & Cheese, Crumbled Bacon, Crispy Fried Chicken, Farm Fresh Eggs, Chili Crisp, Scallions 22

Steak & Eggs*

Butcher's Cut Steak, Soft Scrambled Eggs, Chili Crisp 29

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* -

The Great American Wagyu Burger*

Farmer's Egg, Bourbon Maple Slab Pork Belly, American Cheese, Special Sauce, Crispy Pickled Onion, Truffle Fries 35

Grilled Blackened Salmon Filet*

Basil Pesto, Olive Relish 34

Shrimp & Grits Sunrise Bowl* ^{GF}

Cheesy Grits, Cajun Shrimp, Sunny-Side Eggs, Roasted Peppers, Louisiana Hot Sauce 28

Lobster Mac & Cheese

Whole Lobster, Creamy Five Artisanal Cheese Sauce MP

FRESH FROM OUR BAKERY

Yardbird Cinnamon Roll

Salted Bourbon Caramel, Cream Cheese Frosting 18

Apple Cobbler

Honey Almond Streusel, À la Mode 16

Biscuit Donut Bites

Cinnamon Sugar, Nutella Coffee Sauce 14

Crème Brûlée Waffles ^{GF}

Fresh Whipped Cream, Strawberries 22

Biscuit French Toast

Overnight-Soaked Cinnamon Biscuits, Powdered Sugar, Fresh Berries 22

ODDS & ENDS

Mac & Cheese ^v

Creamy Five Artisanal Cheese Sauce, Crispy Herb Crust 15

Yardbird Hashbrowns

Scallions, Housemade Buttermilk Ranch 10

Cheesy Grits ^{GF/V}

Stone Ground, Sharp Cheddar 12

Crispy Chicken Biscuit Sliders

Pepper Jelly - *two served* - 15

Just a Couple of Eggs ^{GF/V}

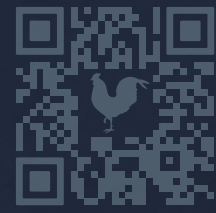
Farm Fresh Eggs Done Your Way 6

Bacon ^{GF}

9

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



HAND-PRESSED JUICES

Green Giant

Cucumber, Celery, Apple, Kale, Honey 11

Turmeric Tonic

Turmeric, Ginger, Lemon, Black Pepper 12

Freshly Squeezed Orange Juice 10

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

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

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!

BRUNCH LIBATIONS

Yardbird Bloody Mary*

Jim Beam Bourbon, Housemade Mix, Bacon,
Celery, Olive, Lime, Pickled Okra 16

Seasonal Sangria

Red Wine, Seasonal Spirits, Housemade 16

Yardbird Mimosa♦

Prosecco, *Choice of Flavor:* Orange, Grapefruit,
Pineapple or Cranberry 15 glass / 50 bottle

Spicy Rooster

Modelo Especial, Housemade Mix, Lime, Tajin 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

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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.