YARDBIRD

SELECT ITEMS SEED OIL FREE
NO ADDED SEED OILS. REAL FATS, REAL FLAVOR & SOUTHERN TRADITION

SELECT ITEMS FRIED IN BEEF TALLOW
SIMPLE INGREDIENTS BETTER FLAVOR

ALL DAY MENU

STARTERS & SHARES

Classic Buttermilk Biscuits V
Honey Butter, Housemade Jam 16

Deviled Eggs GF - *four served* -
• Yardbird Classic* 16 • Jalapeño & Bacon Jam 23

Fried Green Tomato BLT Stack
House-Smoked Pork Belly, Pimento Cheese, Tomato Jam, Frisée, Lemon Vinaigrette 18
- Can be made vegetarian: sub avocado for pork belly! -

Popcorn Shrimp
Pickled Fresnos, Creamy Honey Hot Sauce 20

Skillet Cornbread
Sharp Cheddar, Jalapeño, Bacon, Honey Butter 16

Texas Twinkie GF
Bacon Wrapped Jalapeño, Short Rib, Pimento Cheese, BBQ Glaze, Housemade Ranch 20

Southern Citrus Ahi Tuna Tartare* GF
Avocado, Baby Peach, Cucumber, Apple Coconut Sauce, Chipotle Aioli, Housemade Sweet Potato Chips 26

Hummus Platter V
Hummus, Cucumber, Heirloom Tomatoes, Olives, Shaved Red Onion, Olive Oil, Feta Crumble, Pistachios. Served With Toasted Pita 22

Charcuterie & Cheese
Chef's Selection of Cured Meats & Cheeses, House Pickles, Spreads, Crackers 45

SALADS

Iceberg Wedge Salad GF
House-Smoked Bacon, Baby Iceberg Lettuce, Charred Corn, Tomato, Avocado, Housemade Buttermilk Ranch 18
- Chicken +8 | Pork Belly +10 | Shrimp +15 | Salmon +25 -

Country Cobb Protein Bowl GF
Grilled Chicken, Field Peas, Corn, Apples, Avocado, Kale, Crispy Quinoa, Tomato, Onion 26
- Chicken +8 | Pork Belly +10 | Shrimp +15 | Salmon +25 -

Little Gem Caesar Salad
Tomato Confit, Pickled Grapes, Everything Crumble, Preserved Lemon, Creamy Parmesan Dressing 18
- Chicken +8 | Pork Belly +10 | Shrimp +15 | Salmon +25 -

ODDS & ENDS | 15

Cheesy Grits GF/V
Nora Mill Grits, Sharp Cheddar

Mac & Cheese V
Creamy Five Artisanal Cheese Sauce, Crispy Herb Crust
- Green Chile & Truffle +5 -

Crispy Brussels GF/V
Spiced Honey

Cajun Fried Okra V
Housemade Buttermilk Ranch

Collard Greens GF
Smoked Chicken, Red Pepper, Pork Rind

Mama's Mash V
Fresh Chives

Crispy Fingerling Potatoes GF/V
Pecorino, Rosemary, Chives

Southern Street Corn GF
Chipotle Crema, Cotija Cheese, Fresnos, Bacon

Blackened Green Beans GF/V
Piquillo Pepper Aioli, Lime, Cilantro

Burnt Ends
House Smoked, BBQ Sauce

YARDBIRD CLASSICS

Chicken & Waffles BT
Chilled Spiced Watermelon, Sharp Cheddar Waffle, Honey Hot Sauce, Bourbon Maple Syrup 44
- 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
½ of our Famous Bird, Reaper Glaze, House Pickles 39

Rotissiere Chicken
Harissa, Brown Sugar & Orange Marinade, Heirloom Carrots, Green Beans 38 half / 70 whole

The Whole Bird BT
Chilled Spiced Watermelon, Sharp Cheddar Waffle, Honey Hot Sauce, Bourbon Maple Syrup 78
- available gluten-friendly -

The Great American Wagyu Burger*
Farmer's Egg, Bourbon Maple Slab Pork Belly, American Cheese, House Pickles, Special Sauce, Truffle Fries 38

Big Easy Blackened Shrimp & Grits* GF
Cheesy Grits, Sweet Corn, Smoky Sausage, Roasted Peppers, Louisiana Hot Sauce Butter 38

Lobster Mac & Cheese
Whole Lobster, Creamy Five Artisanal Cheese Sauce 88

MAINS

Backyard BBQ GF
Quarter Chicken, Andouille Sausage, Short Rib, Grilled Salmon Skewer, Corn on the Cob, Bourbon Glaze 55

St. Louis Ribs GF
The Smoke Show! 45

Low Country Salmon Filet* GF
Blackened Salmon Filet, Roasted Corn Succotash, Chipotle Butter Beurre Blanc 45

Creamy Jambalaya Pasta
Cajun Cream Sauce, Andouille Sausage, Peppers, Grilled Chicken, Shrimp 38

Lemon Basil Rigatoni VEGAN
Roasted Garlic Cashew Cream, Market Vegetables 28

Smoked Brisket Dip
House Smoked Brisket, Caramelized Onions, Garlic Aioli, Swiss Cheese, Horseradish, Au Jus 38

Bourbon Glazed Short Rib GF
Mama's Mash 48

8oz Hot Stone Prime Filet* GF
Fully Loaded Fingerling Potatoes, Chimichurri 75

14oz NY Prime Strip
Crispy Fingerlings Confit In Duck Fat, Asparagus, Heirloom Baby Carrots, Red Wine Reduction 76

44oz Prime Tomahawk* GF
Crispy Fingerlings Confit In Duck Fat, Cowboy Butter 175

@YARDBIRDRESTAURANTS | RUNCHICKENRUN.COM

SF Seed-Free - (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.

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FEATURED WINES

SPARKLING & ROSÉ

J. Schram Blanc de Noir
Napa Valley, California 50/235

Brut - Mumm
Napa Valley, California 19/95

Prosecco - Bisol Gondoliere DOCG
Veneto, Italy 16/60

Rosé - Domaine Carneros
Carneros, California 19/85

Rosé - Whispering Angel
Côtes de Provence, France 19/85

For a full list of our beverage selections, please scan the QR code at the top.

WHITE

Chardonnay - Diatom
Santa Barbara 18/75

Chardonnay - Far Niente
Napa Valley, California 27/135

Sauvignon Blanc - Silverado *Miller Ranch*
Napa Valley, California 16/70

Pinot Grigio - Terlato
Friuli, Italy 16/65



RED

Pinot Noir - Hartford Court
Russian River Valley, California 21/120

Pinot Noir - Siduri
Willamette Valley, Oregon 16/70

Cabernet Sauvignon - Daou
Paso Robles, California 19/110

Cabernet Sauvignon - Stonestreet
Alexander Valley, California 28/135

Red Blend - Penfolds Bin 600
Napa Valley, California 16/70

Red Blend - Prisoner
Napa Valley, California 26/125

Zinfandel - Biale "Black Chicken"
Napa Valley, California 23/125

DRAFT BEER

Guinness
Irish Dry Stout • 4.2% • Ireland 12

Coors Banquet
American Lager • 5% • Colorado 12

Leinenkugel Tropical
Hazy IPA • 7 % • Wisconsin 12

Electric Blonde
Blonde Ale • 5.3% • Las Vegas 12

Dirty Dog
India Pale Ale • 7.1 % • Las Vegas 12

Modelo
Mexican Lager • 4.4% • Mexico 12

Blue Moon
Belgium White Ale • 5.4% • Colorado 12

Yardbird's Unfor'grit'able
Pale Ale • 5% • Las Vegas 12

Atomic Duck
India Pale Ale • 7% • Las Vegas 12

Sam Adams Seasonal Tap 12
Ask our team for today's selection!

Add a shot of Barmen Bourbon | 10

BOTTLE & CAN BEER

Coors Light
American Lager • 4.2% • Colorado 10

Pacifico
Mexican Pilsner-Style • 4.4% • Mexico 11

Michelob Ultra
Light Lager • 4.2% • Missouri 10

Stella Artois
Pale Lager • 5% • Belgium 11

Modelo Oro
Mexican Style Lager • 4.4% • Mexico 11

Miller Lite
American Pilsner • 4.2% • Wisconsin 10

Heineken 0.0
Non-Alcoholic Lager • 0.0% • Netherlands 11

Sun Cruiser Vodka Iced Tea
Vodka RTD • 4.5% • Boston 11

Sun Cruiser Vodka Lemonade & Iced Tea
Vodka RTD • 4.5% • Boston 11

BACK PORCH SIPPERS

Southern Sweet Tea, Lemonade & Arnold Palmer 7
Flavors: Passion Fruit, Peach, Strawberry, Watermelon, Blackberry +2

FEATURED FLIGHTS

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

King of Kentucky | 90
Small Batch 1, 2, 3



Road to Jalisco | 50
G4 Blanco
G4 Reposado
G4 Blanco 108

SIGNATURE COCKTAILS

Blackberry Bourbon Lemonade
Wild Turkey Bourbon, Blackberry, Lemon, Angostura Bitters 18

Yardbird Old Fashioned
Bacon-Infused Wild Turkey Bourbon Whiskey, Maple Syrup, Angostura & Orange Bitters 20

Classic Old Fashioned
Evan Williams 100 Proof Bourbon Whiskey, Demerara, Angostura & Orange Bitters 18

Firecracker in the Patch
Espolón Blanco Tequila, Watermelon, Lime, Honey, Jalapeño 18

Watermelon Sling
El Jimador Reposado Tequila, Aperol, Watermelon, Lemon, Rosemary 18

Toes in the Sand
LVD Vodka, Coconut Rum, Pineapple, Lime, Orgeat 19

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

Sippin' on Trouble
Pineapple-Infused Fords Gin, St-Germain, Lemon Juice, Demerara, Fever Tree Tonic 20

The Bird (Keep the Glass!)
Espolón Reposado, Cointreau. Orgeat, Lime Juice 26

Backyard Bourbon Spritz
Old Forester, Strawberry, Aperol 19

The Golden Hour (Served in a Souvenir Flask)
LVD Bourbon, Pineapple Juice, Hot Honey 25

Espresso Martini
Tito's Vodka, Espresso, Evil Bean Cold Brew
Single 19 | Tower 75

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