

# DINNER MENU

# STARTERS & SHARES

#### Classic Buttermilk Biscuits

Honey Butter, Housemade Jam 16

#### Deviled Eggs GF - four served -

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

#### Texas Twinkie GF

Bacon-Wrapped Jalapeño, Brisket, Pueblo Cheese 18

#### Fried Green Tomato BLT Stack

House-Smoked Pork Belly, Pimento Cheese, Frisée, Tomato Jam, 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

#### The Big Dipper

Roasted Poblano Queso, Pimento, Spinach, Andouille, Jalapeño, Assorted Crispy Dippers

#### Southern Citrus Ahi Tuna Tartare GF

Avocado, Baby Peach, Cucumber, Apple, Coconut Broth, Chipotle Aioli, Benne Seed Crisps 26

#### Oak-Fired Skewers

- Cajun Spiced Shrimp 7
- Chimichurri Beef Tenderloin 8
- BBQ Glazed Chicken 5
- Truffle Chili Crisp 'Shrooms 5

- WHOLE KIT & CABOODLE -

one of each, served over live coals 22

## **SALADS**

#### ADD-ONS

Grilled or Crispy Chicken +6 | Shrimp +12 | Salmon +14

#### Iceberg Wedge GF

House-Smoked Bacon, Baby Iceberg Lettuce, Charred Corn, Tomato, Avocado, Housemade Buttermilk Ranch 18

#### Country Cobb Protein Bowl GF

Grilled Chicken, Field Peas, Corn, Apples, Avocado, Mixed Greens, Quinoa, Tomato, Onion 25

12

#### Little Gem Caesar

Cherry Tomato, Everything Crumble, Pickled Grapes, Preserved Lemon, Creamy Manchego Dressing 18

#### **SIDES**

#### Mac & Cheese v

Creamy Five Artisanal Cheese Sauce, Crispy Herb Crust 15 -DENVER STYLE add green chile queso

# Crispy Brussels GF/V

Spiced Honey 14

## Mama's Mash GF

Fresh Chives 12

# Green Chile Grits GF/V

Anson Mills, Pueblo Jack 12

# Fried Okra v

Buttermilk Ranch Seasoning

## Southern Street Corn GF

Chipotle Crema, Cotija Cheese, Fresnos, Bacon 14

#### Collard Greens GF

Smoked Ham Hocks, Grilled Jalapeños, Sweet Onion 15

# Fully Loaded Baked Potato GF

Lardons, Truffled Pimento Cheese, Chives 16

### 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! -

## The Great American Wagyu Burger\*

Farmer's Egg, Bourbon Maple Slab Pork Belly, American Cheese, House Pickles, Special Sauce, 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

# FROM THE LIVE FIRE

## RiNo Mixed Grill

Alabama White BBQ Chicken, St. Louis Pork Ribs, House Sausage, Burnt Ends, Olathe Corn 48

#### St. Louis Ribs GF

The Smoke Show! 42

#### Coal Fire Rotisserie Bird GF

Ancho Chili Marinated ½ Bird, Dirty Rice, Blackened Green Beans, Chimichurri 34

# 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

#### Low & Slow Brisket Dip

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

#### Texas Smoked Brisket Plate

Green Chile Mac & Cheese, Cornbread, House Pickles 45
- available Friday & Saturday only -

## Blackened Center-Cut Filet Hot Rock GF

Fully Loaded Truffle Baked Potato, Chimichurri Sauce
- GUSSY IT UP crispy cajun shrimp +10 | 160z butter-poached lobster +MP

#### @YARDBIRDRESTAURANTS | RUNCHICKENRUN.COM

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 – (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.



# **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



# DRAFT BEER

Yardbird Rebel Rooster

Mexican Lager • 4.8% • Colorado

Avery White Rascal

Belgian-Style White Ale • 5.6% • Colorado 7

Voodoo Ranger 1985

Mango IPA • 6.7% • Colorado

Avery Highliner

Hazy IPA • 6% • Colorado 9

Sam Adams Seasonal Tap 9

Ask our team for today's selection!

# **BACK PORCH SIPPERS**

Southern Sweet Tea, Lemonade

& Arnold Palmer 7

Flavors:

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

#### WHITE

Chardonnay - Unshackled by The Prisoner Wine Company

Central Coast, California

Chardonnay - Lingua Franca Avni

Willamette Valley, Oregon

Chardonnay - Rombauer

Carneros, California 29/115

Columbia Valley, Washington

Sauvignon Blanc - Métier by DeLille

Sauvignon Blanc - Unshackled

by The Prisoner Wine Company Central Coast, California 16/65

## RED

Pinot Noir - Argyle Bloom House

Willamette Valley, Oregon

Pinot Noir - Unshackled by The Prisoner Wine Company

Oakville, California 16/65

Cabernet Sauvignon - Auctioneer

Napa Valley, California

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

Zinfandel - SALDO

by The Prisoner Wine Company

North Coast, California

# **BOTTLE & CAN BEER**

Stella Artois

Pale Lager • 5% • Belgium

Voodoo Ranger Juicy Haze IPA

IPA • 7% • Colorado

Modelo Especial

Lager • 4.4% • Mexico

Golden Ale • 5.2% • Colorado

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

Sam Adams - Just The Haze

Non-Alcoholic • <0.5% • Boston

# FEATURED FLIGHTS

#### Bardstown's Best

Bottled-in-Bond Wheated Bourbon Double Barreled Rye Kentucky Straight Bourbon



## Beams Of Sunshine

Basil Hayden Toast Maker's Mark 46

Knob Creek Single Barrel

# SIGNATURE COCKTAILS

# Blackberry Bourbon Lemonade

Jim Beam Bourbon, Blackberry, Lemon, Angostura Bitters

#### Yardbird Old Fashioned

Bacon-Infused Wild Turkey Bourbon Whiskey, Maple Syrup, Angostura & Orange Bitters 16

#### Mile High Old Fashioned

Laws Bourbon Whiskey, Demerara, Angostura & Orange Bitters

# Firecracker in the Patch ♦

Corazón Blanco Tequila, Watermelon, Lime, Honey, Jalapeño

## Boulevardier

Maker's Mark Bourbon Whiskey, Campari, Carpano Antica Vermouth

#### Toes in the Sand

Aspen Vodka, Coconut Rum, Pineapple, Lime, Orgeat

#### Southern Peach

Jim Beam Bourbon, Aperol, White Peach, Lemon, Sweet Tea

#### Sippin' on Trouble

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

## 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

# Pretty N' Pink - spirit-free

Passion Fruit, Grapefruit, Fever Tree Grapefruit Soda

## Passion Fruit Breeze - spirit-free

Passion Fruit, Basil, Lemon, Ginger Ale

♦ Available Low-ABV with Lyre's