



ALL DAY MENU

STARTERS & SHARES

Classic Buttermilk Biscuits

Honey Butter, Housemade Jam 16

Deviled Eggs GF - four served -

- Yardbird Classic* 16
- Jalapeño & Bacon Jam 18

Texas Twinkie GF

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

Cajun Popcorn Shrimp

Pickled Fresnos, House Sauce 20

The Big Dipper

Roasted Poblano Queso, Pimento, Spinach,
Andouille, Jalapeño, Assorted Crispy Dippers 18

Southern Citrus Ahi Tuna Tartare

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

SALADS

ADD-ONS

Chicken +6 / Pork Belly +6 / Shrimp +12 / Salmon +15

Iceberg Wedge Salad GF

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

Little Gem Caesar V

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

Market Salad GF

Apple, Candied Pecans, Goat Cheese,
Whole Grain Mustard Vinaigrette 18

Country Cobb Protein Bowl GF

Grilled Chicken, Field Peas, Corn, Apples, Avocado,
Kale, Crispy Quinoa, Tomato 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

Fully Loaded Baked Potato

Lardons, Truffled Pimento
Cheese, Chive 16

Mama's Mash

Caramelized Onion Roasted
Chicken Gravy 12

Collard Greens GF

Smoked Ham Hocks,
Grilled Jalapeños, Sweet
Onion 15

Fried Okra V

Buttermilk Ranch Seasoning 12

Blackened Green Beans 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-free -

Lewellyn's Fine Fried Chicken

Mama's Mash, Gravy, Petite Salad 36
- available gluten-free -

YB Nashville Hot Chicken

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

Rotisserie Bird

Ancho Chile Marinated ½ Bird, Dirty Rice,
Blackened Green Beans 36

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,
Medley of Peppers, Louisiana Hot Sauce 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

Seasonal Fresh Catch*

Chef's Preparation MP

Grilled Blackened Salmon Filet* GF

Olive Relish, Pesto, Watercress 33

Creamy Jambalaya Pasta

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

Low & Slow Brisket Dip

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

Short Rib & Bone Marrow Pot Pie

- please allow 20 minutes for preparation -
Seasonal Squash, Pearl Onions, Globe Carrots,
Sweet Tea Demi, Puff Pastry 55

Blackened Filet Hot Rock GF

Fully Loaded Truffle Baked Potato, Chimichurri MP
- GUSSY IT UP -
crispy cajun shrimp +10 / 16oz butter-poached lobster +MP

@YARDBIRDRESTAURANTS | RUNCHICKENRUN.COM

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.

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, France40
- Brut - Mumm

Napa Valley, California16
- Brut Rosé - Mumm

Napa Valley, California16
- Rosé - La Fête du Rosé

Côtes de Provence, France16



DRAFT BEER

- Funky Buddha *Floridian*

Hefeweizen • 5.2% • Florida11
- Funky Buddha *Yardbird Stock Ale*

Golden Ale • 5.4% • Florida11
- Founders Brewing *All Day IPA*

IPA • 4.7% • Michigan11
- Sam Adam’s Seasonal Tap

11
- 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

SIGNATURE COCKTAILS

- Whiskey Business

Peanut Butter Fat-Washed Wild Turkey Bourbon, Crème de Moka, Chocolate Bitters18
- Clear As Country Mornin’

Clarified Maker’s Mark Bourbon, Barrel Aged Demerara, Lemon Juice20
- Hotter Than Blazes

Pendleton Bourbon, Lemon Juice, Demerara, Hot Honey Ice Cube18
- Smoke on the Water

Sazerac Rye, Toasted Demerara, Bitters, Cinnamon Smoke20
- Bless Your Heart!

Del Maguey Vida Mezcal, Corazón Reposado Tequila, Lo-Fi Amaro, Lemon Juice, Sparkling Rosé18

WHITE

- Chardonnay - *Unshackled* by The Prisoner Wine Company

Central Coast, California16
- Chardonnay - Lingua Franca Avni

Willamette Valley, Oregon20
- Chardonnay - Rombauer

Carneros, California29
- Sauvignon Blanc - Métier by DeLille

Columbia Valley, Washington17
- Sauvignon Blanc - *Unshackled* by The Prisoner Wine Company

Central Coast, California16

BOTTLE & CAN BEER

- Stella Artois

Pale Lager • 5% • Belgium9
- Voodoo Ranger IPA

IPA • 7% • Colorado10
- Corona Extra

Lager • 4.6% • Mexico9
- Fat Tire

Amber Ale • 5.2% • Colorado9
- Michelob Ultra

Lager • 4.2% • Missouri8

RED

- Pinot Noir - Argyle Bloom House

Willamette Valley, Oregon18
- Pinot Noir - *Unshackled* by The Prisoner Wine Company

Oakville, California16
- Cabernet Sauvignon - Auctioneer

Napa Valley, California20
- Cabernet Sauvignon - My Favorite Neighbor

Paso Robles, California28
- Red Blend - Walking Fool by Caymus

Suisun Valley, California16
- Red Blend - Harvey & Harriet, SLO

Paso Robles, California18
- Zinfandel - SALDO by The Prisoner Wine Company

North Coast, California17

FEATURED FLIGHTS

- Bardstown’s Best

Bottled-in-Bond Wheated Bourbon

Double Barreled Rye

Kentucky Straight Bourbon40



- Beams Of Sunshine

Basil Hayden Toast

Maker’s Mark 46

Knob Creek Single Barrel30

- Clarity & Courage

Corazón Reposado Tequila, Licor 43, Brown Butter, Orange, Coffee18
- Firecracker In The Patch♦

Corazón Blanco Tequila, Watermelon, Lime, Honey, Jalapeño18
- Toes in the Sand

Aspen Vodka, Coconut Rum, Pineapple, Lime, Orgeat18
- Ranch Hands & White Lies

The Botanist Gin, Lillet Blanc, Dry Vermouth, Yardbird Buttermilk Dill Ranch20
- Lime & Dandy♦

Mount Gay Rum, Lime Juice, Pineapple, Toasted Almond Bitters, Demerara, Egg White17
- ♦Available Low-ABV with Lyre’s

- Well, I Declare

Remy Martin VSOP, Cointreau, Lemon Juice, Peach, Basil22
- Velvet Blackberry Bourbon

Clarified Jim Beam Bourbon, Blackberry, Lemon Juice, Cardamom & Aromatic Bitters20
- Gimme Some Sugar

Wheatley Vodka, Aperol, Strawberry, Lemon Juice, Vanilla Ice Cream16
- Sippin’ on Trouble

Pineapple-Infused Hendrick’s Gin, St. Germain, Lemon Juice, Demerara, Fever Tree Tonic18
- Good Ol’ Southern Wisdom

Tres Generaciones Reposado Tequila, Agave, Bitters26

@YARDBIRDRESTAURANTS | RUNCHICKENRUN.COM

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.