

ALL DAY MENU

STARTERS & SHARES

Classic Buttermilk Biscuits ^v

Honey Butter, Housemade Jam 16

Deviled Eggs ^{GF} - *four served* -

- Yardbird Classic* - Dill, Chives, Smoked Trout Roe 16
- Jalapeño & Bacon Jam ^(BT) 18

Texas Twinkies ^{GF}

Bacon Wrapped Jalapeños, Burnt Ends, Pimento Cheese,
Spiced Honey Glaze, Housemade Ranch 18

Chicken Tortilla Soup ^{GF} ^(BT)

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

Fried Green Tomato BLT Stack ^(BT)

House-Smoked Pork Belly, Pimento Cheese,
Tomato Jam, Frisée, Lemon Vinaigrette 18

- *Can be made vegetarian: sub avocado for pork belly!* -

Skillet Cornbread ^(BT)

Sharp Cheddar, Jalapeño, Bacon, Honey Butter 16

Cajun Popcorn Shrimp ^(BT)

Pickled Fresnos, House Sauce 20

Chicken Biscuit Sliders ^(BT) - *two served* -

Crispy Chicken, Pepper Jelly 18

Ahi Tuna Avocado Stack ^(BT)

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

Grilled Chicken Wings ^(BT) - *six served* -

Pick your flavor - Honey Hot | BBQ | Lemon Pepper Rub 16

SALADS

ADD-ONS

Grilled or Crispy Chicken ^(BT) +6 / *Grilled Vegetable Skewers* +6
Blackened Shrimp (four) +12 / *Salmon* +14

Iceberg Wedge ^{GF} ^(BT)

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} ^{VEGAN}

Chickpeas, Corn, Apples, Avocado, Garden Greens, Quinoa, Tomato,
Red Onion, Lemon Vinaigrette 19

SIDES

Mac & Cheese ^v

Creamy Five Artisanal Cheese
Sauce, Crispy Herb Crust 15

Crispy Brussels ^{GF} ^(BT)

Spiced Honey 14
- *can be made vegetarian* -

Southern Street Corn ^{GF} ^(BT)

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

Black-Eyed Peas & Rice ^{GF}

Housemade Chicken Stock,
Sweet Onions 12

Chilled Watermelon ^{GF} ^{VEGAN}

Chili, Mint, Lime 8

Mama's Mash ^{GF}

Fresh Chives 12

Collard Greens ^{GF}

Smoked Ham Hocks,
Grilled Jalapeños, Sweet Onion 15

Fried Okra ^(BT)

Buttermilk Ranch Seasoning 12
- *can be made vegetarian* -

Blackened Green Beans ^{GF} ^V

Piquillo Pepper Sauce,
Cajun Spice, Lime, Cilantro 14

YARDBIRD CLASSICS

Chicken & Waffles ^(BT)

Chilled Spiced Watermelon, Sharp Cheddar Waffle,
Honey Hot Sauce, Bourbon Maple Syrup 42

- *available gluten-free* -

Lewellyn's Fine Fried Chicken ^(BT)

½ of our Famous Bird, Honey Hot Sauce 36

- *available gluten-free* -

The Whole Bird ^(BT)

Any choice of (2) sides 68

- *available gluten-free* -

YB Nashville Hot Chicken ^(BT)

Carolina Reaper Rub Dip, House Pickles, Texas Toast 34

- *available gluten-free* - - *eat at your own risk!* -

Lemon Rosemary Rotisserie Bird ^{GF}

½ Bird, Mashed Potatoes, Blackened Green Beans,
Chimichurri 34

The Great American Wagyu Burger* ^(BT)

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

Big Easy Blackened Shrimp & Grits ^{GF}

Cheesy Grits, Sweet Corn, Smoky Sausage,
Roasted Peppers, Louisiana Hot Sauce Butter 36

Lobster Mac & Cheese ^(BT)

Whole Lobster, Creamy Five Artisanal Cheese Sauce MP

MAINS

St. Louis Ribs ^{GF} ^(BT)

The Smoke Show! Served with House Fries & Cole Slaw 42

Fish N' Chips ^(BT)

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

Grilled Blackened Salmon Filet* ^{GF} ^N

Black-Eyed Peas & Rice, Watercress,
Pickled Lemon Vinaigrette, Pesto, Piquillo Sauce 34

Creamy Jambalaya Pasta

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

Grilled Vegetable Pasta ^{VEGAN} ^N

Lemon Basil Cashew Cream, Chimichurri, Confit Tomatoes 26

Low & Slow Brisket Dip Sandwich ^(BT)

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

Sweet Tea Braised Short Rib ^{GF}

Mama's Mash, Mushroom, Thyme 45

Ribeye Steak Frites ^{GF} ^(BT)

14oz Boneless Ribeye, Truffle Parmesan Fries, Chimichurri MP

Smoke House Southern Skewers ^{GF}

Black-Eyed Peas & Rice, Seasonal Vegetables, Scallion Rémolade
Filet Mignon 44

Blackened Cajun Shrimp ^N 34

BBQ Chicken 32

BBQ Pork Porterhouse ^{GF} ^(BT)

Sweet Potato & Brussel Sprout Hash, Pickled Peppadew Peppers,
Bourbon Molasses BBQ Sauce 29



LUNCH | MON-FRI | 11:30AM-3PM

1/2 Rotisserie Chicken + 1 Choice of Side 16
Add a Side Salad + 3.50

Sides: Mac & Cheese V, Crispy Brussels GF, Fried Okra,
Southern Street Corn GF, Mama's Mash GF,
Collard Greens GF, Blackened Green Beans GF/V

Grilled Grass-Fed Burger (BT)

White Cheddar, Bacon, Chipotle Aioli, Lettuce,
Tomato, Pickled Onions, House Fries 24

Bayou Jerk Salmon Burger

Piquillo Pepper Aioli, Lettuce, Tomato, Onion,
Side Salad 24

Grilled Chicken Wings (BT)

Pick your flavor: Honey Hot / BBQ / Lemon Pepper Rub,
served with House Fries 22

Yardbird Jumbo Tenders (BT)

Pick your flavor - Honey Hot / BBQ / Ranch,
served with House Fries 24

- available gluten-free -

Nashville Hot Chicken Sandwich (BT)

Carolina Reaper Rub, Spicy Slaw,
Lettuce, Tomato, served with House Fries 24

- available gluten-free -

Chicken Caesar Wrap N(BT)

Romaine Hearts, Parmesan, Tomato,
Basil Pesto, Grilled Or Crispy Chicken Tenders,
served with House Fries 20

House Chopped Rotisserie Chicken Salad GF

Pickled Onion, Goat Cheese, Lettuce,
Green Beans, Radish, Chickpea, Tomato,
Cucumber, Lemon Vinaigrette 18

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

Sauvignon Blanc - Métier by DeLille

Columbia Valley, Washington 17/68

Sauvignon Blanc - *Unshackled* by The Prisoner Wine Company

Central Coast, California 16/65

RED

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

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

N/A BEVERAGES

Pretty N' Pink - *spirit-free* -

Passion Fruit, Grapefruit,
Fever Tree Grapefruit Soda 9

Passion Fruit Breeze - *spirit-free* -

Passion Fruit, Basil, Lemon, Ginger Ale 9

Sweet Tea, Lemonade, Arnold Palmer 7

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

Mexican Coke, Diet Coke, Sprite 6

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

