

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 v

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 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 v

Smoked Chicken, Red Pepper,
Pork Rind

Mama's Mash v 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

Rotisserie Chicken v

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 v

Cheesy Grits, Sweet Corn, Smoky Sausage,
Roasted Peppers, Louisiana Hot Sauce Butter 38

Lobster Mac & Cheese v

Whole Lobster, Creamy Five Artisanal Cheese Sauce 88

MAINS

Backyard BBQ GF v

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 v

Roasted Garlic Cashew Cream, Market Vegetables 28

Smoked Brisket Dip

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

Bourbon Glazed Short Rib GF v

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

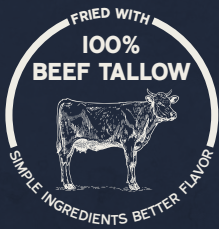
44oz Prime Tomahawk* GF

Truffle Fingerlings, Cowboy Butter 175

@YARDBIRDRESTAURANTS | RUNCHICKENRUN.COM

v 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.





FEATURED WINES

SPARKLING & ROSÉ

- J. Schram Blanc de Blancs

Napa Valley, California50/235
- Brut - Mumm

Napa Valley, California19/95
- Prosecco - Bisol Gondoliere DOCG

Veneto, Italy16/60
- Rosé - Domaine Carneros

Carneros, California19/85
- Rosé - Whispering Angel

Côtes de Provence, France19/85

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

WHITE

- Chardonnay - Diatom

Santa Barbara18/75
- Chardonnay - Far Niente

Napa Valley, California27/135
- Sauvignon Blanc - Silverado *Miller Ranch*

Napa Valley, California16/70
- Pinot Grigio - Terlato

Friuli, Italy16/65



RED

- Pinot Noir - Hartford Court

Russian River Valley, California21/120
- Pinot Noir - Siduri

Willamette Valley, Oregon16/70
- Cabernet Sauvignon - Daou

Paso Robles, California19/110
- Cabernet Sauvignon - Stonestreet

Alexander Valley, California28/135
- Red Blend - Penfolds Bin 600

Napa Valley, California16/70
- Red Blend - Prisoner

Napa Valley, California26/125
- Zinfandel - Biale “Black Chicken”

Napa Valley, California23/125

DRAFT BEER

- Guinness

Irish Dry Stout • 4.2% • Ireland12
- Coors Banquet

American Lager • 5% • Colorado12
- What The Puck

Hazy IPA • 5% • Las Vegas12
- Electric Blonde

Blonde Ale • 5.3% • Las Vegas12
- Dirty Dog

India Pale Ale • 7.1 % • Las Vegas12
- Modelo

Mexican Lager • 4.4% • Mexico12
- Blue Moon

Belgium White Ale • 5.4% • Colorado12
- Yardbird’s Unfor’grit’able

Pale Ale • 5% • Las Vegas12
- Atomic Duck

India Pale Ale • 7% • Las Vegas12
- 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% • Colorado10
- Pacifico

Mexican Pilsner-Style • 4.4% • Mexico11
- Michelob Ultra

Light Lager • 4.2% • Missouri10
- Stella Artois

Pale Lager • 5% • Belgium11
- Modelo Oro

Mexican Style Lager • 4.4% • Mexico11
- Miller Lite

American Pilsner • 4.2% • Wisconsin10
- Heineken 0.0

Non-Alcoholic Lager • 0.0% • Netherlands11
- Sun Cruiser Vodka Iced Tea

Vodka RTD • 4.5% • Boston11
- Sun Cruiser Vodka Lemonade & Iced Tea

Vodka RTD • 4.5% • Boston11

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 Bitters18
- Yardbird Old Fashioned

Bacon-Infused Wild Turkey Bourbon Whiskey,
Maple Syrup, Angostura & Orange Bitters20
- Classic Old Fashioned

Evan Williams 100 Proof Bourbon Whiskey,
Demerara, Angostura & Orange Bitters18
- Firecracker in the Patch

Espolón Blanco Tequila, Watermelon, Lime,
Honey, Jalapeño18

- Watermelon Sling

El Jimador Reposado Tequila, Aperol,
Watermelon, Lemon, Rosemary18
- Toes in the Sand

LVD Vodka, Coconut Rum, Pineapple, Lime,
Orgeat19
- Southern Peach

Wild Turkey Bourbon, Aperol,
White Peach, Lemon, Sweet Tea18
- Sippin’ on Trouble

Pineapple-Infused Fords Gin,
St-Germain, Lemon Juice, Demerara,
Fever Tree Tonic20

- The Bird (Keep the Glass!)

Espolón Reposado, Cointreau. Orgeat,
Lime Juice26
- Backyard Bourbon Spritz

Old Forester, Strawberry, Aperol19
- The Golden Hour
(Served in a Souvenir Flask)

LVD Bourbon, Pineapple Juice,
Hot Honey25
- Espresso Martini

Tito’s Vodka, Espresso,
Evil Bean Cold Brew
Single19 | Tower75

