



BRUNCH MENU

MORNING WARM-UP

Classic Buttermilk Biscuits

Honey Butter, Housemade Jam 16

Deviled Eggs GF - four served -

- Yardbird Classic* 16
- Jalapeño & Bacon Jam 18

Fried Green Tomato BLT Stack

House-Smoked Pork Belly, Pimento Cheese, Tomato Jam, Frisée, Lemon Vinaigrette 18
- feeling fresh? sub avocado for pork belly! -

Skillet Cornbread

Sharp Cheddar, Jalapeño, Bacon, Honey Butter 16

Ambrosia Fruit Salad GF

Fresh Seasonal Fruit, Coconut, Whipped Cream 15

Honey Butter Toast

Thick Sliced, Cinnamon Sugar, Honey Butter 12

LIGHT & EASY

Southern Oatmeal GF

Steel-Cut Oats, House Granola, Coconut, Honey, Fresh Berries, Nuts, Dried Fruit 22

Iceberg Wedge Salad GF

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

Little Gem Caesar Salad

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

Country Cobb Protein Bowl GF

Grilled Chicken, Field Peas, Corn, Apples, Avocado, Kale, Crispy Quinoa, Tomato, Red Onion, Pickled Lemon Vinaigrette 25

Smoked Salmon Avocado Toast*

Toasted Ciabatta, Radish, Roasted Tomato, Avocado 28
- add eggs any style +6 -*

CRACKED, SCRAMBLED & BIG OL’SKILLETS

Gravy Train*

Our Famous Fried Chicken, Creamy Country Gravy, Bacon, Scramble, American Cheese 24

Holy Trinity Hash* GF

Creamy Dirty Rice, Short Rib, Sunny-Side Eggs, Boiled Peanut Chili Crisp, Scallions 26

Smoked Brisket Huevos Rancheros* GF

Sunny-Side Eggs, Avocado, Pico, Pepitas, Chiles, Tortilla Chips 24

All American Breakfast*

Sunny-Side Eggs, Crispy Bacon, Sausage, Yardbird Hashbrowns, Toast 28

Breakfast Burrito

Spicy Chorizo Scramble, Potato, Bacon, Green Chili Queso, Fritos 24

Ribeye Steak & Eggs* GF

14oz Boneless Ribeye, Chimichurri MP

YARDBIRD CLASSICS

Chicken & Waffles

Chilled Spiced Watermelon, Sharp Cheddar Waffle, Honey Hot Sauce, Bourbon Maple Syrup 42
- available gluten-friendly -

The Great American Wagyu Burger*

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

Lewellyn’s Fine Fried Chicken

Mama’s Mash, Petite Salad 36
- available gluten-friendly -

Shrimp & Grits Sunrise Bowl* GF

Cheesy Grits, Sunny-Side Eggs, Sweet Corn, Smoky Sausage, Medley of Peppers, Louisiana Hot Sauce 28

Low & Slow Brisket Dip

Smoked Brisket, Caramelized Onion, Swiss, Roasted Garlic Aioli, Horseradish Cream, Truffle Fries 38

Lobster Mac & Cheese

Whole Lobster, Creamy Five Artisanal Cheese Sauce MP

FRESH FROM OUR BAKERY

Yardbird Cinnamon Roll

Salted Bourbon Caramel, Cream Cheese Frosting, Candied Pecan 18

Biscuit Donut Bites

Cinnamon Sugar, Nutella Coffee Sauce 14

Crème Brûlée Waffles GF

Fresh Whipped Cream, Strawberries 18

Biscuit French Toast

Overnight-Soaked Cinnamon Biscuits, Blueberry Compote, Powdered Sugar 22

ODDS & ENDS

Mac & Cheese V

Creamy Five Artisanal Cheese Sauce, Crispy Herb Crust 15

Chicken Biscuit Sliders - two served -

Crispy Chicken, Pepper Jelly 16

Yardbird Hashbrowns GF/V

Scallions, Housemade Buttermilk Ranch 12

Just a Couple Eggs GF/V

Farm Fresh Eggs Done Your Way 6

Bacon GF

9

@YARDBIRDRESTAURANTS | RUNCHICKENRUN.COM

(V) Vegetarian – (VEGAN) Vegan – (GF) Gluten-Friendly

*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. Gluten-Friendly items are prepared without gluten ingredients; however, cross-contact with gluten may occur during preparation. For your convenience, a discretionary 18% gratuity will be added on the final check for the service team.

YARDBIRD

MIAMI | LAS VEGAS | SINGAPORE | LOS ANGELES | DALLAS | WASHINGTON D.C. | CHICAGO | DENVER



HAND-PRESSED JUICES

- Green Giant

Cucumber, Celery, Apple, Kale, Honey12
- Turmeric Tonic

Turmeric, Ginger, Lemon, Black Pepper12
- Freshly Squeezed Orange Juice

10

BACK PORCH SIPPERS

- Southern Sweet Tea,
Lemonade & Arnold Palmer

7
- Flavors: Passion Fruit, Peach, Strawberry,
Watermelon, Dragon Fruit, Blackberry

FEATURED WINES

RED

- Pinot Noir - Argyle Bloom House

Willamette Valley, Oregon18/72
- Pinot Noir - *Unshackled*
by The Prisoner Wine Company

Oakville, California16/65
- Cabernet Sauvignon - Auctioneer

Napa Valley, California20/80
- Cabernet Sauvignon - My Favorite Neighbor

Paso Robles, California28/115
- Red Blend - Walking Fool by Caymus

Suisun Valley, California16/65
- Red Blend - Harvey & Harriet, SLO

Paso Robles, California18/72
- Zinfandel - SALDO

by The Prisoner Wine Company

North Coast, California17/68



BRUNCH LIBATIONS

- Yardbird Bloody Mary*

Jim Beam Bourbon, Housemade Mix, Bacon,
Celery, Olive, Lime, Pickled Okra16
- Seasonal Sangria

Red Wine, Seasonal Spirits, Housemade15
- Yardbird Mimosa[◇]

Prosecco, *Choice of Flavor*:
Orange, Grapefruit, Pineapple or Cranberry
15 glass / 50 bottle
- Spicy Rooster

Modelo Especial, Housemade Mix, Lime,
Tajín16

SPARKLING & ROSÉ

- Veuve Clicquot Brut Yellow Label

Champagne, France40/160
- Brut - Mumm

Napa Valley, California16/65
- Brut Rosé - Mumm

Napa Valley, California16/65
- Rosé - La Fête du Rosé

Côtes de Provence, France16/65

WHITE

- Chardonnay - *Unshackled*
by The Prisoner Wine Company

Central Coast, California16/65
- Chardonnay - Lingua Franca Avni

Willamette Valley, Oregon20/80
- Chardonnay - Rombauer

Carneros, California29/115
- Sauvignon Blanc - Métier by DeLille

Columbia Valley, Washington17/68
- Sauvignon Blanc - *Unshackled*
by The Prisoner Wine Company

Central Coast, California16/68
- Moscato d'Asti - Michele Chiarlo *Nivole*

Piedmont, Italy16/65

BOTTLE & CAN BEER

- Stella Artois

Pale Lager • 5% • Belgium9
- Voodoo Ranger *Juicy Haze* IPA

IPA • 7% • Colorado10
- Modelo Especial

Lager • 4.4% • Mexico10
- Fat Tire

Golden Ale • 5.2% • Colorado9
- Michelob Ultra

Lager • 4.2% • Missouri8
- 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% • Colorado8
- Sam Adams - Just The Haze

Non-Alcoholic • <0.5% • Boston8

DRAFT BEERS

- The Hopfheiser *Yardbird Lager*

Light Lager • 4% • Washington D.C.8
- Port City *Monumental IPA*

East Coast Style IPA • 6.4% • Virginia12
- Atlas Brew Works *Seasonal Selection*

Washington D.C.12
- Right Proper *Seasonal Selection*

Washington D.C.12
- Dogfish Head *60 Minute*

American IPA • 6.0% • Delaware12
- Sam Adams Seasonal Tap

9
- Ask our team for today's selection!



SIGNATURE COCKTAILS

- Blackberry Bourbon Lemonade

Jim Beam Bourbon, Blackberry, Lemon,
Angostura Bitters16
- Yardbird Old Fashioned

Bacon-Infused Wild Turkey Bourbon Whiskey,
Maple Syrup, Angostura & Orange Bitters18
- Classic Old Fashioned

Four Roses Yellow Label Bourbon Whiskey,
Demerara, Angostura & Orange Bitters16
- Firecracker in the Patch[◇]

Corazón Blanco Tequila, Watermelon, Lime,
Honey, Jalapeño16

- Smoke on the Water

Sazerac Rye, Toasted Demerara, Bitters,
Cinnamon Smoke22
- Toes in the Sand

Aspen Vodka, Coconut Rum, Pineapple,
Lime, Orgeat17
- Southern Peach

Jim Beam Bourbon, Aperol,
White Peach, Lemon, Sweet Tea16
- Sippin' on Trouble

Pineapple-Infused Hendrick's Gin, St. Germain,
Lemon Juice, Demerara, Fever Tree Tonic20

[◇]Available Low-ABV with Lyre's

- Tangerine Sky

Wheatley Vodka, Aperol, Mandarin,
Tangerine, Lemon, Sprite16
- Kentucky Buck

Maker's Mark, Blood Orange, Ginger Syrup,
Lemon, Q Ginger Beer17
- Pretty N' Pink - *spirit-free*

Passion Fruit, Grapefruit,
Fever Tree Grapefruit Soda9
- Passion Fruit Breeze - *spirit-free*

Passion Fruit, Basil, Lemon,
Ginger Ale9

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