

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

Fried Green Tomato BLT Stack

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

Skillet Cornbread

Sharp Cheddar, Jalapeño, Honey Butter 16

Texas Twinkie ^{GF}

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

Cajun Popcorn Shrimp

Pickled Fresnos, House Sauce 20

Southern Citrus Ahi Tuna Tartare

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

SALADS

ADD-ONS

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

Country Cobb Protein Bowl ^{GF}

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

Iceberg Wedge Salad ^{GF}

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

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

Blackened Green Beans ^{GF/V}

Piquillo Pepper Sauce, Cajun Spice, Lime, Cilantro 14

Mama's Mash ^V

Yukon Gold Potatoes, Fresh Chives 12

Truffle Fries ^{GF}

Parmesan Cheese, Truffle 15

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

½ of our Famous Bird, Honey Hot Sauce 36
- available gluten-free -

Rotisserie Bird ^{GF}

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

YB Nashville Hot Chicken

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

Big Easy Blackened Shrimp & Grits ^{GF}

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

Lobster Mac & Cheese

Whole Lobster, Creamy Five Artisanal Cheese Sauce MP

MAINS

Grilled Blackened Salmon Filet* ^{GF}

Watercress Salad, Basil Pesto, Olive Relish 34

Steak Frites ^{GF}

Chimichurri, Truffle Parmesan Fries 38

Backyard BBQ ^{GF}

Alabama White BBQ Chicken, St. Louis Pork Ribs, House Sausage, Burnt Ends, Corn, Chimichurri 45

The Great American Wagyu Burger*

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

Short Rib & Bone Marrow Pot Pie

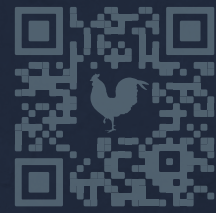
- please allow 20 minutes for preparation -
Seasonal Squash, Pearl Onions, Globe Carrots, Sweet Tea Demi, Puff Pastry 55

Blackened Filet Hot Rock ^{GF}

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

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, France 40

Prosecco - La Marca

Veneto, Italy 15

Brut - Mumm

Napa Valley, California 16

Brut Rosé - Mumm

Napa Valley, California 16

Rosé - La Fête du Rosé

Côtes de Provence, France 16



DRAFT BEER

Blue Moon

Belgium Style Wheat Ale • 5.4% • Colorado 10

Stella Artois

Pale Lager • 5% • Belgium 9

Sierra Nevada *Hazy Little Thing*

IPA • 6.7% • California 9

Modelo Especial

Lager • 4.4% • Mexico 9

Sam Adam's 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

SIGNATURE COCKTAILS

Whiskey Business

Peanut Butter Fat-Washed Wild Turkey Bourbon,
Crème de Moka, Chocolate Bitters 17

Clear As Country Mornin'

Clarified Maker's Mark Bourbon,
Barrel Aged Demerara, Lemon Juice 20

Hotter Than Blazes

Pendleton Bourbon, Lemon Juice, Demerara,
Hot Honey Ice Cube 17

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 16

WHITE

Chardonnay - *Unshackled* by The Prisoner Wine Company

Central Coast, California 16

Chardonnay - Lingua Franca Avni

Willamette Valley, Oregon 20

Chardonnay - Rombauer

Carneros, California 29

Sauvignon Blanc - Métier by DeLille

Columbia Valley, Washington 17

Sauvignon Blanc - *Unshackled* by The Prisoner Wine Company

Central Coast, California 16

PLACEHOLDER

Piedmont, Italy 16

BOTTLE & CAN BEER

Sapporo Premium

Lager • 5.9% • Japan 8

Voodoo Ranger IPA

IPA • 7% • Colorado 10

Firestone Walker 805

Blonde Ale • 4.7% • California 8

Fat Tire

Amber Ale • 5.2% • Colorado 9

Michelob Ultra

Lager • 4.2% • Missouri 8

RED

Pinot Noir - Argyle Bloom House

Willamette Valley, Oregon 18

Pinot Noir - *Unshackled*

by The Prisoner Wine Company

Oakville, California 16

Cabernet Sauvignon - Auctioneer

Napa Valley, California 20

Cabernet Sauvignon - My Favorite Neighbor

Paso Robles, California 28

Red Blend - Walking Fool by Caymus

Suisun Valley, California 16

Red Blend - Harvey & Harriet, SLO

Paso Robles, California 18

Zinfandel - SALDO

by The Prisoner Wine Company

North Coast, California 17

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 8

Sam Adams - Just The Haze

Non-Alcoholic • <0.5% • Boston 8

FEATURED FLIGHTS

Bardstown's Best

Bottled-in-Bond Wheated Bourbon
Double Barreled Rye
Kentucky Straight Bourbon 40



Beams Of Sunshine

Basil Hayden Toast
Maker's Mark 46
Knob Creek Single Barrel 30

Clarity & Courage

Corazón Reposado Tequila, Licor 43,
Brown Butter, Orange, Coffee 16

Firecracker In The Patch

Corazón Blanco Tequila, Watermelon, Lime,
Honey, Jalapeño 16

Toes in the Sand

Aspen Vodka, Coconut Rum, Pineapple,
Lime, Orgeat 17

Ranch Hands & White Lies

The Botanist Gin, Lillet Blanc, Dry Vermouth,
Yardbird Buttermilk Dill Ranch 16

Lime & Dandy

Mount Gay Rum, Lime Juice, Pineapple, Toasted
Almond Bitters, Demerara, Egg White 17

◇ Available Low-ABV with Lyre's

Well, I Declare

Remy Martin VSOP, Cointreau, Lemon Juice,
Peach, Basil 20

Velvet Blackberry Bourbon

Clarified Jim Beam Bourbon, Blackberry,
Lemon Juice, Cardamom & Aromatic Bitters 20

Gimme Some Sugar

Wheatley Vodka, Aperol, Strawberry,
Lemon Juice, Vanilla Ice Cream 16

Sippin' on Trouble

Pineapple-Infused Hendrick's Gin,
St. Germain, Lemon Juice, Demerara,
Fever Tree Tonic 19

Good Ol' Southern Wisdom

Tres Generaciones Reposado Tequila,
Agave, Bitters 24

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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 - (VEG) 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.