



ALL DAY MENU

STARTERS & SHARES

Classic Buttermilk Biscuits ^v - four served -

Honey Butter, Housemade Jam 16

Deviled Eggs ^{GF} - four served -

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

Texas Twinkie ^{GF}

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

Chicken Tortilla Soup ^(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

Sharp Cheddar, Jalapeño, Bacon, Honey Butter 16

Cajun Popcorn Shrimp

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 Jumbo Wings ^(BT) - six served -

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

SALADS

ADD-ONS

Grilled or Crispy Chicken +6 | Blackened Shrimp (four) +12 | Salmon +14

Iceberg Wedge ^{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

Country Cobb Protein Bowl ^{GF}

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

- Can be made vegetarian: sub grilled seasonal vegetables for chicken! -

SIDES

Mac & Cheese ^v

Creamy Five Artisanal Cheese Sauce, Crispy Herb Crust 15

Crispy Brussels ^{GF (BT)}

Spiced Honey 14
- can be made vegetarian -

Mama's Mash

Fresh Chives 12

Fried Okra ^v

Buttermilk Ranch Seasoning 12

Southern Street Corn ^{GF}

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

Collard Greens ^{GF}

Smoked Ham Hocks, Grilled Jalapeños, Sweet Onion 15

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 -

YB Nashville Hot Chicken ^(BT)

Carolina Reaper Rub Dip, House Pickles, Texas Toast 34
- 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 Fries 35

Big Easy Blackened Shrimp & Grits ^{GF (BT)}

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

Lobster Mac & Cheese

Whole Lobster, Creamy Five Artisanal Cheese Sauce MP

MAINS

St. Louis Ribs ^{GF}

The Smoke Show! 42

Fish N' Chips

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

Grilled Blackened Salmon Filet* ^{GF}

Watercress Salad, Basil Pesto, Olive Relish 34

Creamy Jambalaya Pasta

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

Low & Slow Brisket Dip Sandwich

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

Sweet Tea Braised Short Rib ^{GF}

Mama's Mash, Mushroom, Thyme 45

Ribeye Steak Frites

14oz Boneless Ribeye, Truffle Parmesan Fries, Chimichurri MP

Smoke House Southern Skewers

Black Eyed Pea Rice, Seasonal Vegetables, Scallion Rémoûlade Filet Mignon 44

Blackened Cajun Shrimp 34

BBQ Chicken 32

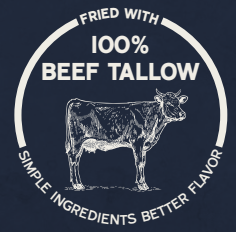
BBQ Pork Porterhouse

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



YARDBIRD

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



LUNCH | MON-FRI | 11 AM-4PM

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

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

Grilled Grassfed Burger

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

Bayou Jerk Salmon Burger

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

Nashville Hot Chicken Sandwich

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

Yardbird Jumbo Tenders

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

- available gluten-free -

Grilled Jumbo Wings GF

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

Chicken Caesar Wrap

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

House Chopped Rotisserie Chicken Salad

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

FEATURED WINES

SPARKLING & ROSÉ

Brut - Mumm

Napa Valley, California 16/65

Brut Rosé - Mumm

Napa Valley, California 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

DRAFT BEER

Peticolas Brewing *Golden Opportunity*

Kölsch • 4.6% • Texas 9

Manhattan Project *Peacekeeper*

Blonde Ale • 5.2% • Texas 9

Revolver Brewing *Blood and Honey*

Pale Wheat • 7% • Texas 9

Twisted X Brewing Co. *McConauhaze*

Hazy IPA • 6.5% • Texas 9

Sam Adams Seasonal Tap 9

Ask our team for today's selection!

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

Coors Light

Light Lager • 4.2% • Colorado 8

Michelob Ultra

Lager • 4.2% • Missouri 8

Sun Cruiser Vodka Iced Tea

Gluten-Free • 4.5% 9

Sun Cruiser Vodka Lemonade & Iced Tea

Gluten-Free • 4.5% 9

Sam Adams - *Just The Haze*

Non-Alcoholic • <0.5% • Boston 8

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

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, Dr. Pepper 6

@YARDBIRDRESTAURANTS | RUNCHICKENRUN.COM

(BT) Beef Tallow - (V) Vegetarian - (VEG) 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 of groups of 6 or more for the service team.

