



## ALL DAY MENU

### STARTERS & SHARES

#### Classic Buttermilk Biscuits

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

- feeling fresh? 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, Benne Seed Crisps 26

#### Hummus & Crudités VEGAN

Sea Island Rice Peas, Pistachio, Crispy Pita,  
Chilled Seasonal Vegetables 22

#### Charcuterie & Cheese

Chef's Selection of Cured Meats & Cheeses, House Pickles,  
Spreads, Crackers 45

### SALADS

Add Chicken +8 | Pork Belly +10 | Shrimp +15 | Salmon +25 -

#### Iceberg Wedge Salad GF

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

#### Country Cobb Protein Bowl GF

Grilled Chicken, Field Peas, Corn, Apples, Avocado, Kale,  
Crispy Quinoa, Tomato, Onion 26

#### Little Gem Caesar Salad GF

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

### ODDS & ENDS | 15

#### Cheesy Grits GF/V

Nora Mill Grits, Sharp Cheddar

#### Mac & Cheese 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

Smoked Chicken, Red Pepper,  
Pork Rind

#### Mama's Mash GF/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

Chilled Spiced Watermelon, Sharp Cheddar Waffle,  
Honey Hot Sauce, Bourbon Maple Syrup 44  
- available gluten-friendly -

#### Lewellyn's Fine Fried Chicken

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

#### YB Nashville Hot Chicken

½ of our Famous Bird, Reaper Glaze, House Pickles 39

#### IPA Brick Chicken

Cajun Harissa Marinade, Heirloom Carrots, Dirty Rice  
38 half / 70 whole

#### The Whole Bird

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

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

#### Lobster Mac & Cheese

Whole Lobster, Creamy Five Artisanal Cheese Sauce 88

### MAINS

#### Backyard BBQ GF

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

Roasted Garlic Cashew Cream, Market Vegetables 28

#### Smoked Brisket Dip

House Smoked Brisket, Caramelized Onions, Garlic Aioli,  
Horseradish, Au Jus 38

#### Bourbon Glazed Short Rib GF

Mama's Mash, Herb Salad 48

#### 8oz Cast Iron Prime Filet GF

Fully Loaded Fingerling Potatoes, Chimichurri 75

#### Cattle & Coast

12oz Prime New York Steak, Smoky Peppercorn Scampi Shrimp 85

#### 44oz Prime Tomahawk\* GF

Truffle Fingerlings, Cowboy Butter 175

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For your convenience, a discretionary 18% gratuity will be added on all checks for the service team. If you would like to change the amount of gratuity prior to paying your bill, please ask for a manager to accommodate your request. (V) Vegetarian – (VEGAN) 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.





## FEATURED WINES

### SPARKLING & ROSÉ

**Veuve Clicquot Brut Yellow Label**  
Champagne, France 50/190

**Brut - Mumm**  
Napa Valley, California 19/85

**Prosecco - Benvolio**  
Veneto, Italy 16/60

**Rosé - Domaine Carneros**  
Carneros, California 19/85

**Rosé - Whispering Angel**  
Côtes de Provence, France 19/85



### DRAFT BEER

**Guinness**  
English Brown Ale • 5.6% • Nevada 12

**Coors Banquet**  
Czech Pilsner • 5.5% • Nevada 12

**What The Puck**  
Wheat Ale • 5% • Nevada 12

**Electric Blonde**  
India Pale Ale • 7.1% • Nevada 12

**Dirty Dog**  
India Pale Ale • 6.8 % • Nevada 12

**Modelo**  
Mexican Lager • 4.5% • Mexico 12

**Mango Drop**  
Mexican-Style Lager • 4.9% • Nevada 12

**Yardbird's Unfor'grit'able**  
Pale Ale • 5.5% • Nevada 12

**Atomic Duck**  
India Pale Ale • 7% • Nevada 12

**Sam Adams Seasonal Tap** 12  
*Ask our team for today's selection!*

## SIGNATURE COCKTAILS

**Blackberry Bourbon Lemonade**  
Wild Turkey Bourbon, Blackberry, Lemon,  
Angostura Bitters 18

**Yardbird Old Fashioned**  
Bacon-Infused Wild Turkey Bourbon Whiskey,  
Maple Syrup, Angostura & Orange Bitters 20

**Classic Old Fashioned**  
Evan Williams 100 Proof Bourbon Whiskey,  
Demerara, Angostura & Orange Bitters 18

**Firecracker in the Patch**  
Espolón Blanco Tequila, Watermelon, Lime,  
Honey, Jalapeño 18

### WHITE

**Chardonnay - Frank Family**  
Carneros, California 21/95

**Chardonnay - Far Niente**  
Napa Valley, California 27/135

**Sauvignon Blanc - Matanzas**  
Sonoma Coast, California 19/75

**Pinot Grigio - Fantinel Tenuta  
Sant Helena**  
Friuli-Venezia Giulia, Italy 19/75

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

## BOTTLE & CAN BEER

**Coors Light**  
American Lager • 4.2% • Colorado 10

**Pacifico**  
Mexican Pilsner-Style Lager • 4.4% • Germany 11

**Michelob Ultra**  
IPA • 7% • Colorado 10

**Stella Artois**  
Pale Lager • 5% • Belgium 11

**Modelo Oro**  
Mexican Style Lager • 4.4% • Mexico 11

## BACK PORCH SIPPERS

**Southern Sweet Tea, Lemonade & Arnold Palmer** 7  
*Flavors:* Passion Fruit, Peach, Strawberry, Watermelon, Dragon Fruit, Blackberry +2

### FEATURED FLIGHTS

**Bardstown's Best**  
Bottled-in-Bond Wheated Bourbon  
Double Barreled Rye  
Kentucky Straight Bourbon 40

**The Allardice**  
Glendronach 12, 15, 18 60

**Beams Of Sunshine**  
Basil Hayden Toast  
Maker's Mark 46  
Knob Creek Single Barrel 30



**Watermelon Sling**  
Espolón Reposado Tequila, Aperol,  
Watermelon, Lemon, Rosemary 18

**Toes in the Sand**  
Tito's Vodka, Coconut Rum, Pineapple,  
Lime, Orgeat 19

**Southern Peach**  
Wild Turkey Bourbon, Aperol,  
White Peach, Lemon, Sweet Tea 18

**Sippin' on Trouble**  
Pineapple-Infused Hendrick's Gin,  
St. Germain, Lemon Juice, Demerara,  
Fever Tree Tonic 20

**The Bird (Keep the Glass!)**  
Espolón Reposado, Cointreau. Orgeat,  
Lime Juice 26

**FW Southside**  
Bombay Gin, Wheatley Vodka, Lemon, Mint,  
Fresno Chile Watermelon Ice Cube 18

**Spiced Old Fashioned**  
Vida Mezcal, Bourbon Maple, Allspice Dram,  
Orange Bitters 21

**Espresso Martini**  
Aspen Vodka, Espresso, Demerara 19