



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

@YARDBIRDRESTAURANTS | RUNCHICKENRUN.COM

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.

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



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



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

RED

Pinot Noir - Hartford Court	
Russian River Valley, California	21/120
Pinot Noir - Twomey	
Russian River Valley, California	26/150
Cabernet Sauvignon - Daou	
Paso Robles, California	19/110
Cabernet Sauvignon - Burgess	
Napa Valley, California	28/135
Red Blend - Banshee "Mordecai"	
California Coast	19/95
Red Blend - Prisoner	
Napa Valley, California	26/125
Zinfandel - Biale "Black Chicken"	
Napa Valley, California	19/120

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

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!	

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

Miller Lite	
American Pilsner • 4.2% • Chicago	10
Heineken 0.0	
Non-Alcoholic • 0.0% • Netherlands	11
Sun Cruiser Vodka Iced Tea	
Gluten-Free • 4.5% 11	
Sun Cruiser Vodka Lemonade & Iced Tea	
Gluten-Free • 4.5% 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



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

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