

BRUNCH MENU

MORNING WARM-UP

Classic Buttermilk Biscuits ^v
Honey Butter, Housemade Jam 16

Deviled Eggs ^{GF} - *four served* -
• Yardbird Classic* 16
• Jalapeño & Bacon Jam ^(BT) 18

Texas Twinkies ^{GF}
Bacon Wrapped Jalapeños, Burnt Ends, Pimento Cheese,
Spiced Honey Glaze, Housemade Ranch 18

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 ^(BT)
Sharp Cheddar, Jalapeño, Bacon, Honey Butter 16

Honey Butter Toast ^v
Thick Sliced, Cinnamon Sugar, Honey Butter 12

LIGHT & EASY

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

SALADS

ADD-ONS
Grilled or Crispy Chicken ^(BT) +6 / *Grilled Vegetable Skewers* +6
Blackened Shrimp (four) +12 / *Salmon* +14

Iceberg Wedge ^{GF} ^(BT)
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} / VEGAN
Chickpeas, Corn, Apples, Avocado, Garden Greens, Quinoa, Tomato,
Red Onion, Lemon Vinaigrette 19

CRACKED, SCRAMBLED & BIG OL’SKILLETS

Gravy Train Biscuit Sandwich* ^(BT)
Our Famous Fried Chicken, Creamy Country Gravy,
Bacon, Scramble, American Cheese 24

All American Breakfast* ^(BT)
Sunny-Side Eggs, Crispy Bacon, Sausage,
Yardbird Hashbrowns, Toast 28

Smoked Brisket Huevos Rancheros* ^(BT)
Sunny-Side Eggs, Avocado, Pico, Pepitas,
Chiles, Tortilla Chips 24

Breakfast Burrito ^(BT)
Spicy Chorizo Scramble, Potato, Bacon,
Green Chili Queso, Fritos 24

Ribeye Steak & Eggs* ^{GF}
14oz Boneless Ribeye, Chimichurri 76

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* -

The Great American Wagyu Burger* ^(BT)
Farmer’s Egg, Bourbon Maple Slab Pork Belly,
American Cheese, Special Sauce, Crispy Pickled Onion,
Truffle Parmesan Fries 35

Shrimp & Grits Sunrise Bowl* ^{GF}
Cheesy Grits, Sweet Corn, Smoky Sausage,
Sunny-Side Eggs, Roasted Peppers,
Louisiana Hot Sauce Butter 28

Grilled Vegetable Pasta ^{VEGAN} / N
Lemon Basil Cashew Cream, Chimichurri,
Confit Tomatoes 26

Low & Slow Brisket Dip ^(BT)
Smoked Brisket, Caramelized Onion, Swiss,
Roasted Garlic Aioli, Horseradish Cream,
Truffle Fries 38

Lobster Mac & Cheese ^(BT)
Whole Lobster, Creamy Five Artisanal Cheese Sauce MP

FRESH FROM OUR BAKERY

Granny’s Monkey Bread ^v
Pull-Apart Housemade Biscuit, Cinnamon Sugar,
Caramel Glaze 18

Biscuit Donut Bites ^V / N
Cinnamon Sugar, Nutella Coffee Sauce 14

Crème Brûlée Waffles ^{GF} / V
Fresh Whipped Cream, Strawberries 18

Buttermilk Pancakes ^v - *three served* -
Choice of: Plain, Blueberry, Chocolate Chip 18

ODDS & ENDS

Mac & Cheese ^v
Creamy Five Artisanal
Cheese Sauce,
Crispy Herb Crust 15

Crispy Brussels ^{GF} ^(BT)
Spiced Honey Glaze 14
- *can be made vegetarian* -

Yardbird Hashbrowns ^{GF} ^(BT)
Scallions, Housemade
Buttermilk Ranch 10

Cheesy Grits ^{GF} / V
Stone Ground,
Sharp Cheddar 12

Fried Okra ^(BT)
Buttermilk Ranch
Seasoning 12
- *can be made vegetarian* -

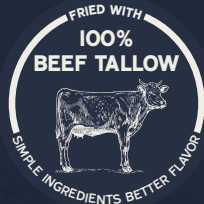
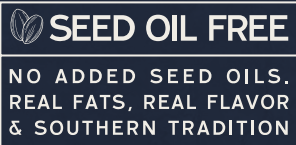
Collard Greens ^{GF}
Smoked Ham Hocks, Grilled
Jalapeños, Sweet Onion 15

Just a Couple Eggs ^{GF} / V
Farm Fresh Eggs Done
Your Way 6

Smoked Sausage
Signature Housemade Links 9

Bacon ^{GF} 9





HAND-PRESSED JUICES

Freshly Squeezed
Orange Juice 10

BRUNCH LIBATIONS

Yardbird Bloody Mary*
Jim Beam Bourbon, Housemade Mix,
Bacon, Celery, Olive, Lime,
Pickled Okra 16

Yardbird Mimosa
Prosecco, *choice of flavor*:
Orange, Grapefruit, Pineapple or Cranberry
15 glass / 50 bottle

Seasonal Sangria
Red Wine, Seasonal Spirits, Housemade 15

Spicy Rooster
Modelo Especial, Housemade Mix, Lime, Tajín 16

Watermelon Mojito
Bacardi, Fresh Watermelon Juice, Mint 18

FEATURED WINES

RED

Cabernet Sauvignon - Auctioneer
Napa Valley, California 20/80

Red Blend - Walking Fool by Caymus
Suisun Valley, California 16/65

Pinot Noir - *Unshackled*
by The Prisoner Wine Company
Paso Robles, California 18/72

Zinfandel - SALDO
by The Prisoner Wine Company
Central Coast, California 16/65

WHITE

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

SPARKLING & ROSÉ

Veuve Clicquot Brut Yellow Label
Champagne, France 40/160

Brut - Mumm
Napa Valley, California 16/65

Brut Rosé - Mumm
Napa Valley, California 16/65

Rosé - La Fête du Rosé
Côtes de Provence, France 16/65

DRAFT BEER

The Hopfheiser *Yardbird Lager*
Light Lager • 4% • Washington D.C. 8

Port City *Monumental IPA*
East Coast Style IPA • 6.4% • Virginia 12

Atlas Brew Works *Bullpen*
Pilsner • 4.7% • Washington D.C. 12

Right Proper *Raised by Wolves*
American Pale Ale • 5% • Washington D.C. 12

DC Brau *Joint Resolution*
New England Style Hazy IPA • 5.5%
Washington D.C. 12

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

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

Coors Light
Light Lager • 4.2% • Colorado 8

Sam Adams - Just The Haze
Non-Alcoholic • <0.5% • Boston 8

N/A BEVERAGES

Passion Fruit Breeze - *spirit-free* -
Passion Fruit, Basil, Lemon, Ginger Ale 9

Mexican Coke, Diet Coke, Sprite 6

Pretty N' Pink - *spirit-free* -
Passion Fruit, Grapefruit,
Fever Tree Grapefruit Soda 9

Sweet Tea, Lemonade, Arnold Palmer 7
Flavors: Passion Fruit, Peach, Strawberry,
Watermelon, Dragon Fruit, Blackberry

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

Tangerine Sky
Wheatley Vodka, Aperol, Mandarin,
Tangerine, Lemon, Sprite 16

Peaches & Bubbles
Calvados, Peach, Lemon, Bubbles 18

Kentucky Buck
Maker's Mark, Blood Orange, Ginger Syrup,
Lemon, Ginger Beer 17

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(BT) Beef Tallow – (V) Vegetarian – (VEGAN) Vegan – (GF) Gluten-Free – (N) Contains Nuts | 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 for the service team.

