

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

Texas Twinkie ^{GF}

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

Fried Green Tomato BLT Stack

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

Skillet Cornbread

Sharp Cheddar, Jalapeño, Bacon, Honey Butter 16

The Big Dipper

Roasted Poblano Queso, Pimento, Spinach, Andouille, Jalapeño, Assorted Crispy Dippers 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}

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

Iceberg Wedge Salad ^{GF}

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

Little Gem Caesar ^V

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

SIDES

Mac & Cheese ^V

Creamy Five Artisanal Cheese Sauce, Crispy Herb Crust 15

Southern Street Corn ^{GF}

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

Blackened Green Beans ^V

Piquillo Pepper Sauce, Cajun Spice, Lime, Cilantro 14

Fried Okra ^V

Buttermilk Ranch Seasoning 12

Mama's Mash

Gravy, Fresh Chives 12

Crispy Brussels ^{GF/V}

Spiced Honey 14

Collard Greens ^{GF}

Smoked Ham Hocks, Grilled Jalapeños, Sweet Onion 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

Mama's Mash, Gravy, Petite Salad 36
- available gluten-free -

YB Nashville Hot Chicken

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

Rotisserie Bird ^{GF}

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

The Great American Wagyu Burger*

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

Big Easy Blackened Shrimp & Grits ^{GF}

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

Lobster Mac & Cheese

Whole Lobster, Creamy Five Artisanal Cheese Sauce MP

MAINS

Backyard BBQ ^{GF}

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

St. Louis Ribs ^{GF}

The Smoke Show! 42

Spicy Blue Crab Pasta

Jumbo Lump Blue Crab, Calabrian Chili Rose Tomato Sauce, Basil, Parmesan 38

Jumbo Lump Crab Cake

Rock Shrimp, Sweet Corn Butterbean Succotash, Chesapeake Butter Sauce 42

Grilled Blackened Salmon Filet* ^{GF}

Watercress Salad, Basil Pesto, Olive Relish 34

Low & Slow Brisket Dip

Smoked Brisket, Caramelized Onion, Swiss, Roasted Garlic Aioli, Horseradish Cream, 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

Ribeye Steak Frites ^{GF}

14oz Boneless Ribeye, Truffle Parmesan Fries, Chimichurri MP

Blackened 8oz Filet Hot Rock ^{GF}

Fully Loaded Truffle Baked Potato, Chimichurri MP
- GUSSY IT UP -

crispy cajun shrimp +10 | 16oz butter-poached lobster +MP

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(V) Vegetarian - (VEGAN) Vegan - (GF) Gluten-Friendly

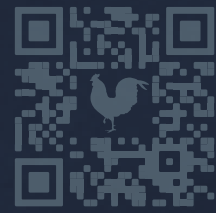
*Consuming raw or undercooked items may increase the risk of illness. Some dishes may contain nuts.

Please inform your server of any allergies or dietary restrictions. Gluten-Friendly items are prepared without gluten ingredients; however, cross-contact with gluten may occur during preparation.

For your convenience, a discretionary 18% gratuity will be added on the final check for the service team.

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

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

The Hopfeiser *Yardbird Lager*

Light Lager • 4% • Washington D.C. 8

Port City *Monumental IPA*

East Coast Style IPA • 6.4% • Virginia 12

Atlas Brew Works *Seasonal Selection*

Washington D.C. 12

Right Proper *Seasonal Selection*

Washington D.C. 12

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 18

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 18

Smoke on the Water

Sazerac Rye, Toasted Demerara, Bitters,
Cinnamon Smoke 16

Bless Your Heart!

Del Maguey Vida Mezcal,
Corazón Reposado Tequila, Lo-Fi Amaro,
Lemon Juice, Sparkling Rosé 17

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

Moscato d'Asti - *Michele Chiarlo Nivole*

Piedmont, Italy 16

BOTTLE & CAN BEER

Stella Artois

Pale Lager • 5% • Belgium 9

Voodoo Ranger IPA

IPA • 7% • Colorado 10

Modelo Especial

Lager • 4.4% • Mexico 10

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

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

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