



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

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

Mama's Mash GF/V

Fresh Chives

Crispy Fingerling

Potatoes GF/V

Pecorino, Rosemary, Chives

Collard Greens GF

Smoked Chicken, Red Pepper, Pork Rind

Southern Street Corn GF

Chipotle Crema, Cotija Cheese, Fresnos, Bacon

Blackened Green Beans GEV

Piquillo Pepper Aioli, Lime, Cilantro

@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 5

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

Low & Slow Short Rib Dip

Caramelized Onion, Swiss, Roasted Garlic Aioli, Horseradish Cream, Truffle Fries 38

Bourbon Glazed Short Rib GF

Mama's Mash, Herb Salad 48

8oz Cast Iron Prime Filet GF

Fully Loaded 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 16/65

Brut Rosé - Mumm

Napa Valley, California 16/65

Rosé - La Fête du Rosé

Côtes de Provence, France 16/65



DRAFT BEER

Tenaya Creek Brewery Bonanza Brown

English Brown Ale • 5.6% • Nevada 12

Modelo

Mexican Lager • 4.5% • Mexico 12

Able Baker Excited State

Czech Pilsner • 5.5% • Nevada 12

Tenaya Creek Brewery Hefeweizen

Wheat Ale • 5% • Nevada

Big Dog's Dirty Dog IPA

India Pale Ale • 7.1% • Nevada 12

Big Dog's Dog Days Hazy IPA

India Pale Ale • 6.8 % • Nevada

Able Baker Yardbird's Unfor'grit'able

Golden Ale • 5% • Nevada 12

Able Baker Atomic Duck

India Pale Ale • 7% • Nevada 12

Crafthaus UNLV Rebel Spirit

Golden Ale • 5% • Nevada 12

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

WHITE

Chardonnay - *Unshackled* by The Prisoner Wine Company

Central Coast, California 16/6

Chardonnay - Lingua Franca Avni Willamette Valley, Oregon 20/80

Chardonnay - Rombauer

Carneros, California 29/11

Sauvignon Blanc - Métier by DeLille

Columbia Valley, Washington 17/6

Sauvignon Blanc - *Unshackled* by The Prisoner Wine Company

Central Coast, California 16/6

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

RED

Pinot Noir - Argyle Bloom House

Willamette Valley, Oregon 18/72

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

Red Blend - Harvey & Harriet, SLO

Paso Robles, California 18/72

Zinfandel - SALDO by The Prisoner Wine Company

North Coast, California 17/68

BOTTLE & CAN BEER

Stella Artois

Pale Lager • 5% • Belgium 10

Voodoo Ranger Juicy Haze IPA

IPA • 7% • Colorado 10

Modelo Especial

Lager • 4.4% • Mexico 10

Fat Tire

Golden Ale • 5.2% • Colorado

Michelob Ultra

Lager • 4.2% • Missouri 8

Sun Cruiser Vodka Iced Tea

Gluten-Free • 4.5%

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

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



Beams Of Sunshine

Basil Hayden Toast
Maker's Mark 46
Knob Creek Single Barrel 30

Knob Creek Single Barrel

SIGNATURE COCKTAILS

Blackberry Bourbon Lemonade ♦

Jim Beam Bourbon, Blackberry, Lemon, Angostura Bitters 18

Yardbird Old Fashioned

Bacon-Infused Wild Turkey Bourbon Whiskey,
Maple Syrup, Angostura & Orange Bitters 20

Classic Old Fashioned

Four Roses Yellow Label Bourbon Whiskey,
Demerara, Angostura & Orange Bitters 18

Firecracker in the Patch \$\diamond\$

Corazón Blanco Tequila, Watermelon, Lime, Honey, Jalapeño 18

Watermelon Sling [♦]

Corazón Reposado Tequila, Aperol, Watermelon, Lemon, Rosemary 18

Toes in the Sand

Aspen Vodka, Coconut Rum, Pineapple, Lime, Orgeat 19

Southern Peach \$

Jim Beam 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

Velvet Blackberry Bourbon

Clarified Jim Beam Bourbon Whiskey, Blackberry, Lemon, Angostura Bitters 20

FW Southside \$\diamsup\$

Hendrick's Gin, Wheatley Vodka, Lemon, Mint, Fresno Chile Watermelon Ice Cube 18

Smoke on the Water

Sazerac Rye, Toasted Demerara, Bitters, Cinnamon Smoke 22

Espresso Martini

Aspen Vodka, Espresso, Demerara 19

[♦] Available Low-ABV with Lyre's