

BRUNCH

HAND PRESSED JUICES 10



GREEN GIANT
cucumber, celery, apple, kale, honey

TURMERIC TONIC
turmeric, ginger, lemon, black pepper

FRESH SQUEEZED ORANGE JUICE
grove to glass



LIGHT & EASY

BUTTER LETTUCE & GRILLED MANGO SALAD GF/V 16
char-grilled mango, smoked pecans, red onion, tomato, benne seed vinaigrette

TROPICAL FRUIT PLATE GF/V 14
assorted seasonal fruit

COUNTRY COBB PROTEIN BOWL GF 24
roasted chicken, field peas, corn, apples, avocado, kale, crispy quinoa, tomato

QUINOA EGG WHITE OMELET v 20
cured lemons, tomatoes, arugula, flax seeds, parsley vinaigrette

AÇAÍ BOWL & GRANOLA v 18
blueberry, raspberry, strawberry, almond, coconut, bananas

ICEBERG WEDGE SALAD 16
house-smoked bacon, baby iceberg lettuce, charred corn, tomatoes, avocado, house-made buttermilk ranch dressing

CRACKED & SCRAMBLED

BUILD YOUR OWN OMELET 19
choose any or all: spinach, tomato, bacon, ham, cheddar, Swiss

SMOKED SALMON AVOCADO TOAST 23
multi-grain bread, radish, basil, pickled shallot, fennel | *add eggs any style 6*

CHICKEN & EGG BISCUIT SANDWICH 19
crispy chicken, sunny-side up farmer's egg, American cheese

CRAB CAKE BENEDICT 27
fried green tomato, poached farmer's eggs, bacon, charred lemon hollandaise

MAINE LOBSTER BENEDICT MP
buttermilk biscuit crumble, bacon lardons, spinach, hollandaise



ODDS & ENDS

DEVILED EGGS 12
dill, chives, smoked trout roe

MAC & CHEESE v 14
five artisanal cheeses, crispy herb crust

BACON GF 8
house-cured & smoked pork belly

CLASSIC BUTTERMILK BISCUITS v 8
honey butter, house-made jam

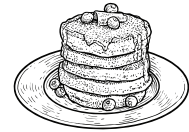
GRITS GF/V 12
Nora Mills grits, sharp cheddar cheese

CRISPY CHICKEN BISCUIT 16
pepper jelly - *two served* -

FRIED GREEN TOMATO BLT 14
house-smoked pork belly, pimento cheese, smoky tomato jam, frisée, lemon vinaigrette

FRESH FROM THE BAKERY

whole lotta yum



FUNFETTI PANCAKES v 21
citrus glaze, colorful sprinkles
Baked to order. Please allow 20 minutes for preparation

YARDBIRD CINNAMON ROLL v 18
bourbon salted caramel, cream cheese frosting

BLUEBERRY PIE PANCAKES v 18
tall stack, bourbon maple syrup

MAPLE BACON DONUTS 16
real maple glaze, candied bacon, espresso dust

SALTED CARAMEL WAFFLE GF/V 17
brûléed bananas, candied pecans

MINI BEIGNETS v 10
Nutella filling, powdered sugar

STRAWBERRY PEACH COBBLER v 27
brown sugar oat crumble, vanilla ice cream, golden caramel tuile
Baked to order. Please allow 20 minutes for preparation.

CLASSICS

THE GREAT AMERICAN BURGER 21
short rib, brisket and chuck blend, double patty, house-smoked pork belly, American cheese, house pickles, special sauce, house fries

BISCUIT & GRAVY 19
country gravy, crispy chicken thigh, bacon, sunny-side up farmer's egg

SHRIMP 'N' GRITS 30
seared shrimp, roasted tomatoes, Virginia ham, red onions, Nora Mills grits, PBR jus

★ **CHICKEN 'N' WATERMELON 'N' WAFFLES** ★ 36
cheddar cheese waffle, spiced watermelon
- available gluten free -

LEWELLYN'S FINE FRIED CHICKEN 26
1/2 of our famous bird served with honey hot sauce
- available gluten free -

THE WHOLE BIRD 68
watermelon n' waffle
- available gluten free -

LOBSTER MAC 'N' CHEESE MP
whole lobster, five artisanal cheeses

SMOKED BRISKET SANDWICH 18
Swiss cheese, smoky tomato jam, mayo, house pickles, ciabatta bread, house fries

CHICKEN FRIED STEAK AND EGGS 32
Black Angus Beef Tenderloin, country gravy, sunny-side up eggs

SMOKED BRISKET HUEVOS RANCHEROS 22
sunny-side up eggs, avocado, pico, tortilla chips





SOUTHERN TABLE & BAR

DRINKS

SOUTHERN CLASSICS



BLACKBERRY BOURBON LEMONADE 16

Our signature punch is tart and tangy with just the right amount of sweetness made with Wild Turkey Bourbon, blackberry purée, fresh lemon, cardamom & Angostura bitters

SOUTHERN PEACH 16

A cocktail fit for the front porch made with Wild Turkey Bourbon, Aperol, fresh lemon & thyme with white peach purée & sweet tea

SOUTHERN REVIVAL 16

This Yardbird favorite is the perfect blend of sweet and sour featuring Wild Turkey Bourbon, passion fruit, basil & fresh lemon topped with ginger ale

YARDBIRD OLD FASHIONED 18

Our Southern spin on this timeless classic features bacon infused Wild Turkey 81, Angostura aromatic & orange bitters with maple syrup over one large ice cube

YARDBIRD T&T 16

Our take on a Tequila and Tonic! Espolon Blanco, rosemary simple syrup, Fever-Tree Tonic Water, garnished with rosemary

BLOODY MARY 18

House-made mix, perfect amount of herbs and spices that includes horseradish, cilantro, crystal hot sauce, lime juice

THE PORK CHOP 16

It's so crazy, it just might work! Wild Turkey Bourbon, Yardbird Dijon syrup, fresh thyme & citrus mixed with unfiltered apple cider

WATERMELON SLING 16

A refreshing blend of Espolon Reposado, fresh-pressed watermelon juice, fresh lemon balanced with Aperol & rosemary, served with fresh watermelon

SOUTHSIDE OF THE BORDER 16

A fun, southwestern twist on the refreshing Southside cocktail with a combination of Zephyr gin, citrus and mint, topped with a splash of smoky mezcal

TAKE 2 & CALL ME IN THE MORNING 16

The classic Penicillin...Yardbird style! Bulleit Bourbon shaken with honey, lemon, and ginger and topped with smoky High West Campfire. Just what the doctor ordered

DRAFT BEER

Proudly brewed in Texas



MOSAIC IPA 9

Community Beer Co
Dallas, TX
American IPA • ABV 8.6%

VELVET HAMMER 9

Peticolas Brewing Co.
Dallas, TX
Imperial Red Ale • ABV 9%

DADGUN IPA 8

Rahr & Sons Brewing Co.
Fort Worth, TX
American IPA • ABV 6.6%

BACKYARD BEE 7

Revolver Brewing
Grandury, TX
Honey Kölsch • ABV 4.5%

BLOOD & HONEY 8

Revolver Brewery
Granbury, TX
Wheat Ale • ABV 7%

CRACK BERRY 7

Bishop Cider Co.
Dallas, TX
Cider • ABV 6.0%

DALLAS BLONDE 8

Deep Ellum Brewing Co.
Dallas, TX
American Blonde Ale • ABV 5.2%

GOLDEN OPPORTUNITY 8

Peticolas Brewing Co.
Dallas, TX
Kölsch • ABV 4.6%

BOTTLED AND CANNED BEER

FRESH SQUEEZED 8

Deschutes Brewery
Bend, OR
Indian Pale Ale • ABV 6.4%

MILLER LIGHT 5

Miller Brewing Co.
Milwaukee, WI
Light Lager • ABV 4.2%

PURPLE HAZE 8

Abita Brewing Co.
Covington, LA
Fruit & Field Lager • ABV 4.2%

SHINER BOCK 7

Spoetzl Brewery
Shiner, TX
Bock • ABV 4.4%

LONE STAR 5

Lone Star Brewing Co.
San Antonio, TX
Lager • ABV 4.65%

TEXAS HELLES 7

Community Beer Co.
Dallas, TX
Helles Lager • ABV 5.0%

GREENHOUSE xx

TBD

Ask your server about our seasonal, craft beer selection!

WINES BY THE GLASS

FIZZY

- Pinord Cava Brut Rosé *La Dama*, Penedès, Spain nv 12
- Lanson Champagne Brut *Black Label*, Reims, France nv 22

WHITE

- Michele Chiarlo Moscato d'Asti *Nivole*, Piedmont, Italy 2019 15
- August Kessler Riesling *Kabinett R*, Rheingau, Germany 2018 13
- Caposaldo Pinot Grigio, Delle Venezie, Friuli-Venizie Giulia, Italy 2019 12
- Drylands Sauvignon Blanc, Marlborough, New Zealand 2019 14
- Domaine Thevenet & Fils *Mâcon-Pierreclos*, Burgundy, France 2018 16
- Matthiasson Chardonnay *Linda Vista*, Napa Valley, California 2018 21

PINK

- Rose Gold Côtes de Provence, France 2019 14



RED

- Cloudline Pinot Noir, Willamette Valley, Oregon 2018 16
- Château de la Greffière Bourgogne, Mâconnais, France 2018 15
- Marqués de Vargas Rioja Reserva, Spain 2014 14
- Château La Rame Bordeaux, France 2017 17
- Arrowood Cabernet Sauvignon, Sonoma County, California 2017 20
- Buckshack Red Blend, Lake County, California 2018 13
- Montes Alpha Syrah, Colchagua Valley, Chile 2017 16

SWEET

- Jules Taylor Sauvignon Blanc Late Harvest, Marlborough, New Zealand 2018 16
- Fonseca Ruby Port *Bin 27*, Douro Valley, Portugal 15
- Quinta de la Rosa Tawny Port 10-Year, Douro Valley, Portugal 16
- Taylor Fladgate Tawny Port 20-Year, Douro Valley, Portugal 22

BUBBLES

- LA DAMA 'ROSÉ'** 12/48
Cava, Penedes, Spain, NV
- LANSON BRUT 'BLACK LABEL'** 22/88
Champagne, Reims, France, NV

FORTIFIED AND DESSERT

- QUINTA DE LA ROSA '10 YEAR' TAWNY** 18/72
Port, Duoro Valley, Portugal
- JULES TAYLOR 'LATE HARVEST'** 19/78
Sauvignon Blanc, Marlborough, New Zealand, 2018