



STARTERS

PEAR, POMEGRANATE & ARUGULA SALAD 16

rosemary scented peanuts, buttermilk blue cheese,
honeycomb yogurt dressing

CHARLESTON SHE CRAB SOUP 16

pimento cheese straws

MAINS

HERB ROASTED YARDBIRD TURKEY DINNER 36

mash, green bean casserole,
cranberry compote, giblet gravy

SHARES

LOBSTER MAC & CHEESE MP

whole lobster, five artisanal cheeses

MELTED LEEK POTATO GRATIN 24

thyme, parmesan

CRISPY BRUSSEL SPROUTS 10

spiced honey

BISCUIT STUFFING 10

sage, celery, leeks

GREEN BEAN CASSEROLE 10

crispy shallots, roasted garlic

DESSERTS

SPICED PUMPKIN PIE 15

honey whipped cream, salted bourbon caramel, and
gingersnap crumble

WINES BY THE BOTTLE

Ferrari Brut Rosé Sparkling Wine, Italy | 60

Taittinger Brut Champagne, France | 85

Trimbach Pinot Gris, Alsace, France | 60

Marcel Lapierre Morgon, Beaujolais, France | 85

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