

# YARDBIRD

## DINNER

### STARTERS & SHARES

<b>Deviled Eggs</b> GF	15
Dill, Chives, Smoked Trout Roe	
<b>Heirloom Field Pea Hummus</b> VEGAN	22
Pistachio, Cilantro, House Crackers, Chilled Seasonal Vegetables	
<b>Fried Green Tomato BLT</b>	18
House-Smoked Pork Belly, Pimento Cheese, Frisée, Smoky Tomato Jam, Lemon Vinaigrette	
<b>Burrata</b>	23
Fresh Mozzarella, Fig Gastrique, Grilled Sourdough	
<b>Yardbird Ricotta Meatballs</b>	23
Sunday Gravy, Fresh Basil - ask about our fresh baked focaccia -	
<b>Ōra King Salmon Crudo</b>	22
Watercress, Pickled Fresno, Radish, Yuzu Ponzu	
<b>Baked Manila Clams</b>	20
Green Onion, White Wine, Grilled Focaccia	
<b>Grilled Blue Prawns</b> GF	27
Harissa, Fresh Herbs, Grilled Lemon	
<b>Ode to Onion Soup</b>	16
Five Varieties of Onion, Fresh Baked Focaccia, Thyme, Gruyère Gratin	
<b>Humboldt Fog Strawberry &amp; Arugula Salad</b> GF/V	19
Candied Pecans, Frisée, Sherry Vinaigrette, Spiced Farmer's Market Honey	
<b>Little Gem Caesar Salad</b>	18
Cherry Tomato Confit, Chorizo Crumble, Pickled Grapes, Creamy Manchego Dressing	

### CHEESE & CHARCUTERIE BOARD | 38

<b>Country Ham Prosciutto</b>	<i>Col. Newsom, Kentucky</i>
<b>Wagyu Jalapeño Sausage</b>	<i>Rosewood Ranch, Texas</i>
<b>Seasonal Terrine</b>	<i>Housemade</i>
<b>Pimento Cheese</b>	<i>Housemade</i>
<b>Truffle Tremor</b>	<i>Cypress Grove, California</i>
<b>Pickles, Bread &amp; California Honey</b>	

### YARDBIRD SPECIALTIES

<b>Chicken &amp; Waffles</b> ★	42
Honey Hot Sauce, Chilled Spiced Watermelon, Vermont Sharp Cheddar Cheese Waffle, Bourbon Maple Syrup - available gluten-free -	
<b>Roasted ½ Bird</b>	34
Grilled Shishito Peppers, Onion, Tomato, Soy Butter	
<b>Lewellyn's Fine Fried Chicken</b>	33
½ of our Famous Bird, Honey Hot Sauce <i>Nashville Style</i> +3 - available gluten-free -	
<b>The Whole Bird</b>	76
Honey Hot Sauce, Chilled Spiced Watermelon, Vermont Sharp Cheddar Cheese Waffle, Bourbon Maple Syrup - available gluten-free -	



### MAINS

<b>Lemon Basil Pasta</b> VEGAN	28
Roasted Garlic Cashew Cream, Market Vegetables	
<b>Housemade Lamb Tagliatelle Pasta</b>	30
Lamb Bolognese, Burrata, Basil	
<b>Grilled Blackened Salmon Filet</b> GF	36
Basil Pesto, Olive Relish	
<b>Shrimp &amp; Grits</b>	37
Seared Shrimp, Roasted Tomato, Virginia Ham, Red Onion, Nora Mill Grits, PBR Jus	
<b>Lobster Mac &amp; Cheese</b>	MP
Creamy Five Artisanal Cheese Sauce	
<b>Grilled Whole Branzino</b> GF	48
Caper Berries, Radish, Salsa Verde, Winter Herbs, Calabrian Chili Oil	
<b>St. Louis Ribs</b>	40
Hickory Smoked, Housemade BBQ Sauce	
<b>Sweet Tea Braised Short Rib</b> GF	42
Mashed Potatoes, Roasted Field Vegetables	
<b>Creekstone Farms Ribeye Steak Frites*</b> GF	MP
14 Oz Creekstone Ribeye, Parmesan Truffle Fries, Harissa Butter	
<b>32 Oz Porterhouse*</b> GF	MP
Smoked Herb Butter, Chimichurri	

### SIDES

<b>Mashed Potatoes</b> GF/V	12	<b>Mac &amp; Cheese</b> V	15	<b>Classic Buttermilk Biscuits</b> V	16
Fresh Chives		Creamy Five Artisanal Cheese Sauce, Crispy Herb Crust		Honey Butter, Housemade Jam - four served -	
<b>Grilled Asparagus</b> GF/VEGAN	15	<b>Crispy Brussels</b> V	14	<b>Southern Street Corn</b> GF	14
Preserved Lemon, Olive Oil		Spiced Honey		Chipotle Crema, Farmer's Cheese, Fresnos, Bacon	
<b>Skillet Cornbread</b>	16	<b>Sautéed Spinach</b>	15		
Sharp Cheddar, Bacon, Jalapeño, Honey Butter		Shallots, Garlic, White Wine			

GF - GLUTEN-FREE / V - VEGETARIAN

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of a foodborne illness. Note: Some food items prepared may contain nuts or trace amounts of nuts. Alert your server with any concerns. Please ask your server about vegan options.

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

# YARDBIRD

## COCKTAILS

### HOUSE CREATIONS

<b>Blackberry Bourbon Lemonade</b> ★	18
Jim Beam Bourbon Whiskey, Blackberry, Lemon, Angostura Bitters	
<b>Garden Juice</b>	18
Bombay Sapphire Gin, Cucumber, Lime, Spicy Bitters	
<b>Southern Peach</b>	18
Jim Beam Bourbon Whiskey, Aperol, White Peach, Lemon, Sweet Tea	
<b>Champagne + Peach</b>	24
Taittinger Brut Champagne, Lemon, Peach Calvados	
<b>Espresso Martini</b>	20
Del Maguey Vida Mezcal, Espresso, Crème de Cassis	

### OLD FASHIONEDS

**Jalisco Old Fashioned** ★ 30  
Añejo Tequila, Orange, Bitters, Agave



**Oaxaca Old Fashioned** 20  
Vago Espadín, Agave, Bitters

**Watermelon Sling** ★ 18

Corazón Reposado Tequila, Aperol, Watermelon, Lemon



**Tequila + Hibiscus** 18

123 Organic Reposado Tequila, Hibiscus, Chloe Liqueur, Lime

**Passion Fruit Mojito** 18

Cruzan Dark Rum, Mint, Lime, Soda

**Strawberry Magic** 18

Tito's Vodka, Strawberry, Pomegranate, Dry Curaçao, Gentian, Lemon, Orange Bitters

**Day Drinker** 18

Grey Goose Vodka, Passion Fruit, Vanilla, Pineapple, Sparkling Wine

### PROPER WHISK(E)Y

**Penicillin** ★ 20

Monkey Shoulder Scotch, Ardbeg 5 Year, Honey, Ginger

**Paper Plane** 18

Jack Daniel's Whiskey, Aperol, Amaro Nonino, Lemon

**Southern Revival** 18

Wild Turkey Bourbon, Passion Fruit, Basil, Lemon, Ginger Ale

**Boulevardier** 18

Angel's Envy Bourbon Whiskey, Campari, Carpano Antica, Orange Twist



### SPIRIT FREE

**Cucumber & Lime Fizz** 12

Cucumber, Lime, Egg White, Fever-Tree Club Soda

**Watermelon Spritz** 12

Seedlip Citrus, Watermelon, Mint, Lime

### WINES BY THE GLASS

#### SPARKLING

<b>Moscato d'Asti - De Forville</b>	17
Piedmont, Italy	
<b>Prosecco Brut - Riondo</b>	17
Veneto, Italy	
<b>Champagne Brut - Taittinger La Francaise</b>	27
France	

#### WHITE

<b>Chardonnay - My Favorite Neighbor Blanc</b>	26
Paso Robles, California	
<b>Chenin Blanc - Badenhorst Secateurs</b>	17
Swartland, South Africa	
<b>Riesling - Dr. Loosen</b>	17
Mosel, Germany	
<b>Sauvignon Blanc - The Better Half</b>	19
Marlborough, New Zealand	
<b>Spanish White - Viura Izadi Blanco</b>	18
Rioja, Spain	

#### RED

<b>Cabernet Sauvignon - Acumen</b>	35
Napa Valley, California	
<b>Cabernet Sauvignon - Iconoclast</b>	26
Napa Valley, California	
<b>Pinot Noir - Thevenet &amp; Fils Les Clos</b>	18
Burgundy, France	
<b>Pinot Noir - Fess Parker</b>	24
Santa Rita Hills, California	
<b>Tempranillo - Beronia</b>	19
Rioja, Spain	
<b>Sangiovese - Palazzo Nuovo Chianti Classico Riserva</b>	18
Tuscany, Italy	

#### ROSÉ

<b>RUMOR</b>	20
Côtes de Provence, France	
<b>Laetitia Brut</b>	23
Arroyo Grande Valley, California	

### DRAFT BEER

<b>Captain Fatty's Beach Beer</b>	9
Lager • 5.2% • California	
<b>Party Beer Co. LAFC</b>	9
India Pale Ale • 7% • California	
<b>Almanac True Kölsch</b>	9
Kölsch • 5% • California	
<b>Dust Bowl Peace, Love, Haze</b>	9
Hazy IPA • 6.3% • California	
<b>North Coast Pranzster</b>	10
Belgian Style Ale • 7.6% • California	

### BOTTLE & CAN BEER

<b>North Coast Old Rasputin</b>	10
Imperial Stout • 9% • California	
<b>Hangar 24 Orange Wheat</b>	8
Wheat Ale • 4.6% • California	
<b>Stone Brewing Delicious</b>	8
Gluten Reduced IPA • 7.7% • California	
<b>Sapporo Premium</b>	16
Lager • 4.9% • Japan • 20 oz	

For a full list of our beverage selections, please view our Beverage Book.

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