

# YARDBIRD

## LUNCH

### STARTERS & SHARES

<b>Deviled Eggs*</b> GF	15
Dill, Chives, Smoked Trout Roe	
<b>Classic Buttermilk Biscuits</b>	16
Honey Butter, Housemade Jam - <i>four served</i> -	
<b>Fried Green Tomato BLT</b>	18
House-Smoked Pork Belly, Pimento Cheese, Frisée, Smoky Tomato Jam, Lemon Vinaigrette	
<b>Heirloom Field Pea Hummus</b> GF/V	22
Pistachio, House Crackers, Chilled Seasonal Vegetables	
<b>Yardbird Ricotta Meatballs</b>	23
Sunday Gravy, Fresh Basil - <i>ask about our fresh baked focaccia</i> -	
<b>Burrata</b>	23
Fresh Mozzarella, Fig Gastrique, Grilled Sourdough	
<b>Ode to Onion Soup</b>	16
Five Varieties of Onion, Fresh Baked Focaccia, Thyme, Gruyère Gratin	
<b>Ōra King Salmon Crudo</b>	22
Watercress, Pickled Fresno, Radish, Yuzu Ponzu	
<b>Grilled Blue Prawns</b> GF	27
Harissa, Fresh Herbs, Grilled Lemon	
<b>Baked Manila Clams</b>	20
Green Onion, White Wine, Grilled Focaccia	

### GARDEN SALADS & BOWLS

SALAD ADD-ONS

*Grilled or Crispy Chicken* +6 | *Shrimp* +12  
*Grilled Salmon* +20 | *Grilled Steak\** +22

<b>Little Gem Caesar Salad</b>	18
Cherry Tomato Confit, Chorizo Crumble, Pickled Grapes, Creamy Manchego Dressing	
<b>Iceberg Wedge Salad</b>	18
House-Smoked Bacon, Baby Iceberg Lettuce, Charred Corn, Tomato, Avocado, Housemade Buttermilk Ranch Dressing	
<b>Humboldt Fog, Strawberry &amp; Arugula Salad</b> GF/V	19
Candied Pecans, Frisée, Sherry Vinaigrette, Spiced Farmer's Market Honey	
<b>Country Cobb Protein Bowl</b> GF	25
Roasted Chicken, Field Peas, Corn, Apples, Avocado, Kale, Crispy Quinoa, Tomato, Onion	

### MAINS

<b>Nashville Hot Yardbird Sandwich</b>	20
Crispy Chicken, Carolina Reaper Rub, Spicy Slaw <i>Eat at your own risk!</i>	
<b>The Great American Burger</b>	24
Short Rib, Brisket & Chuck Blend, Double Patty, House-Smoked Pork Belly, American Cheese, House Pickles, Special Sauce	
<b>Smoked Brisket Sandwich</b>	22
Swiss Cheese, Smoky Tomato Jam, Mayonnaise, House Pickles, Ciabatta Bread	
<b>Yardbird Chicken Wings</b>	24
Twice-Fried, Tossed with Louisiana Hot Sauce, Housemade Buttermilk Ranch, Fries	
<b>Steak Frites*</b> GF	32
6 Oz Prime Flat Iron, Parmesan Truffle Fries, Harissa Butter	

### YARDBIRD SPECIALTIES

<b>Chicken &amp; Waffles</b> ★	42
Honey Hot Sauce, Chilled Spiced Watermelon, Vermont Sharp Cheddar Cheese Waffle, Bourbon Maple Syrup - <i>available gluten-free</i> -	
<b>Lewellyn's Fine Fried Chicken</b>	33
1/2 of our Famous Bird, Honey Hot Sauce <i>Nashville Style</i> +3 - <i>available gluten-free</i> -	
<b>Lobster Mac &amp; Cheese</b>	MP
Creamy Five Artisanal Cheese Sauce, Whole Lobster	
<b>Grilled Blackened Salmon Filet*</b> GF	36
Basil Pesto, Olive Relish	
<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>The Whole Bird</b>	76
Honey Hot Sauce, Chilled Spiced Watermelon, Vermont Sharp Cheddar Cheese Waffle, Bourbon Maple Syrup - <i>available gluten-free</i> -	



### SIDES

<b>Mac &amp; Cheese</b> v	15	<b>House Fries</b>	12	<b>Southern Street Corn</b> GF	14
Creamy Five Artisanal Cheese Sauce, Crispy Herb Crust		Housemade Buttermilk Ranch, Bacon Salt		Chipotle Crema, Farmer's Cheese, Fresnos, Bacon	
<b>Grilled Asparagus</b> GF/V	15	<b>Skillet Cornbread</b>	16	<b>Crispy Brussels</b> v	14
Preserved Lemon, Olive Oil		Sharp Cheddar, Bacon, Jalapeño, Honey Butter		Spiced Honey	

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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# 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

<b>Jalisco Old Fashioned</b> ★	30	
Añejo Tequila, Orange, Bitters, Agave		
<b>Oaxaca Old Fashioned</b>	20	
Vago Espadín, Agave, Bitters		

<b>Watermelon Sling</b> ★	18	
Corazón Reposado Tequila, Aperol, Watermelon, Lemon		
<b>Tequila + Hibiscus</b>	18	
123 Organic Reposado Tequila, Hibiscus, Chloe Liqueur, Lime		
<b>Passion Fruit Mojito</b>	18	
Cruzan Dark Rum, Mint, Lime, Soda		
<b>Strawberry Magic</b>	18	
Tito's Vodka, Strawberry, Pomegranate, Dry Curaçao, Gentian, Lemon, Orange Bitters		
<b>Day Drinker</b>	18	
Grey Goose Vodka, Passion Fruit, Vanilla, Pineapple, Sparkling Wine		

<b>Yardbird Old Fashioned</b> ★	20
Bacon-Infused Wild Turkey Bourbon Whiskey, Maple Syrup, Angostura & Orange Bitters	
<b>Classic Old Fashioned</b>	18
Wild Turkey Bourbon, Angostura & Orange Bitters, Luxardo Cherry	

### PROPER WHISK(E)Y

<b>Penicillin</b> ★	20
Monkey Shoulder Scotch, Ardbeg 5 Year, Honey, Ginger	
<b>Paper Plane</b>	18
Jack Daniel's Whiskey, Aperol, Amaro Nonino, Lemon	
<b>Southern Revival</b>	18
Wild Turkey Bourbon, Passion Fruit, Basil, Lemon, Ginger Ale	
<b>Boulevardier</b>	18
Angel's Envy Bourbon Whiskey, Campari, Carpano Antica, Orange Twist	



### SPIRIT FREE

<b>Cucumber &amp; Lime Fizz</b>	12
Cucumber, Lime, Egg White, Fever-Tree Club Soda	
<b>Watermelon Spritz</b>	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 Pransster</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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