

### HAND PRESSED JUICES

**Green Giant** 12  
Cucumber, Celery, Apple, Kale, Honey

**Turmeric Tonic** 12  
Turmeric, Ginger, Lemon, Black Pepper

**Orange Juice** 12

#### LIGHT & EASY

**Country Cobb Protein Bowl** <sup>GF</sup> 25  
Roasted Chicken, Field Peas, Corn, Apples, Avocado, Kale, Crispy Quinoa, Tomato

**Little Gem Caesar Salad** 18  
Cherry Tomato Confit, Chorizo Crumble, Pickled Grapes, Creamy Manchego Dressing

**Avocado Toast** 22  
Multigrain Bread, Radish, Basil, Pickled Shallot, Fennel  
*Add Egg Any Style or Smoked Salmon +6*

**Açaí Bowl & Granola** <sup>V</sup> 20  
Seasonal Fruit, Almonds, Coconut

**Burrata** 23  
Fresh Mozzarella, Fig Gastrique, Grilled Sourdough

**Yardbird Fruit Plate** 16  
Assorted Seasonal Fruit

#### CRACKED & SCRAMBLED

**Chef's Daily Omelet** 22  
Seasonal Preparation, Simple Salad, Buttermilk Biscuit  
*- available with egg whites -*

**Chicken & Egg Sandwich** 22  
Crispy Chicken, Sunny-Side Egg, American Cheese, Poppy Seed Roll, Chipotle Aioli

**Biscuit & Gravy\*** 24  
Country Gravy, Crispy Chicken Thigh, American Cheese, Bacon, Sunny-Side Farmer's Egg

**Classic Yardbird Benedict** 28  
Bourbon Maple Hickory Smoked Canadian Bacon, Housemade English Muffin, Sharp Cheddar Cheese, Hot Sauce Hollandaise, Hash Browns

#### ODDS & ENDS

**Fried Green Tomato BLT** 18  
House-Smoked Pork Belly, Pimento Cheese, Smoky Tomato Jam, Frisée, Lemon Vinaigrette

**Deviled Eggs** <sup>GF</sup> 15  
Dill, Chives, Smoked Trout Roe

**Classic Buttermilk Biscuits** <sup>V</sup> 16  
Honey Butter, Housemade Jam

**Crispy Chicken Biscuits** 18  
Pepper Jelly *- two served -*

**Mac & Cheese** <sup>V</sup> 15  
Creamy Five Artisanal Cheese Sauce, Crispy Herb Crust

**Grits** <sup>GF/V</sup> 14  
Nora Mill Grits, Sharp Cheddar Cheese

**"Literally" Everything Bagel** 9  
Toasted, Veggie Cream Cheese

**Yardbird Hash Browns** 10  
Scallions, Buttermilk Ranch

**Housemade English Muffin** 8  
Whipped Honey Butter, Seasonal Jam

**Bacon** <sup>GF</sup> 9

#### FRESH FROM OUR BAKERY

**Yardbird Cinnamon Roll** 18  
Salted Bourbon Caramel, Pecans, Cream Cheese Frosting

**Lemon Meringue Pie Pancakes** 18  
Blueberry Pancakes, Lemon Curd, Toasted Meringue

**Crème Brûlée Waffles** <sup>GF</sup> 18  
Fresh Whipped Cream, Strawberries

**Blueberry French Toast Fritters** 16  
Warm Maple Syrup, Powdered Sugar

**Mini Beignets** 14  
Nutella Filling, Powdered Sugar

**Strawberry Peach Cobbler** 27  
Brown Sugar Oat Crumble, Vanilla Ice Cream, Red Caramel Tuile  
*- baked to order -*

#### YARDBIRD CLASSICS

**Chicken & Waffles** ★ 42  
Honey Hot Sauce, Chilled Spiced Watermelon, Vermont Sharp Cheddar Cheese Waffle, Bourbon Maple Syrup  
*- available gluten-free -*

**The Great American Burger** 26  
Short Rib, Brisket & Chuck Blend, Double Patty, House-Smoked Pork Belly, American Cheese, House Pickles, Special Sauce, House Fries

**Shrimp & Grits** 34  
Seared Shrimp, Roasted Tomato, Virginia Ham, Red Onion, Nora Mill Grits, PBR Jus

**Lobster Mac & Cheese** MP  
Whole Lobster, Creamy Five Artisanal Cheese Sauce

**Grilled Blackened Salmon Filet** <sup>GF</sup> 36  
Basil Pesto, Olive Relish

**Lewellyn's Fine Fried Chicken** 33  
1/2 of our Famous Bird, Honey Hot Sauce  
*Nashville Style +3 - available gluten-free -*

**The Whole Bird** 76  
Honey Hot Sauce, Chilled Spiced Watermelon, Vermont Sharp Cheddar Cheese Waffle, Bourbon Maple Syrup  
*- available gluten-free -*

**Creekstone Farms Ribeye Steak & Eggs\*** <sup>GF</sup> MP  
14 Oz Creekstone Ribeye, Sunny-Side Eggs, Petite Salad

**Breakfast Burnt Ends\*** 24  
House Smoked Brisket, Potato & Peppers Hash, Poached Eggs, Hot Sauce Hollandaise

**"Literally" Everything Bagel & Lox** 26  
Smoked Salmon, Veggie Cream Cheese, Sliced Tomato, Red Onion, Radish

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.

RUNCHICKENRUN.COM | @YARDBIRDRESTAURANTS

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

# YARDBIRD

## COCKTAILS

### HOUSE CREATIONS

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

<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		

### 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, Campari, Carpano Antica, Orange Twist	
<b>Manhattan</b>	18
Jack Daniel's Rye Whiskey, Carpano Antica, Angostura Bitters, Luxardo Cherry	

### OLD FASHIONEDS

<b>Jalisco Old Fashioned ★</b>	30	
Añejo Tequila, Orange, Bitters, Agave		
<b>Classic Old Fashioned</b>	18	
Wild Turkey Bourbon, Angostura & Orange Bitters, Luxardo Cherry		

<b>Yardbird Old Fashioned ★</b>	20
Bacon-Infused Wild Turkey Bourbon, Maple Syrup, Angostura & Orange Bitters	
<b>Oaxaca Old Fashioned</b>	20
Vago Espadín, Agave, Bitters	

### 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>Red Blend - Paraduxx</b>	24
Napa Valley, California	
<b>Tempranillo - Beronia</b>	19
Rioja, Spain	
<b>Sangiovese - Palazzo Nuovo Chianti Classico Riserva</b>	18
Tuscany, Italy	
<b>ROSÉ</b>	
<b>RUMOR</b>	20
Côtes de Provence, France	
<b>Lactitia 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>Moor's Helles Lager</b>	9
Helles • 5.1% • Illinois	
<b>North Coast Pranzster</b>	10
Belgian Style Ale • 7.6% • California	
<b>Seasonal Beer</b>	9

### 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.