



LUNCH BREAK \$24 PER PERSON

FIRST COURSE *choice of*

Deviled Eggs GF

Dill, Chives, Smoked Trout Roe - *two served* -

Fried Green Tomato BLT

House-Smoked Pork Belly, Pimento Cheese, Smoky Tomato Jam,
Frisée, Lemon Vinaigrette - *one served* -

Buttermilk Biscuit V

Honey Butter, Housemade Jam

SECOND COURSE *choice of*

Chicken & Waffles

Honey Hot Sauce, Chilled Spiced Watermelon, Vermont Sharp Cheddar
Cheese Waffle, Bourbon Maple Syrup

Waldorf Chicken Salad Sandwich

Roasted Chicken, Smoked Pecans, Grapes, Apple, Butter Lettuce, Avocado, Tomato

Country Cobb

Roasted Chicken, Field Peas, Corn, Apple, Avocado, Kale, Crispy Quinoa, Tomato

Lemon Basil Pasta VEGAN

Roasted Garlic Cashew Cream, Market Vegetables

THIRD COURSE *choice of*

Fried Oreos

Cookies & Cream Ice Cream

Key Lime Pie GF

Raspberry Sauce, Seasonal Fruit

FEATURED COCKTAILS

Blackberry Bourbon Lemonade 17

Jim Beam Bourbon Whiskey, Blackberry, Lemon, Angostura Bitters

Ruby Slipper 20

Tito's Vodka, PAMA, Suze, Dry Curaçao, Lemon, Pomegranate, Spicy Bitters

WINE BY THE BOTTLE | 45

Wairau River Sauvignon Blanc New Zealand 2022

King Estate Pinot Noir Willamette Valley 2019

GF - GLUTEN-FREE

For your convenience a discretionary 20% gratuity has been added on your final check for the service team. If you would like to change the amount of gratuity prior to paying your bill, please ask for a manager to accommodate your request. *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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