

YARDBIRD

DINNER



SPECIALS

CHEF'S SET 78
Three-Course Dinner

CHEF'S TASTING SET 88
Four-Course Dinner

★ Premium marked items \$10 supplement.

★ Not included on set menu.

WINE PAIRING ADD-ONS 2 Glasses +45 | 3 Glasses +55

CHEESE & CHARCUTERIE BOARD	42
Parma Ham	
24 months Aged	
Seasonal Terrine - Housemade	
Bacon Jam - Housemade	
Pimiento Cheese	
Truffle Burrata, Pickles & Mustard	

THE CHICKEN COOP

Chicken & Waffles ★	46
Cheddar Cheese Waffle, Spiced Watermelon	
Roasted Young Hen ★	58
Grilled Shishito Peppers, Onions, Vine Cherry Tomatoes	
Soy Butter	
Lewellyn's Fine Fried Chicken	38
½ of our Famous Bird, Honey Hot Sauce	
- available gluten-free -	
The Whole Bird ★	76
Honey Hot Sauce, Chilled Spiced Watermelon	
Cheddar Waffle, Bourbon Maple Syrup	

STARTERS & SHARES

Classic Buttermilk Biscuits v	12
Honey Butter, Housemade Jam	
Avocado Toast v	16
Multigrain Toast, Radish, Ricotta, Pickled Shallot, Fennel	
Fried Green Tomato & Crispy Pork Belly	18
Pimento Cheese, Smoky Tomato Jam, Frisée	
Pickled Lemon Vinaigrette	
Deviled Eggs GF	14
Dill, Chives, Smoked Trout Roe	
Heirloom Field Pea Hummus VEGAN	18
Pistachio, Cilantro, Crackers, Seasonal Vegetables	
Aged Ham & Arugula Flatbread	22
Oregano, Whipped Ricotta, Parmesan, Spiced Honey	
Popcorn Shrimp	18
Brown Butter, Bacon Salt, Smoked Jalapeño Aioli	
Crab Cake	28
Lump Crab, Creole Beurre Blanc, Cold-Pressed Pickles	

DRY AGING PROGRAM

In-House 14 Day Bourbon Aged Steak	
500g per serving	
US Prime Ribeye	168
MUSE Full Blood Wagyu Striploin	188

GARDEN SALADS

The Wedge GF	18
House-Smoked Pork Belly, Butter Lettuce, Charred Corn	
Tomato, Avocado, Housemade Buttermilk Ranch	
Butter Lettuce & Grilled Mango Salad VEGAN/GF	18
Char-Grilled Mango, Smoked Pecans, Tomato, Onion	
Benne Seed Vinaigrette	
Grilled Octopus Salad ★	32
Salsa Verde, Comté Cheese Melts, Baby Arugula	

MAINS

Smoked Pork Ribs GF	46
Hickory Smoked, Housemade BBQ Sauce	
Scallop & Chorizo Pasta	39
Fettuccini, Scallops, Chorizo, White Wine, Garlic	
Bottarga, Arugula, Balsamic Chili Oil	
Crispy Seared Barramundi GF	38
Baby Spinach & Shaved Fennel Salad, Chimichurri	
Fennel Confit, Quinoa Sofrito	
Tea Braised Short Ribs ★	45
Lavender, Honey, Mashed Potatoes, Pickled Petite Vegetables	
Shrimp & Grits	39
Seared Shrimp, Roasted Tomato, Aged Country Ham	
Red Onion, Stone Ground Polenta, PBR Jus	
Lobster Mac & Cheese ★	79
Whole Lobster, Five Artisanal Cheeses	
Prime Ribeye ★	88
Baby Spinach, Escabeche Onion Salad, Harissa Butter	
Truffle Fries, Bourbon Pink Peppercorn Jus	

SIDES

Mac & Cheese v	14	Skillet Cornbread	10	Grilled Broccoli v	18
Five Artisanal Cheeses		Sharp Cheddar, Bacon, Jalapeño		Miso Tahini, Grilled Pimento, Almond	
Crispy Herb Crust		Honey Butter		Crispy Haloumi	
House Fries	10	Classic Mashed Potatoes	10	Charred Corn & Quinoa GF/V	14
Housemade Buttermilk Ranch		Fresh Chives		Chipotle, Farmer's Cheese, Cipollini Onions	
Bacon Salt		Crispy Brussels	12	Cauliflower Casserole v	14
		Spiced Honey		Parmesan Cheese, Hazelnut	

GF - GLUTEN-FREE / V - VEGETARIAN

Prices are subject to 10% service charge and prevailing Goods and Services Tax

*Set menus may not be combined with any other offer or promotion. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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