

STARTERS & SHARES

<b>Winter Squash Soup</b>	14
Coconut, Harissa, Seeded Crostini	
<b>Deviled Eggs</b> <small>GF</small>	15
Dill, Chives, Smoked Trout Roe	
<b>Classic Buttermilk Biscuits</b> <small>v</small>	14
Honey Butter, Housemade Jam - <i>four served</i> -	
<b>Skillet Cornbread</b>	16
Sharp Cheddar, Bacon, Jalapeno, Honey Butter	
<b>Crispy Chicken Biscuits</b>	18
Pepper Jelly - <i>two served</i> -	
<b>Yardbird Meatballs</b>	18
Fennel, Parmesan, Ricotta, Calabrian Chili Pomodoro Sauce, Crusty Bread	
<b>Heirloom Field Pea Hummus</b> <small>VEGAN</small>	22
Pistachio, Cilantro, Crackers, Chilled Seasonal Vegetables	
<b>Fried Green Tomato BLT</b>	18
House-Smoked Pork Belly, Pimento Cheese, Frisée, Smoky Tomato Jam, Lemon Vinaigrette	

GARDEN SALADS & BOWLS

SALAD ADD-ONS

*Grilled or Crispy Chicken* +6 | *Pork Belly* +6  
*Shrimp* +12 | *Jumbo Lump Crab Cake* +MP

<b>Little Gem Caesar Salad</b>	18
Cherry Tomato Confit, Everything Crumble, Pickled Grapes, Preserved Lemon, Creamy Parmesan Dressing	
<b>Green Goddess Salad</b> <small>GF</small>	19
Asparagus, Snap Peas, Goat Cheese, Cucumber, Sunflower Seeds	
<b>Country Cobb Protein Bowl</b> <small>GF</small>	25
Roasted Chicken, Field Peas, Corn, Apples, Avocado, Kale, Crispy Quinoa, Tomato	
<b>Yardbird Chopped Salad</b>	18
Rotisserie Chicken, Chickpeas, Goat Cheese, Spring Vegetables, Picked Onion, Lemon Vinaigrette	

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, Mamma's Mashed Potatoes, Mixed Green Salad, Honey Hot Sauce - <i>available gluten-free</i> - <i>Make it Nashville Hot</i> +3	
<b>Simply Grilled Fish</b> <small>GF</small>	MP
Daily Catch, Basil Pesto, Olive Relish	
<b>1/3 Lb Jumbo Lump Crab Cake</b>	42
Old Bay Fries, Creamy Cole Slaw Remoulade	
<b>Ribeye Steak Frites</b>	MP
14 Oz Boneless Ribeye, Truffle Parmesan Fries, Chimichurri	

SANDWICHES & SUCH

<b>Nashville Hot Yardbird Sandwich</b>	22
Crispy Chicken, Carolina Reaper Rub, Spicy Slaw, House Fries	
<b>Yardbird Tenders</b>	22
Ranch, BBQ, Honey Hot Dipping Sauces, House Fries	
<b>Yardbird Chicken Wings</b>	24
Twice-Fried, Tossed with Louisiana Hot Sauce, Housemade Buttermilk Ranch, House Fries	
<b>The Great American Burger*</b>	24
Short Rib, Brisket & Chuck Blend, Double Patty, House-Smoked Pork Belly, American Cheese, House Pickles, Special Sauce, House Fries	
<b>Waldorf Chicken Salad Sandwich</b>	18
Roasted Chicken, Smoked Pecans, Grapes, Apples, Avocado, Butter Lettuce, Tomato, House Fries	



SIDES

<b>Southern Street Corn</b> <small>GF</small> 14	<b>Mac &amp; Cheese</b> <small>v</small> 15	<b>House Fries</b> 12
Chipotle Crema, Farmer's Cheese, Fresnos, Bacon	Creamy Five Artisanal Cheese Sauce, Crispy Herb Crust	Housemade Buttermilk Ranch, Bacon Salt
<b>Crispy Brussels</b> <small>v</small> 14	<b>Lobster Mac &amp; Cheese</b> 35	<b>Blackened Green Beans</b> <small>GF</small> 13
Spiced Honey	Fresh Lobster and Shrimp, Fontina and Gouda Cheeses	Piquillo Pepper Sauce, Cajun Spice, Lime, Cilantro
<b>Collard Greens</b> 15		
Braised Greens, Ham Hock, Jalapeño		

GF - GLUTEN-FREE / V - VEGETARIAN

^For your convenience a discretionary 18% 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.

# YARDBIRD

## COCKTAILS

### HOUSE CREATIONS

#### Blackberry Bourbon ★ 17 Lemonade

Jim Beam Bourbon Whiskey, Blackberry, Lemon, Q Club Soda

#### Kentucky Buck 15

Evan Williams, Blood Orange, Ginger Syrup, Lemon, Q Ginger Beer

#### Southern Peach 17

Jim Beam Bourbon Whiskey, Aperol, White Peach, Lemon, Sweet Tea

#### Winter Citrus Tonic 16

Tito's Vodka, Grapefruit, Orange, Lime, Lemon, Q Elderflower Tonic

#### Tommy's Margarita 16

Corazón Reposado Tequila, Agave, Lime

#### Mynor Miracle 16

Koloa Coconut Rum, Aperol, Passion Fruit, Pineapple, Ginger, Lemon

#### All Things Flannel 16

Jim Beam Rye, Appleton Estate Jamaica Rum, Crème de Cacao, Maple, Cinnamon, Grapefruit, Lime

#### Irish Coffee 17

Jameson, Brown Sugar, Hot Coffee, Fresh Whipped Cream

#### Boozy Apple Cider 16

Lairds Apple Brandy, Black Walnut Bitters, House Crafted Apple Cider



### PROPER WHISK(E)Y

#### Penicillin 15

Dewars Scotch Whiskey, Ardbeg 5 Year, Honey, Ginger

#### Manhattan 17

Sagamore Rye Whiskey, Carpano Antica, Angostura Bitters

#### Boulevardier 17

Angel's Envy Bourbon Whiskey, Campari, Carpano Antica

### SPIRIT FREE

#### Passion Fruit Cream Soda 8

Passion Fruit, Vanilla, Q Club Soda

#### Hot Apple Cider 8

House Crafted Apple Cider



### OLD FASHIONEDS

#### D.C. Old Fashioned ★ 29

Yardbird Selected 12-Year-Old Whistle Pig Rye, from the Famed Vermont Farm & Aged in Pinot Noir Barrels. Demerara, Angostura & Orange Bitters

#### Yardbird Old Fashioned ★ 17

Bacon-Infused Wild Turkey Bourbon Whiskey, Maple Syrup, Angostura & Orange Bitters

#### Classic Old Fashioned 15

Four Roses Yellow Label, Demerara, Angostura & Orange Bitters

#### Spiced Old Fashioned 16

Sagamore Rye, Black & Pink Peppercorn Syrup, Black Walnut Bitters

### WINES BY THE GLASS

#### SPARKLING

#### Prosecco Brut - Loredan Gasparini, Colli Asolani 14

Veneto, Italy

#### Champagne Brut - Gimonnet Gonet L'Accord Grand Cru 25

Le Mesnil-sur-Oger, France

#### Crémant de Bourgogne Rosé - JCB No. 69 19

Burgundy, France

#### Brachetto - Cascina Fonda 16

Piedmont, Italy

#### RED

#### Cabernet Sauvignon - Oberon 20

Napa Valley, California

#### Petite Sirah - Graziano 16

Mendocino County, California

#### Pinot Noir - Coeur de Terre Vineyard 17

Willamette Valley, Oregon

#### Super Tuscan - Argiano 16

*Non Confunditur*

Tuscany, Italy

#### Tempranillo - Bodegas Izadi 18

*Reserva*

Rioja, Spain

#### WHITE

#### Albariño - Paco & Lola 16

Rías Baixas, Spain

#### Chardonnay - Alexander Valley Vineyards 15

Sonoma County, California

#### Chenin Blanc Vincent Careme Vouvray 16

Loire Valley, France

#### Riesling - Pacific Rim Sweet 15

Columbia Valley, Washington

#### Sauvignon Blanc - Dashwood 15

Marlborough, New Zealand

#### Pinot Grigio - Elena Walch 16

Trentino Alto Adige, Italy

#### ROSÉ

#### Grenache - Daou Vineyards 15

Paso Robles, California

#### SWEET & FORTIFIED

#### Fonseca Bin 27 Ruby Port 15

Porto, Portugal

#### Taylor's 20 Year Old Tawny Port 22

Porto, Portugal

### BOTTLE & CAN BEER

#### Coors Light 8

Light Lager • 4.2% • Colorado

#### Corona Extra 9

New England IPA • 6.5% • New York

#### Michelob Ultra 9

Light Lager • 4.2% • Missouri

#### Stella Artois 9

Pale Lager • 5% • Belgium

#### Aslin Beer Company Old Town Lager 12

Blonde Ale • 5% • Maryland

#### Sloop Brewing Juice Bomb 10

New England IPA • 6.5% • New York

### DRAFT BEER

#### The Hopfheiser Yardbird Lager 8

Light Lager • 4% • Washington D.C.

#### DC Brau Joint Resolution 12

Hazy IPA • 5.5% • Washington D.C.

#### Atlas Brew Works Bullpen 12

German Pilsner • 4.8% • Washington D.C.

#### Dogfish Head 60 Minute 12

American IPA • 6% • Delaware

#### Atlas Brew Works Silent Neighbor 12

American Stout • 6.7% • Washington D.C.

#### Seasonal Rotating Draft 12

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

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