

YARDBIRD

LUNCH

STARTERS & SHARES

Deviled Eggs GF	15
Dill, Chives, Smoked Trout Roe	
Classic Buttermilk Biscuits v	14
Honey Butter, Housemade Jam - four served -	
Crispy Chicken Biscuits	16
Pepper Jelly - two served -	
French Onion Soup	14
Fontina, Swiss, Roasted Garlic, Parsley, Crostini	
Skillet Cornbread	16
Sharp Cheddar, Bacon, Jalapeño, Honey Butter	
Fried Green Tomato BLT	12
House-Smoked Pork Belly, Pimento Cheese, Frisée, Smoky Tomato Jam, Lemon Vinaigrette	
Yardbird Chicken Wings	16
House-Smoked Twice-Fried, Tossed with Louisiana Hot Sauce, Housemade Buttermilk Ranch	

GARDEN SALADS & BOWLS

Green Goddess Salad	14
Asparagus, Snap Peas, Goat Cheese, Cucumber, Sunflower Seeds	
Grilled Chicken Caesar Salad GF	24
Cherry Tomato Confit, Everything Crumble, Pickled Grapes, Cured Lemon, Creamy Parmesan Dressing	
Iceberg Wedge Salad GF	18
Bacon, Baby Iceberg Lettuce, Charred Corn, Tomato, Avocado, Housemade Buttermilk Ranch Dressing	
Country Cobb Protein Bowl GF	19
Roasted Chicken, Field Peas, Corn, Apples, Avocado, Kale, Crispy Quinoa, Tomato, Red Onion	

SANDWICHES & SUCH

Nashville Hot Yardbird Sandwich	24
Crispy Chicken, Carolina Reaper Rub, Spicy Slaw, Fries <i>Eat at your own risk!</i>	
Yardbird OG Chicken Sandwich	22
Crispy Chicken, Dukes, House Pickles, Fries	
The Great American Burger*	26
Short Rib, Brisket & Chuck Blend, Double Patty, House-Smoked Pork Belly, American Cheese, House Pickles, Special Sauce, Fries	
Smoked Brisket Sandwich	22
Swiss Cheese, Smoky Tomato Jam, Mayonnaise, House Pickles, Ciabatta Bread, House Fries	
Waldorf Chicken Salad Sandwich	18
Roasted Chicken, Smoked Pecans, Grapes, Apples, Avocado, Butter Lettuce, Tomato, House Fries	

YARDBIRD SPECIALTIES

Chicken & Waffles ★	38
Honey Hot Sauce, Chilled Spiced Watermelon, Vermont Sharp Cheddar Cheese Waffle, Bourbon Maple Syrup - available gluten-free -	
Yardbird Tenders	24
Ranch, BBQ, Honey Hot Dipping Sauces, Fries	
Lewellyn's Fine Fried Chicken	33
½ of our Famous Bird, Mama's Mash, Arugula Salad, Honey Hot Sauce - available gluten-free -	
Shrimp & Grits	24
Seared Shrimp, Roasted Tomato, Virginia Ham, Red Onion, Nora Mill Grits, PBR Jus	
Grilled Blackened Salmon Filet* GF	33
Basil Pesto, Olive Relish	

SIDES | 12 EACH - 3 FOR 30

Mac & Cheese v
Creamy Five Artisanal Cheese Sauce, Crispy Herb Crust
Grilled Asparagus GF/VEGAN
Preserved Lemon, Olive Oil

Crispy Brussels v
Spiced Honey
Southern Street Corn GF
Chipotle Crema, Farmer's Cheese, Fresnos, Bacon

House Fries
Housemade Buttermilk Ranch, Bacon Salt
Truffle Fries
Parmesan Cheese and Truffle

GF - GLUTEN-FREE / V - VEGETARIAN

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.

RUNCHICKENRUN.COM | @YARDBIRDRESTAURANTS

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

YARDBIRD

COCKTAILS

HOUSE CREATIONS

Blackberry Bourbon Lemonade ★ 17

Jim Beam Bourbon, Blackberry, Lemon, Q Club Soda

Southern Peach 15

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

Ruby Slipper 17

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

All Things Flannel 16

Rittenhouse Rye, Appleton Estate Jamaica Rum, Crème de Cacao, Maple, Cinnamon, Grapefruit

Autumn Harvest 15

Cruzan Dark Rum, Luxardo Apricot, Fernet Branca, Orange, Pineapple, Angostura Bitters

PROPER WHISK(E)Y

Penicillin 15

Dewars Scotch Whiskey, Ardberg 5 Year, Honey, Ginger

Manhattan 16

Jim Beam Rye Whiskey, Carpano Antica, Angostura Bitters

Boulevardier 17

Angel's Envy Bourbon Whiskey, Campari, Carpano Antica

Passionate About Tequila 17

Corazón Reposado Tequila, Passion Fruit, Lo-Fi Sweet Vermouth, Orange & Spicy Bitters

Kentucky Buck 16

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

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

OLD FASHIONEDS

Yardbird Old Fashioned ★ 17

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



Spiced Old Fashioned 16

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

Classic Old Fashioned 15

Four Roses Yellow Label Bourbon, Demerara, Angostura & Orange Bitters

SPIRIT FREE

RiNo Cream Soda 8

Peach, Passionfruit or Blood Orange, Vanilla, Q Club Soda

Hot Apple Cider 8

House Crafted Apple Cider

WINES BY THE GLASS

SPARKLING

Adami Garbèl Brut Prosecco 12

Veneto, Italy

Caves Naveran La Dama Brut Rosé 15

Penedès, Spain

Canard-Duchêne Brut Champagne 20

France

D.D. Vajra Moscato d'Ast 14

Piedmont, Italy

WHITE

Chardonnay - Landmark Vineyards 14

Overlook

Sonoma County, California

Pinot Grigio - Alois Lageder 15

Alto Adige, Italy

Riesling Kabinett - Dr. Loosen 14

Blue Slate

Mosel, Germany

Sauvignon Blanc - Wairau River 15

Marlborough, New Zealand

FORTIFIED & SWEET WINE

Domaine Durban 14

Muscat de Beumes de Venise

Côtes du Rhône, France

Dow's 10 Years Old Tawny 15

Douro, Portugal

RED

Cabernet Sauvignon - Justin 15

Paso Robles, California

Malbec - Luca 18

Uco Valley, Argentina

Pinot Noir - King Estate 18

Willamette Valley, Oregon

Tempranillo - La Rioja Alta 16

Viña Alberdi Reserva

Rioja, Spain

ROSÉ

La Fête du Rosé, 15

Côtes de Provence

France

La Vidaubanaise 10

La Plage Rosé du Var

France

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

BOTTLE & CAN BEER

Goose Island Bourbon County 2022 20

Stout • 13.8% • Illinois

Moor's Helles Lager 12

Lager • 5.2% • Illinois

Moody Tongue Aperitif Pilsner 9

Pilsner • 5% • Illinois

Half Acre Daisy Cutter 12

Pale Ale • 5.2% • Illinois

Revolution Anti-Hero 10

IPA • 6.7% • Illinois

Modelo Especial 10

Lager • 4.4% • Mexico

Corona Extra 10

Pale Mexican Lager • 4.6% • Mexico

Coors Light 9

Light Lager • 4.2% • Colorado

Michelob Ultra 9

Lager • 4.2% • Missouri

Stella Artois 10

Pale Lager • 5% • Belgium

Stella Artois Liberté 8

Non-Alcoholic • Belgium