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 — 18
Pepper Jelly *- two served -*

Smoked Brisket Biscuits — 20
Pickled Onion & Cucumber,
Housemade BBQ Sauce *- two served -*

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

Skillet Cornbread — 16
Vermont Sharp Cheddar Cheese, Bacon,
Jalapeño, Honey Butter

South Florida Smoked Fish Dip — 18
Smoked Trout Roe, House Pickles,
House Crackers, Old Bay Oil

GARDEN SALADS & BOWLS

SALAD ADD-ONS

Chicken +6 | *Pork Belly* +6 | *Shrimp* +12

Little Gem Caesar — 18
Cherry Tomato Confit, Everything Crumble,
Pickled Grapes, Preserved Lemon,
Creamy Manchego Dressing

Iceberg Wedge GF — 18
House-Smoked Bacon, Baby Iceberg Lettuce,
Charred Corn, Tomato, Avocado,
Housemade Buttermilk Ranch Dressing

Country Cobb Protein Bowl GF — 25
Roasted Chicken, Field Peas, Corn, Apples,
Avocado, Kale, Crispy Quinoa, Tomato

Butter Lettuce & Grilled Mango Salad GF/V — 18
Char-Grilled Mango, Smoked Pecans,
Tomato, Onion, Benne Seed Vinaigrette

SANDWICHES

Nashville Hot Yardbird Sandwich — 22
Carolina Reaper Rub, Spicy Slaw, House Fries

The Great American Burger — 24
Short Rib, Brisket & Chuck Blend,
House-Smoked Pork Belly, American Cheese,
House Pickles, Special Sauce, House Fries

Smoked Brisket Sandwich — 22
Swiss Cheese, Smoky Tomato Jam, Mayonnaise,
House Pickles, Ciabatta Roll, House Fries

Waldorf Chicken Salad Sandwich — 18
Roasted Chicken, Smoked Pecans, Grapes, Apples,
Avocado, Butter Lettuce, Tomato, House Fries

YARDBIRD SPECIALTIES

Chicken & Waffles — 42
Honey Hot Sauce, Vermont Sharp Cheddar
Cheese Waffle, Bourbon Maple Syrup
- available gluten-free -

Lewellyn's Fine Fried Chicken — 33
½ of our Famous Bird, Honey Hot Sauce
- available gluten-free - Make it Nashville Hot +3

Yardbird Tenders — 22
Ranch, BBQ, Honey Hot Dipping Sauces, House Fries

Yardbird Chicken Wings — 24
Twice-Fried, Tossed with Louisiana Hot Sauce,
Housemade Buttermilk Ranch, House Fries

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

Grilled Blackened Salmon Filet* GF — 33
Olive Relish, Pesto, Watercress

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

Lemon Basil Pasta VEGAN — 28
Roasted Garlic Cashew Cream, Market Vegetables

St. Louis Ribs GF — 40
Hickory Smoked, Housemade BBQ Sauce

ODDS & ENDS

Mac & Cheese V — 15
Creamy Five Artisanal Cheese Sauce,
Crispy Herb Crust

Crispy Brussels V — 14
Spiced Honey

Grits GF/V — 13
Nora Mill Grits, Vermont Sharp
Cheddar Cheese

Southern Street Corn GF — 14
Chipotle Crema, Farmer's Cheese,
Fresnos, Bacon

House Fries — 12
Housemade Buttermilk Ranch,
Bacon Salt *- available gluten-free -*

Blackened Green Beans GF/V — 13
Piquillo Pepper Sauce, Cajun Spice,
Lime, Cilantro

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 accomodate your request. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of a foodbourne 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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MIAMI | LAS VEGAS | SINGAPORE | LOS ANGELES | DALLAS | WASHINGTON D.C. | CHICAGO | DENVER

YARDBIRD

COCKTAILS

HOUSE CREATIONS

Blackberry Bourbon Lemonade ★ 17
Jim Beam Bourbon Whiskey, Blackberry, Lemon, Angostura Bitters

Southern Peach 17
Jim Beam Bourbon Whiskey, Aperol, White Peach, Lemon, Sweet Tea

Desert Rose 18
Corazón Reposado Tequila, Strawberry, Hibiscus, Pink Peppercorn, Lime

Penicillin 18
Monkey Shoulder Scotch Whiskey, Ardbeg 5 Year, Honey, Ginger

Watermelon Sling 17
Corazón Reposado Tequila, Aperol, Watermelon, Lemon, Rosemary

Winter Citrus Tonic 16
Tito's Vodka, Grapefruit, Orange, Lime, Lemon, Elderflower Tonic

Ruby Slipper 16
Wheatley Vodka, PAMA, Suze, Dry Curaçao, Lemon, Pomegranate, Spicy Bitters

Mezcaloma 18
Del Maguey Vida Mezcal, Grapefruit, Lime, Agave, Peychaud's Bitters, Grapefruit Soda

Southern Revival 16
Wild Turkey Bourbon Whiskey, Passion Fruit, Basil, Lemon, Ginger Ale

Watermelon Mojito 18
Bacardí Silver Rum, Fresh Watermelon, Mint

MIA Grapefruit Shandy 16
IPA Beer, Bombay Sapphire Dry Gin, Giffard Pamplemousse Rose

OLD FASHIONEDS

Yardbird Old Fashioned ★ 18
Bacon-Infused Wild Turkey Bourbon, Maple Syrup, Angostura & Orange Bitters

Tequila Old Fashioned 22
Patrón Añejo Tequila, Cinnamon, Orange, Bitters, Agave

Classic Old Fashioned 16
Four Roses Yellow Label Bourbon, Demerara, Angostura & Orange Bitters

Spiced Old Fashioned 16
Rittenhouse Rye, Black & Pink Peppercorn Syrup, Black Walnut Bitters

SPIRIT FREE

Pretty N' Pink Passion Fruit, Grapefruit Juice, Q Grapefruit Soda 8

WHISKEY FLIGHTS

Kith & Kin 25
Woodford Reserve Bourbon Whiskey, Templeton Rye Whiskey, Michter's US-1 American Whiskey

The Rare & Unique 26
Belle Meade Bourbon Whiskey, Bib & Tucker Bourbon Whiskey, Jefferson's Ocean Aged At Sea

House-Infused Whiskey 21
Bacon Wild Turkey Bourbon, Banana Jack Daniel's Tennessee Whiskey, Applewood Smoked Woodford Reserve Bourbon, Dark Chocolate Knob Creek Bourbon, Toasted Pecan Angel's Envy Bourbon, Peanut Butter Wild Turkey Bourbon

WINES BY THE GLASS

SPARKLING

Champagne - Piper-Heidsieck Brut 20
France

Prosecco - La Marca 15
Veneto, Italy

Brut Rosé - Col de' Salici 15
Italy

WHITE

Alvarinho - Valados de Melgaço *Reserva* 16
Vinho Verde, Portugal

Chardonnay - RouteStock 16
Los Carneros, California

Pinot Grigio - Venica & Venica *Jesera* 16
Collio, Italy

Riesling - Eroica 15
Columbia Valley, Washington

Sauvignon Blanc - Details by Sinegal 15
Sonoma County, California

ROSÉ

Grenache Blend - Peyrassol 14
Côtes de Provence, France

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

RED

Barbera d'Asti - Cantine Povero 14
Piedmont, Italy

Cabernet Blend - Murdoch Hill 17
Adelaide Hills, Australia

Malbec - Dark Amethyst 15
Mendoza, Argentina

Pinot Noir - Allan Scott 17
Marlborough, New Zealand

Tempranillo - La Rioja Alta *Viña Alberdi Reserva* 16
Rioja, Spain

Zinfandel - Ancient Peaks 15
Paso Robles, California

CORAVIN SELECTION

Cabernet Sauvignon - Honig 35
Napa Valley, California

BOTTLE & CAN BEER

Wynwood Brewing *La Rubia* 8
Blonde Ale • 5% • Florida

Sierra Nevada *Torpedo Extra IPA* 8
IPA • 7.2% • California

Tripping Animals *Lemonada Rosada* 8
Sour Ale • 6% • Florida

Yuengling 8
Amber Lager • 4.5% • Pennsylvania

Corona Extra 8
Lager • 4.6% • Mexico

Coors Light 8
Light Lager • 4.2% • Colorado

Abita *Amber* 8
Amber Lager • 4.5% • Louisiana

New Belgium *Fat Tire* 8
Amber Ale • 5.2% • Colorado

Angry Orchard 8
Hard Cider • 5% • Massachusetts

Michelob Ultra 8
Light Lager • 4.2% • Missouri

Stella Artois 8
Pale Lager • 5% • Belgium

DRAFT BEER

Funky Buddha *Yardbird Stock Ale* 10
Golden Ale • 5.4% • Florida

Funky Buddha *Floridian* 9
Hefeweizen • 5.2% • Florida

Founders Brewing *All Day IPA* 9
IPA • 4.7% • Michigan

Narragansett 9
Lager • 5% • Rhode Island

Miller Lite 9
Light Lager • 4.2% • Wisconsin

Seasonal Draft Beer
Ask your server about our current rotating tap

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