

YARDBIRD

DINNER

STARTERS & SHARES

Deviled Eggs GF	15
Dill, Chives, Smoked Trout Roe	
Classic Buttermilk Biscuits v	13
Honey Butter, Housemade Jam - four served -	
Skillet Cornbread	16
Sharp Cheddar, Bacon, Jalapeño, Honey Butter	
Fried Green Tomato BLT	18
House-Smoked Pork Belly, Pimento Cheese, Frisée, Smoky Tomato Jam, Lemon Vinaigrette	
Heirloom Field Pea Hummus v	22
Pistachio, Cilantro, Everything Seasoned Crackers, Chilled Seasonal Vegetables	
Smoked Fish Dip	18
Smoked Fish, Crispy Capers, Lemon Zest, EVOO, Cilantro Microgreens, Grilled Garlic Bread	
Iceberg Wedge Salad	18
House-Smoked Bacon, Baby Iceberg Lettuce, Charred Corn, Tomato, Avocado, Housemade Buttermilk Ranch Dressing	
Little Gem Caesar Salad	18
Cherry Tomato Confit, Chorizo Crumble, Pickled Grapes, Creamy Manchego Dressing	

CHEESE & CHARCUTERIE BOARD | 42

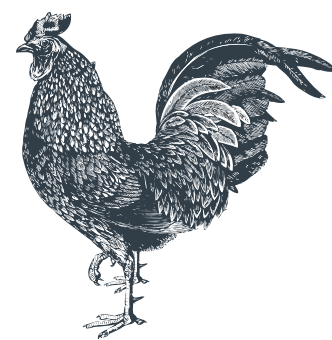
Country Ham Prosciutto
<i>Col. Newsom, Kentucky</i>
Wagyu Jalapeño Sausage
<i>Rosewood Ranch, Texas</i>
Tillamook Cheddar
<i>Tillamook, Oregon</i>
Pimento Cheese
<i>Housemade</i>
Smoked Fish Dip
<i>Housemade</i>
Housemade Pickles & Mustard

YARDBIRD SPECIALTIES

Chicken & Waffles ★	42
Honey Hot Sauce, Chilled Spiced Watermelon, Vermont Sharp Cheddar Cheese Waffle, Bourbon Maple Syrup - available gluten-free -	
Lemon Rosemary Rotisserie Bird	34
Mashed Potatoes, Chimichurri	
Lewellyn's Fine Fried Chicken	33
½ of our Famous Bird, Honey Hot Sauce Nashville Hot Style +3 - available gluten-free -	

MAINS

Short Rib Pappardelle Pasta	32
Braised Short Rib, Roasted Tomato, Spinach, Portabello Mushroom, Parmesan Cream Sauce, Grilled Garlic Bread	
Grilled Blackened Salmon Filet	33
Basil Pesto, Olive Relish	
Shrimp & Grits	34
Seared Shrimp, Roasted Tomato, Virginia Ham, Red Onion, Nora Mill Grits, PBR Jus	
Lobster Mac & Cheese	MP
Whole Lobster, Creamy Five Artisanal Cheese Sauce	
St. Louis Ribs GF	40
Hickory Smoked, Housemade BBQ Sauce, French Fries	
Sweet Tea Braised Short Rib	42
Mashed Potatoes, Roasted Field Vegetables	
Kan-Kan Pork Chop	48
Housemade BBQ Sauce, Spiced Honey Brussels Sprouts, Sweet Potato Hash	



SIDES

Black Eyed Peas	12	Mac & Cheese v	15	Southern Street Corn	14
Sweet Onion, Smoked Ham Hocks, Roasted Garlic		Creamy Five Artisanal Cheese Sauce, Crispy Herb Crust		Chipotle Crema, Farmer's Cheese, Fresnos, Bacon	
Truffle Parmesan Fries	15	Crispy Brussels v	14	Local Texas Collard Greens GF	14
Reggiano Parmesan, Truffle Oil		Spiced Honey		Smoked Ham Hocks, Grilled Jalapeños, Sweet Onion - Val Verde Farm, McAllen, TX -	
Fried Okra v	12	Mashed Potatoes v	12		
Buttermilk Ranch Seasoning		Fresh Chives			

GF - GLUTEN-FREE / V - VEGETARIAN

For your convenience, a discretionary 18% gratuity will be applied to your check for parties of six or more. *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 ★	16
Jim Beam Bourbon Whiskey, Blackberry, Lemon, Q Club Soda	
Southern Peach	15
Jim Beam Bourbon Whiskey, Aperol, White Peach, Lemon, Sweet Tea	
Hot Momma	19
Reina Orange Habanero Tequila, Dry Curaçao, Lime, Hint of Tabasco	
Desert Rose	18
Corazón Reposado Tequila, Strawberry, Hibiscus, Pink Peppercorn, Lime	

OLD FASHIONEDS

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



All Things Flannel	16
Rittenhouse Rye, Appleton Estate Jamaica Rum, Crème de Cacao, Maple, Cinnamon, Grapefruit, Lime	
Kentucky Buck	15
Evan Williams Bourbon, Strawberry, Ginger Syrup, Lemon, Q Ginger Beer	
Oh, Honey!*	18
Bombay Sapphire Gin, Honey, Lemon, Lavender, Egg Whites	
Passionate About Tequila	18
Corazón Reposado Tequila, Passion Fruit, Lo-Fi Sweet Vermouth, Orange & Spicy Bitters	

Spiced Old Fashioned	17
Rittenhouse Rye, Black & Pink Peppercorn Syrup, Black Walnut Bitters	
Classic Old Fashioned	16
Four Roses Yellow Label Bourbon, Angostura & Orange Bitters	

PROPER WHISK(E)Y

Sazerac	20
Uncle Nearest Rye Whiskey, Peychaud's Bitters, Absinthe	
Paper Plane	16
Jack Daniel's Whiskey, Aperol, Amaro Nonino, Lemon	
Manhattan	17
Jack Daniel's Rye Whiskey, Carpano Antica, Angostura Bitters	
Boulevardier	18
Angel's Envy Bourbon Whiskey, Campari, Carpano Antica	



SPIRIT FREE

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

WINES BY THE GLASS

SPARKLING

Café de Paris Blanc de Blancs Brut	15
Vin de France	
Laurent-Perrier Brut Champagne	27
France	
JCB No. 69 Crémant de Bourgogne Rosé Sparkling Brut	19
Burgundy, France	
Cocchi Brachetto d'Acqui	15
Piedmont, Italy	

RED

Cabernet Sauvignon - Auctioneer	20
Napa Valley, California	
Grenache Blend - La Fête Du Rouge	19
Côtes De Provence, France	
Malbec - Alberti Reserva	17
Mendoza, Argentina	
Pinot Noir - Elk Cove Vineyards Estate	19
Willamette Valley, Oregon	
Red Blend - DeLille Cellars D2	20
Columbia Valley, Washington	

ROSÉ

Grenache Blend - La Fête du Rosé	17
Côtes de Provence, France	

WHITE

Chablis - Domaine Schaller Camille & Laurent	18
Préhy, France	
Chardonnay - Rombauer Vineyards	26
Carneros, California	
Moscato d'Asti - Michele Chiarlo Nivole	16
Piedmont, Italy	
Pinot Grigio - Elena Walch	15
Alto Adige, Italy	
Riesling - Weingut Max Ferd. Richter 'Zeppelin Label'	14
Mosel, Germany	
Sauvignon Blanc - Astrolabe	14
Marlborough, New Zealand	
Sauvignon Blanc - Emmolo	14
Napa Valley, California	

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

BOTTLE & CAN BEER

Community Beer Co. Texas Lager	9
Lager • 5% • Texas	
Shiner Bock	9
Bock • 4.5% • Texas	
Deschutes Brewery Fresh Squeezed	10
IPA • 6.4% • Oregon	
Dos Equis XX	9
Pale Ale • 5.2% • Illinois	
Michelob Ultra	9
Light Lager • 4.2% • Missouri	
Miller Lite	8
Light Lager • 4.2% • Wisconsin	
Texas Select NA	7
Light Lager • 0.5% • Dallas	
Heineken 0.0	7
Non-Alcoholic Lager • Netherlands	

DRAFT BEER

Peticolas Golden Opportunity	9
Kölsch • 4.6% • Texas	
Deep Ellum Dallas Blonde	9
Blonde Ale • 5.2% • Texas	
Revolver Blood and Honey	9
Pale Wheat • 7% • Texas	
McConauhaze Hazy IPA	9
IPA • 6.5% • Texas	