

STARTERS & SHARES

Classic Buttermilk Biscuits ^v	16	Skillet Cornbread ^v - serves one -	10
Honey Butter, Housemade Jam		Sharp Cheddar, Jalapeño, Honey Butter	
Deviled Eggs ^{GF}	15	Yardbird Chicken Wings	16
Dill, Chives, Smoked Trout Roe		House-Smoked Twice-Fried, Tossed with Louisiana Hot Sauce, Housemade Buttermilk Ranch	
Fried Green Tomato BLT	12	Yardbird Chicken Tenders	16
House-Smoked Pork Belly, Pimento Cheese, Frisée, Smoky Tomato Jam, Lemon Vinaigrette		Ranch, BBQ, Honey Hot Dipping Sauces	

SALADS

SALAD ADD-ONS *Grilled or Crispy Chicken +6 | Shrimp +12 | Salmon +14*

Green Goddess Salad ^{GF/V}	18	Iceberg Wedge Salad ^{GF}	18	Little Gem Caesar ^v	18
Heirloom Carrots, Broccolini, Goat Cheese, Cucumber, Sunflower Seeds		House-Smoked Bacon, Baby Iceberg Lettuce, Charred Corn, Tomato, Avocado, Housemade Buttermilk Ranch Dressing		Cherry Tomato Confit, Everything Crumble, Pickled Grapes, Preserved Lemon, Creamy Parmesan Dressing	

HANDHELD

Waldorf Chicken Salad Sandwich	18	Nashville Hot Yarbird Sandwich	24
Roasted Chicken, Smoked Pecans, Grapes, Apple, Tomato, Avocado, Lettuce		Crispy Chicken, Carolina Reaper Rub, Spicy Slaw, Fries <i>Eat at your own risk!</i>	
Green Goddess Wrap ^{GF/V}	18	Great American Burger	26
Heirloom Carrots, Broccolini, Goat Cheese, Cucumber, Sunflower Seeds <i>Grilled or Crispy Chicken +6 Shrimp +12 Salmon +14</i>		Short Rib, Brisket & Chuck Blend, Double Patty, House-Smoked Pork Belly, American Cheese, House Pickles, Special Sauce, Fries	
Yardbird OG Chicken Sandwich	22		
Crispy Chicken, Dukes, House Pickles, Fries			

ENTREES

Country Cobb Protein Bowl ^{GF}	24
Roasted Chicken, Field Peas, Corn, Apples, Avocado, Mixed Greens, Quinoa, Tomato, Onion	
Grilled Blackened Salmon Filet* ^{GF}	33
Watercress Salad, Basil Pesto, Olive Relish	
Shrimp & Grits	34
Seared Shrimp, Roasted Tomato, Virginia Ham, Red Onion, Nora Mill Grits, PBR Jus	
St. Louis Ribs ^{GF}	36
Hickory Smoked, Housemade BBQ Sauce, Coleslaw	
Sweet Tea Braised Short Rib ^{GF}	42
Mashed Potatoes, Roasted Field Vegetables	
Steak Frites* ^{GF}	36
Chimichurri, Truffle Parmesan Fries	

YARDBIRD CLASSICS

Chicken & Waffles ★	38
Honey Hot Sauce, Chilled Spiced Watermelon, Vermont Sharp Cheddar Cheese Waffle, Bourbon Maple Syrup - <i>available gluten-free</i> -	
Lewellyn's Fine Fried Chicken	31
½ of our Famous Bird, Honey Hot Sauce - <i>available gluten-free</i> -	
Rotisserie Bird ^{GF}	33
Ancho Chili Marinated ½ Bird, Mama's Mash, Chimichurri	
Lobster Mac & Cheese	MP
Whole Lobster, Creamy Five Artisanal Cheese Sauce	



SIDES

House French Fries ^{GF}	9	Mashed Potatoes ^v	10	Mac & Cheese ^v	15
Housemade Buttermilk Ranch Dip		"Mama's Mash" Yukon Gold Potatoes, Fresh Chives		Creamy Five Artisanal Cheese Sauce, Crispy Herb Crust	
Southern Street Corn ^{GF}	14	Truffle Fries ^{GF}	15	Crispy Brussels ^{GF/V}	14
Chipotle Crema, Farmer's Cheese, Fresnos, Bacon		Parmesan Cheese, Truffle		Spiced Honey	

GF - GLUTEN-FREE / V - VEGETARIAN

*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.

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

YARDBIRD

COCKTAILS

HOUSE CREATIONS


- Blackberry Bourbon Lemonade ★** 16
Jim Beam Bourbon, Blackberry, Lemon, Angostura Bitters
- Cucumber Habanero** 16
Organic Habanero Vodka, Cucumber, Lime, Agave
- Southern Peach** 15
Jim Beam Bourbon, Aperol, White Peach, Lemon, Sweet Tea
- Strawberry Magic** 16
SKYY Vodka, Strawberry, Pomegranate, Dry Curaçao, Gentian, Lemon, Orange Bitters

- Watermelon Amor** 17 
El Jimador Blanco Tequila, Watermelon, Lime, Simple
- Passion Fruit Mojito** 18
Bacardi 8, Passion Fruit, Mint, Lime, Q Soda
- Espresso Martini** 20
Madre Mezcal, Espresso, Crème de Cassis
- Sparkling Peach** 18
Calvados, Peach, Lemon, Sparkling Wine
- Passionate About Tequila** 17
Corazón Reposado Tequila, Passion Fruit, Lemon Juice, Lo-Fi Sweet Vermouth, Orange & Spicy Bitters

PROPER WHISK(E)Y

- Sazerac** 20
Bulleit Rye Whiskey, Absinthe Rinse, Simple, Angostura Bitters
- Paper Plane** 18
Jack Daniel's Whiskey, Aperol, Amaro Nonino, Lemon
- Southern Revival** 15
Wild Turkey Bourbon, Passion Fruit, Basil, Lemon, Ginger Ale
- Boulevardier** 17
Angel's Envy Bourbon, Campari, Carpano Antica
- Manhattan** 19
Bulleit Rye Whiskey, Carpano Antica, Angostura Bitters

OLD FASHIONEDS

- Jalisco Old Fashioned ★** 25 
Patrón Añejo Tequila, Orange Bitters, Agave
- Oaxaca Old Fashioned** 18
Vago Espadín, Agave, Bitters

- Yardbird Old Fashioned ★** 18
Bacon-Infused Wild Turkey Bourbon, Maple Syrup, Angostura & Orange Bitters
- Classic Old Fashioned** 16
Wild Turkey Bourbon Whiskey, Angostura & Orange Bitters, Luxardo Cherry

MOCKTAILS

- Cucumber & Lime Fizz*** 12 
Cucumber, Lime, Egg White, Q Club Soda
- Watermelon Spritz** 12
Citrus, Lime, Watermelon, Mint

WINES BY THE GLASS

SPARKLING

- Moscato d'Asti - Strev** 15/21
Piedmont, Italy
- Prosecco Brut - Riondo** 17
Veneto, Italy
- Champagne Brut - Taittinger La Francaise** 27
France

WHITE

- Chardonnay - My Favorite Neighbor Blanc** 22/33
Paso Robles, California
- Chardonnay - Daou** 15/22
Paso Robles, California
- Chenin Blanc - Badenhorst Secateurs** 16/24
Swartland, South Africa
- Riesling - Domane Wachau Federspiel Bruck** 17/24
Wachau, Austria
- Pinot Grigio - Bardog** 16/22
Santa Rosa, California
- Sauvignon Blanc - Craggy Range** 18/25
Marlborough, New Zealand

RED

- Cabernet Sauvignon - Justin** 17/25
Paso Robles California
- Cabernet Sauvignon - Iconoclast** 23/34
Napa Valley, California
- Malbec - Luca Paraje Altamira** 17/25
Mendoza, Argentina
- Pinot Noir - A to Z** 18/27
Newberg, Oregon
- Pinot Noir - Fess Parker** 24/34
Santa Rita Hills, California
- Sangiovese - Palazzo Nuovo Chianti Classico Riserva** 17/24
Tuscany, Italy
- Zinfandel - Klinkerbrick** 16/22
Lodi, California
- ROSE**
- Grenache Blend Rumor** 20
Côtes de Provence, France
- Grenache Daou** 15
Paso Robles, California

DRAFT BEER

- Captain Fatty's Beach Beer** 9
Lager • 5.2% • California
- Angel City** 9
IPA • 6.1% • California
- Sierra Nevada Hazy Little Thing** 9
IPA • 6.7% • California
- North Coast Prangster** 10
Belgian Style Ale • 7.6% • California
- Rotating Tap** 9
- Yardbird Local** 8
Lager • 4.5% • California

BOTTLE & CAN BEER

- Sapporo Premium** 8
Lager • 4.9% • Japan
- Firestone Walker 805** 8
Blonde Ale • 4.7% • California
- Stone Brewing Delicious** 8
Gluten Reduced IPA • 7.7% • California
- Sierra Nevada** 8
Pale Ale • 5.6% • California
- Cali Squeeze Blood Orange** 8
Hefeweizen • 5.4% • California
- Modelo Especial** 9
Mexican Lager • 4.6% • Mexico
- Barrel Brothers Hazy IPA** 10
Non-Alcoholic • California

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