

YARDBIRD

DINNER



SPECIALS

CHEF'S SET 78
Three-Course Dinner

CHEF'S TASTING SET 88
Four-Course Dinner

★ Premium marked items \$10 supplement.

★ Not included on set menu.

WINE PAIRING ADD-ONS 2 Glasses +45 | 3 Glasses +55

BAERII CAVIAR 98

50 grams Siberian Sturgeon Caviar
Buckwheat Blinis
Soft Boiled Eggs
Shallot & Chive

CHEESE & CHARCUTERIE BOARD 42

24 months Aged Parma Ham
Seasonal Terrine - Housemade
Bacon Jam - Housemade
Pimiento Cheese
Truffle Burrata, Pickles & Mustard

STARTERS & SHARES

Classic Buttermilk Biscuits v 12

Honey Butter, Housemade Jam

Avocado Toast v 16

Multigrain Toast, Radish, Ricotta, Pickled Shallot, Fennel

Fried Green Tomato & Crispy Pork Belly 18

Pimento Cheese, Smoky Tomato Jam, Frisée
Pickled Lemon Vinaigrette

Deviled Eggs GF 14

Dill, Chives, Smoked Trout Roe

Aged Ham & Arugula Flatbread 22

Oregano, Whipped Ricotta, Parmesan, Spiced Honey

Popcorn Shrimp 18

Brown Butter, Bacon Salt, Smoked Jalapeño Aioli

Crab Cake 28

Lump Crab, Creole Beurre Blanc, Cold-Pressed Pickles

GARDEN SALADS

The Wedge GF 18

House-Smoked Pork Belly, Butter Lettuce, Charred Corn
Tomato, Avocado, Housemade Buttermilk Ranch

Butter Lettuce & Grilled Mango Salad VEGAN/GF 18

Char-Grilled Mango, Smoked Pecans, Tomato, Onion
Benne Seed Vinaigrette

Caesar Octopus Salad GF ★ 34

Octopus Leg, White Bait, Parmesan Cheese, Bacon Crisp
Anchovy Dressing

THE CHICKEN COOP

Chicken & Waffles ★ 48

Honey Hot Sauce, Chilled Spiced Watermelon
Cheddar Waffle, Bourbon Maple Syrup

Roasted Young Hen GF ★ 58

Crushed Chillies, Chimichurri, Lime, Fingerling potato

Lewellyn's Fine Fried Chicken 38

1/2 of our Famous Bird, Honey Hot Sauce
- available gluten-free -

The Whole Bird ★ 78

Honey Hot Sauce, Chilled Spiced Watermelon
Cheddar Waffle, Bourbon Maple Syrup

DRY AGING PROGRAM

In-House 14-Day Bourbon Aged Steak
500g per serving

US Prime Ribeye 168

MUSE Full Blood Wagyu Striploin 188

MAINS

Smoked Pork Ribs GF 46

Hickory Smoked, Homemade Cider Mop

Scallop & Chorizo Pasta 39

Fettuccini, Scallops, Chorizo, White Wine, Garlic
Bottarga, Arugula, Balsamic Chili Oil

Pan Seared Cod Fish ★ 42

Potato Gnocchi, Basil Pesto, Olive Salad

Shrimp & Grits 39

Seared Shrimp, Roasted Tomato, Aged Country Ham
Red Onion, Stone Ground Polenta, PBR Jus

Lobster Mac & Cheese ★ 79

Whole Lobster, Five Artisanal Cheeses

Prime Ribeye ★ 88

Truffle Fries, Harissa Butter, Escabeche Onion, Garden Greens
Bourbon Peppercorn Jus

Seafood Jambalaya ★ 68

Saffron Rice, 'Southern' Bouillabaisse, Tiger Prawn
Crab Meat, Scallop, Andouille Sausage, Mussels, Spring Onion
Add Half Lobster 25
Add Full Lobster 50

SIDES

Mac & Cheese v 14
Five Artisanal Cheeses, Crispy Herb Crust

House Fries 10

Housemade Buttermilk Ranch
Bacon Salt

Crispy Brussels v 12

Spiced Honey

Skillet Cornbread 10
Sharp Cheddar, Bacon, Jalapeño
Honey Butter

Classic Mashed Potatoes v 10

Fresh Chives

Truffle Fries v 15

Parmesan Cheese, Buttermilk Ranch

Grilled Broccolini v 18

Miso Tahini, Grilled Pimento, Almond
Crispy Haloumi

Southern Street Corn GF 14

Chipotle Aioli, Feta Cheese, Fresno Bacon

Fingerling Potatoes GF/V 24

Parmesan Cheese, Chimichurri

GF - GLUTEN-FREE / V - VEGETARIAN

Prices are subject to 10% service charge and prevailing Goods and Services Tax

*Set menus may not be combined with any other offer or promotion.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Please note that we are serving Purezza Water at \$3++ per person.

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