



DINNER

STARTERS & SHARES

DEVILED EGGS* <small>GF</small>	15	TRUFFLE AGNOLOTTI	23
dill, chives, smoked trout roe		truffle, lemon ricotta, parmesan	
FRIED GREEN TOMATO BLT	18	ORA KING SALMON CRUDO*	20
house-smoked pork belly, pimento cheese, frisée, smoky tomato jam, lemon vinaigrette		watercress, pickled fresno, radish, yuzu ponzu	
HEIRLOOM FIELD PEA HUMMUS	22	BUTTER LETTUCE & GRILLED MANGO SALAD <small>GF/V</small>	19
pistachio, house crackers, chilled seasonal vegetables		char-grilled mango, smoked pecans, tomato, onions, benne seed dressing	
OYSTERS CASINO	28	SOUTHERN CAESAR SALAD	18
andouille sausage, cornbread		roasted tomato, pickled onion, parmesan, toad in the hole crouton	

CHEESE & CHARCUTERIE BOARD 52

- COUNTRY HAM PROSCIUTTO
- Col. Newsoms, KY
- WAGYU JALAPEÑO SAUSAGE
- Rosewood Ranch, TX
- PIMENTO CHEESE
- housemade
- SEASONAL TERRINE
- housemade
- TRUFFLE TREMOR
- Cypress Grove, CA
- 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** GF 34
mashed potatoes, chimichurri
- LEWELLYN'S FINE FRIED CHICKEN 33**
1/2 of our famous bird served with honey hot sauce - *Available gluten free* -
- THE WHOLE BIRD 76**
honey hot sauce, chilled spiced watermelon, Vermont sharp cheddar cheese waffle, bourbon maple syrup - *Available gluten free* -

MAINS

SWEET TEA BRAISED SHORT RIB <small>GF</small>	42	STEAK FRITES*	MP
mashed potatoes, roasted field vegetables		prime skirt steak, chimichurri	
GRILLED BLACKENED SALMON FILET* <small>GF</small>	42	LEMON BASIL RIGATONI	28
basil pesto, olive relish		roasted garlic cashew cream, market vegetables	
LOBSTER MAC & CHEESE	MP	SEARED SCALLOPS*	48
whole lobster, five artisanal cheeses - <i>Add king crab supplement</i> -		bacon lardons, parsnip, shallot soubise	
SHRIMP & GRITS	36	ST LOUIS RIBS	42
seared shrimp, roasted tomatoes, Virginia ham, red onions, Nora Mills grits, PBR jus		hickory smoked, housemade BBQ sauce	

ROSEWOOD RANCH AMERICAN WAGYU* MP
chef's cut, harissa butter, fresh black truffle

SIDES

MAC & CHEESE <small>v</small>	15	SKILLET CORNBREAD	16
creamy five artisanal cheese sauce, crispy herb crust		sharp cheddar, bacon, jalapeño, honey butter	
MASHED POTATOES <small>GF/V</small>	12	CLASSIC BUTTERMILK BISCUITS <small>v</small>	13
fresh chives		honey butter, housemade jam - <i>four served</i> -	
CRISPY BRUSSELS <small>v</small>	14	GRITS <small>GF/V</small>	14
spiced honey		Nora Mills grits, sharp cheddar cheese	
SOUTHERN STREET CORN <small>GF</small>	14	GRILLED ASPARAGUS <small>GF/V</small>	15
chipotle crema, farmer's cheese, Fresnos, bacon		preserved lemon, olive oil	

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* 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.

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 THE GRATUITY PRIOR TO PAYING YOUR BILL ASK FOR A MANAGER TO ACCOMMODATE YOUR REQUEST.

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