



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

<p><b>CHEESE &amp; CHARCUTERIE BOARD</b> <span style="float: right;">42</span></p> <p style="text-align: center;">Parma Ham 24 months Aged Seasonal Terrine - Housemade Bacon Jam - Housemade Pimiento Cheese Truffle Burrata, Pickles &amp; Mustard</p>
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STARTERS & SHARES

<p><b>Classic Buttermilk Biscuits</b> <sup>v</sup> <span style="float: right;">12</span></p> <p>Honey Butter, Housemade Jam</p>
<p><b>Avocado Toast</b> <sup>v</sup> <span style="float: right;">16</span></p> <p>Multigrain Toast, Radish, Ricotta, Pickled Shallot, Fennel</p>
<p><b>Fried Green Tomato &amp; Crispy Pork Belly</b> <span style="float: right;">18</span></p> <p>Pimento Cheese, Smoky Tomato Jam, Frisée Pickled Lemon Vinaigrette</p>
<p><b>Deviled Eggs</b> <sup>GF</sup> <span style="float: right;">14</span></p> <p>Dill, Chives, Smoked Trout Roe</p>
<p><b>Heirloom Field Pea Hummus</b> <sup>VEGAN</sup> <span style="float: right;">18</span></p> <p>Pistachio, Cilantro, Crackers, Seasonal Vegetables</p>
<p><b>Aged Ham &amp; Arugula Flatbread</b> <span style="float: right;">22</span></p> <p>Oregano, Whipped Ricotta, Parmesan, Spiced Honey</p>
<p><b>Popcorn Shrimp</b> <span style="float: right;">18</span></p> <p>Brown Butter, Bacon Salt, Smoked Jalapeño Aioli</p>
<p><b>Crab Cake</b> <span style="float: right;">28</span></p> <p>Lump Crab, Creole Beurre Blanc, Cold-Pressed Pickles</p>

GARDEN SALADS

<p><b>The Wedge</b> <sup>GF</sup> <span style="float: right;">18</span></p> <p>House-Smoked Pork Belly, Butter Lettuce, Charred Corn Tomato, Avocado, Housemade Buttermilk Ranch</p>
<p><b>Butter Lettuce &amp; Grilled Mango Salad</b> <sup>VEGAN/GF</sup> <span style="float: right;">18</span></p> <p>Char-Grilled Mango, Smoked Pecans, Tomato, Onion Benne Seed Vinaigrette</p>
<p><b>Grilled Octopus Salad</b> ★ <span style="float: right;">32</span></p> <p>Salsa Verde, Comté Cheese Melts, Baby Arugula</p>

THE CHICKEN COOP

<p><b>Chicken &amp; Waffles</b> ★ <span style="float: right;">46</span></p> <p>Honey Hot Sauce, Chilled Spiced Watermelon Cheddar Waffle, Bourbon Maple Syrup</p>
<p><b>Roasted Young Hen</b> ★ <span style="float: right;">58</span></p> <p>Grilled Shishito Peppers, Onions, Vine Cherry Tomatoes, Soy Butter</p>
<p><b>Lewellyn's Fine Fried Chicken</b> <span style="float: right;">38</span></p> <p>½ of our Famous Bird, Honey Hot Sauce - available gluten-free -</p>
<p><b>The Whole Bird</b> ★ <span style="float: right;">76</span></p> <p>Honey Hot Sauce, Chilled Spiced Watermelon Cheddar Waffle, Bourbon Maple Syrup</p>

DRY AGING PROGRAM

<p><b>In-House 14-Day Bourbon Aged Steak</b> 500g per serving</p>	
<p><b>US Prime Ribeye</b> <span style="float: right;">168</span></p>	
<p><b>MUSE Full Blood Wagyu Striploin</b> <span style="float: right;">188</span></p>	

MAINS

<p><b>Smoked Pork Ribs</b> <sup>GF</sup> <span style="float: right;">46</span></p> <p>Hickory Smoked, Housemade BBQ Sauce</p>
<p><b>Scallop &amp; Chorizo Pasta</b> <span style="float: right;">39</span></p> <p>Fettuccini, Scallops, Chorizo, White Wine, Garlic Bottarga, Arugula, Balsamic Chili Oil</p>
<p><b>Crispy Seared Barramundi</b> <sup>GF</sup> <span style="float: right;">38</span></p> <p>Baby Spinach &amp; Shaved Fennel Salad, Chimichurri Fennel Confit, Quinoa Sofrito</p>
<p><b>Tea Braised Short Ribs</b> ★ <span style="float: right;">45</span></p> <p>Lavender, Honey, Mashed Potatoes, Pickled Petite Vegetables</p>
<p><b>Shrimp &amp; Grits</b> <span style="float: right;">39</span></p> <p>Searred Shrimp, Roasted Tomato, Aged Country Ham Red Onion, Stone Ground Polenta, PBR Jus</p>
<p><b>Lobster Mac &amp; Cheese</b> ★ <span style="float: right;">79</span></p> <p>Whole Lobster, Five Artisanal Cheeses</p>
<p><b>Prime Ribeye</b> ★ <span style="float: right;">88</span></p> <p>Baby Spinach, Escabeche Onion Salad, Harissa Butter Truffle Fries, Bourbon Pink Peppercorn Jus</p>

SIDES

<p><b>Mac &amp; Cheese</b> <sup>v</sup> <span style="float: right;">14</span></p> <p>Five Artisanal Cheeses Crispy Herb Crust</p>	<p><b>Skillet Cornbread</b> <span style="float: right;">10</span></p> <p>Sharp Cheddar, Bacon, Jalapeño Honey Butter</p>	<p><b>Grilled Broccoli</b> <sup>v</sup> <span style="float: right;">18</span></p> <p>Miso Tahini, Grilled Pimento, Almond Crispy Haloumi</p>
<p><b>House Fries</b> <span style="float: right;">10</span></p> <p>Housemade Buttermilk Ranch Bacon Salt</p>	<p><b>Classic Mashed Potatoes</b> <span style="float: right;">10</span></p> <p>Fresh Chives</p>	<p><b>Charred Corn &amp; Quinoa</b> <sup>GF/V</sup> <span style="float: right;">14</span></p> <p>Chipotle, Farmer's Cheese, Cipollini Onions</p>
	<p><b>Crispy Brussels</b> <span style="float: right;">12</span></p> <p>Spiced Honey</p>	<p><b>Cauliflower Casserole</b> <sup>v</sup> <span style="float: right;">14</span></p> <p>Parmesan Cheese, Hazelnut</p>

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. Tap Water is available upon request.

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