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

CHEESE & CHARCUTERIE BOARD 42
Parma Ham
24 months Aged
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

Heirloom Field Pea Hummus VEGAN — 18
Pistachio, Cilantro, Crackers, Seasonal Vegetables

Aged Ham & Arugula Flatbread — 22
Oregano, Whipped Ricotta, Parmesan, Spiced Honey

Popcorn Shrimp — 18
Brown Butter, Bacon Salt, Smoked Jalapeño Aioli

Crab Cake — 23
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

Grilled Octopus Salad ★ — 32
Salsa Verde, Comté Cheese Melts, Baby Arugula

THE CHICKEN COOP

Chicken & Waffles ★ — 46
Cheddar Cheese Waffle, Spiced Watermelon

Roasted Young Hen ★ — 58
Grilled Shishito Peppers, Onions, Vine Cherry Tomatoes
Soy Butter

Lewellyn's Fine Fried Chicken — 38
½ of our Famous Bird, Honey Hot Sauce
- available gluten-free -

The Whole Bird ★ — 76
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, Housemade BBQ Sauce

Scallop & Chorizo Pasta — 39
Fettuccini, Scallops, Chorizo, White Wine, Garlic
Bottarga, Arugula, Balsamic Chili Oil

Crispy Seared Barramundi GF — 38
Baby Spinach & Shaved Fennel Salad, Chimichurri
Fennel Confit, Quinoa Sofrito

Tea Braised Short Ribs GF ★ — 45
Lavender, Honey, Mashed Potatoes, Pickled Petite Vegetables

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
Baby Spinach, Escabeche Onion Salad, Harissa Butter
Truffle Fries, Bourbon Pink Peppercorn Jus

SIDES

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

House Fries — 10
Housemade Buttermilk Ranch
Bacon Salt

Skillet Cornbread — 10
Sharp Cheddar, Bacon, Jalapeño
Honey Butter

Classic Mashed Potatoes GF — 10
Fresh Chives

Crispy Brussels — 12
Spiced Honey

Grilled Broccolini v — 18
Miso Tahini, Grilled Pimento, Almond
Crispy Haloumi

Charred Corn & Quinoa GF/V — 14
Chipotle, Farmer's Cheese, Cipollini Onions

Cauliflower Casserole v — 14
Parmesan Cheese, Hazelnut

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.

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