

# YARDBIRD

## DINNER



### JACK DANIEL'S SIGNATURE COCKTAILS

28

**JD SINGLE BARREL RYE COLD BREW**  
Jack Daniel's Single Barrel Rye, Coffee Liqueur, Cinnamon

**JD SINGLE BARREL RYE MANHATTAN**  
Jack Daniel's Single Barrel, Sweet Vermouth, Bitters

**JD SINGLE BARREL AGED BOULEVARDIER**  
Jack Daniel's Single Barrel, Campari, Sweet Vermouth

24

**WATERMELON SLING**  
Jack Daniel's Old No.7, Aperol, Watermelon, Lemon  
Rosemary, Club Soda

**SOUTHERN PEACH**  
Jack Daniel's Honey, Aperol, White Peach, Lemon  
Thyme, Sweet Tea

22

**SMOKE SHOW**  
Jack Daniel's Fire, Smoked Mango, Lemon, Mint  
Orang Bitters, Club Soda

**BLACKBERRY BOURBON LEMONADE**  
Jack Daniel's Old. No. 7, Blackberry, Cardamom, Lemon  
Bitters, Club Soda

**CHEESE & CHARCUTERIE BOARD** 42  
24 months Aged Parma Ham  
Seasonal Terrine - Housemade  
Bacon Jam - Housemade  
Pimiento Cheese  
Truffle Burrata, Pickles & Mustard

**Classic Buttermilk Biscuits** v 12  
Honey Butter, Housemade Jam

**Avocado Toast** 16  
Multigrain Toast, Radish, Ricotta, Pickled Shallot, Fennel

**Fried Green Tomato & Crispy Pork Belly** 18  
Pimiento Cheese, Smoky Tomato Jam, Frisée  
Pickled Lemon Vinaigrette

**Devilled Eggs** 14  
Dill, Chives, Smoked Trout Roe

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

**Popcorn Shrimp** 18  
Brown Butte, Bacon Salt, Smoked Jalapeño Aioli

**Crab Cake** 28  
Lump Crab, Creole Beurre Blanc, Cold-Pressed Pickles

**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

### SINGLE BARREL BY THE BAY

**WAGYU COTE DE BOEUF** 248  
Jack Daniel's Old No.7 Peppercorn Sauce  
Onion Jam, Mashed Potato  
(Available All day)

**CRISPY CHICKEN BAO** 24  
Sichuan Aioli, Pickled Carrot, Caviar

**CHILLI FRIES** 24  
Avocado, Chipotle Aioli Angus Beef Chili

**APPLE PIE** 18  
Jack Daniel's Apple Flaky Pastry Cinnamon

**JACK DANIEL'S TENESSY CHOCOLATE CAKE** 28  
Espresso, 55% Valrhona Chocolate Ganache

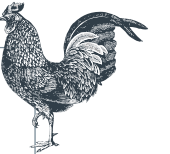
### THE CHICKEN COOP

**Chicken & Waffles** 48  
Honey Hot Sauce, Chilled Spiced Watermelon  
Cheddar Waffle, Bourbon Maple Syrup

**Roasted Young Hen** 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



### 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

**Crispy Brussels** v 12  
Spiced Honey

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

**Grilled Broccolini** v 18  
Miso Tahini, Grilled Pimiento  
Almond, Crispy Haloumi

**Southern Street Corn** GF 14  
Chipotle Aioli, Feta Cheese  
Fresno Bacon

**Classic Mashed Potato** 10  
Fresh Chives

**Fingerling Potatoes** GF/V 24  
Parmesan Cheese, Chimichurri

SPECIALS

STARTERS & SHARES

GARDEN SALADS

GF - GLUTEN-FREE / V - VEGETARIAN

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