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## BRUNCH DRINKS

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### A PASSION FOR BUBBLES

*our twist on the mimosa with passion fruit, coconut water, Chambord black raspberry & prosecco 15*

### YARDBIRD BLOODY MARY

*premium vodka & Sacramento tomato juice mixed with our special blend of herbs & spices finished with Louisiana hot sauce, a touch of cilantro, and don't worry, we didn't forget the bacon 15*

### PB & J WITH THE CRUST CUT OFF

*pack your bags... you're going on a trip down memory lane! we've washed Wild Turkey 81 with creamy peanut butter, mixed it with concord grape reduction and topped it with brioche foam 14*

### MIMOSAS & BELLINIS

*prosecco with orange juice or peach purée 13*



## JUICE BAR

### GREEN GIANT

*cucumber, celery, apple, kale, honey 8*

### TURMERIC TONIC

*turmeric, ginger, lemon, black pepper 8*

### CAROTENE KICKER

*apple, orange, sweet potato, turmeric, maple syrup 8*

### NOTHING RHYMES WITH ORANGE

*cantaloupe, carrot, orange, ginger 8*

### FRESHLY SQUEEZED ORANGE

*100% fresh 6*



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## FRESH STARTS

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### ADD TO ANY SALAD

*skirt steak 12*

*grilled or fried chicken 6*

*seared shrimp 8*

*grilled catch MP*

### KALE SALAD <sup>v</sup>

*Vermont sharp cheddar cheese, apples, cornbread croutons, red onions, house-made moonshine raisins, cider vinaigrette 14*

### FRIED GREEN TOMATO BLT

*house-smoked pork belly, pimento cheese, smoky tomato jam, frisée, lemon vinaigrette 14*

### ICEBERG WEDGE SALAD

*house-smoked bacon, baby iceberg lettuce, charred corn, tomatoes, avocado, house-made buttermilk ranch dressing 14*

### DEVILED EGGS

*dill, chives, smoked trout roe 9*

### BUTTER LETTUCE & GRILLED MANGO SALAD <sup>v</sup>

*char-grilled mango, smoked pecans, tomatoes, onions, benne seed dressing 14*

### SPICED WATERMELON <sup>GEV</sup>

*local citrus, fresh mint 8*

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## CRACKED & SCRAMBLED

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### BISCUIT & GRAVY

*country gravy, bacon, chicken thigh, American cheese, sunny-side up farm egg 22*

### THE YARDBIRD

#### BREAKFAST BURRITO

*scrambled eggs, house bacon, chicken, house fries, charred scallions, cheddar, sour cream, green tomato salsa verde 18*

### QUINOA EGG WHITE OMELET

*cured lemons, tomatoes, arugula, flax seeds, parsley vinaigrette 15*

### CREOLE STEAK & EGGS

*skirt steak, sunny-side up farm eggs, fingerling potatoes & brussels sprout hash, brown butter pickled mustard seed chimichurri 36*

## SIGNATURE BRUNCH DISH

### LOW COUNTRY CRAB CAKE BENEDICT

*fried green tomato, poached farmer's eggs, smoky bacon, charred lemon hollandaise 26*

***a brunch classic and savory favorite!***

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## YARDBIRD CLASSICS

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### SHRIMP 'N' GRITS

seared shrimp, roasted tomatoes, country ham,  
red onions, Nora Mill grits, PBR veal jus 28

### SMOKED SALMON AVOCADO TOAST

7-grain bread, dill, fennel, extra virgin olive oil 16

### SMOKED BRISKET

### HUEVOS RANCHEROS

sunny-side up eggs, local avocado, pico,  
house-made chips 20

### THE GREAT AMERICAN BURGER

short rib, brisket & chuck blend, house-smoked pork  
belly, American cheese, house pickles, special sauce 18

### LEWELLYN'S FINE

### FRIED CHICKEN

½ of our famous bird served with  
honey hot sauce 26

### CHICKEN 'N'

### WATERMELON 'N' WAFFLES

cheddar cheese waffle, spiced watermelon 36

### MAINE LOBSTER BENEDICT

buttermilk biscuit crumble, bacon lardons,  
spinach, hollandaise MP

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## BISCUITS BAKED FRESH

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### MAMA'S BISCUITS V

honey butter, house-made jam 8

### CRISPY CHICKEN BISCUITS

pepper jelly 14

### SMOKED BRISKET BISCUITS

house-made bbq sauce 15

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## SIDES & SNACKS

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### SKILLET CORNBREAD

sharp cheddar cheese, bacon, jalapeño,  
honey butter 10

### MACARONI & CHEESE V

five artisanal cheeses, crispy herb crust 12

### GRITS GFV

Nora Mill grits, Vermont sharp cheddar cheese 9

### SMOKED BACON GF

house-cured & smoked 8

### LOCAL BAKERY TOAST V

honey butter, house-made jam 6

### LOCAL AVOCADO GFV

California Olive Ranch extra virgin olive oil 8



## BAKERY CORNER

### BLUEBERRY PIE PANCAKES V

tall stack, fresh local berries,  
brown sugar florentine 16

### GLUTEN-FREE SALTED

CARAMEL WAFFLE GFV  
brûléed bananas, candied pecans 15

### DOUGHNUT TREE

chef's selection 16

### YOGURT & GRANOLA

### PANNA COTTA

fresh local berries, brown sugar florentine 11

### PEACH COBBLER

vanilla bean ice cream, almond cookie crust 25

### GLUTEN FREE MARKET SCONE

side of house-made jam 7

### MARKET SORBET 8



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 Please ask your server about vegan options.