
PLATES

ST. LOUIS STYLE PORK RIBS

hickory smoked, house-made bbq sauce 32

SHRIMP 'N' GRITS

*seared shrimp, roasted tomatoes, country ham, red onions,
nora mill grits, pbr seal jus 28*

FRESH CATCH DAILY *GF*

Chef's creation of local bounty MP

COLLARD GREEN CARBONARA

peppardelle pasta, house-smoked pork belly, parsley, parmesan 21

CREOLE SHRIMP OSCAR FILET *GF*

grilled asparagus, smoked bacon hollandaise 52

LEWELLYN'S FINE FRIED CHICKEN

petite cheddar waffle, spiced watermelon 35

Our chicken is Jidori: all natural free range, never treated with hormones or dyes, and that is just the beginning!

ON THE LIGHTER SIDE

SPICED WATERMELON *GFV*

local citrus and fresh mint 8

CRISPY BRUSSELS *GFV*

local spiced honey 12

SOUTHERN STREET CORN *GF*

chipotle crema, farmer's cheese, fresas, bacon 10

SANTA MONICA FARMER'S MARKET *V*

seasonal rotation 10

GRILLED ASPARAGUS

aged Tennessee ham, fresh figs 14

WILTED GREENS *GF*

pot likker 10

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of a food-borne 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 other options.

FOR THE TABLE

CHICKEN 'N' WATERMELON 'N' WAFFLES

*whole chicken, honey hot sauce, chilled spiced watermelon
Vermont sharp cheddar cheese waffle, bourbon maple syrup 62*

SWEET TEA BRAISED LONG BONE SHORT RIB

battered rosemary buns, farmer's market pickles 81

"THE DUKE" BOURBON-AGED STEAK

green peppercorn au poivre sauce

LOBSTER MAC & CHEESE

whole lobster, five artisanal cheeses 48



FAVORITE SIDES

MACARONI & CHEESE

five artisanal cheeses, crispy herb crust 12

GRITS *V*


nora mill grits, vermont sharp cheddar cheese 9

HOUSE FRIES

house-made buttermilk ranch, bacon salt 10

SKILLET CORNBREAD

*vermont sharp cheddar cheese, bacon, jalapeno,
honey butter 8*



STARTERS

settle in with some of our fan favorite southern starters

DEVILED EGGS

dill, chives, smoked trout roe 9

FRIED GREEN TOMATO BLT

house-smoked pork belly, pimento cheese,
smoky tomato jam, friée, lemon vinaigrette 12

BLACK EYED PEA HUMMUS v

pimento baba ganoush, bbq field peas,
southern crackers 14

CHARRED YOUNG LEEK cr

acorn Carolina Bay anchovy vinaigrette,
toasted hazelnuts 14

ROASTED BONE MARROW

Pacific Northwest mushrooms,
pink peppercorn 18



BISCUITS

MAMA'S BISCUITS

honey butter, house-made jam 6

SMOKED BRISKET BISCUIT

house-made bbq sauce 8

CRISPY CHICKEN BISCUIT

pepper jelly 7



FROM THE SEA

OYSTERS & PEARLS

cold water oysters, graty with apple
mignonette, caviar half 18 / doz 30

SOUTHERN CLAM BAKE

sweet corn, greens, bacon pot likker 18

PEEL & EAT BBQ SHRIMP

house hot sauce, dippin' bread 14

CHARLESTON SHE CRAB SOUP

aged sherry, blue crab fritters 15

SMOKED SALMON TOAST

avocado benedictine, dill, fennel 16

OCEAN'S BOUNTY cr

cold water oysters, Maine lobster, chilled shrimp,
chef's chilled fish selection, house-made
dippin' sauces sm 75 / lg 135

LOCAL ORGANIC GREENS

KALE SALAD v

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

ICEBERG WEDGE

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

BUTTER LETTUCE & GRILLED

MANGO SALAD crv

cher-grilled mango, smoked pecans, tomato,
onions, benne seed dressing 14

SANTA MONICA FARMER'S

MARKET SALAD v

quinoa, marcona almonds, fresh fig,
lemon vinaigrette 14

TABLESIDE SALAD

MUFFULETTA SALAD

mortadella, salami, coppa,
saiss, provolone, pimento,
olive vinaigrette 18

don't miss this unique
dining experience!

Yardbird is proud to support the following local farmers: County Line Harvest, Hog Island Oyster Co., Pudasill Farms,
Mike & Sons Egg Ranches, Murray Family Farms, Santa Monica Farmers Market, Valdivia Farms & Weiser Family Farms