

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



THE CHICKEN COOP

Chicken & Waffles ★ 46

Honey Hot Sauce, Chilled Spiced Watermelon

Cheddar Waffle, Bourbon Maple Syrup

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

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 28

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

MAINS

DRY AGING PROGRAM

In-House 14-Day Bourbon Aged Steak

500g per serving

US Prime Ribeye 168

MUSE Full Blood Wagyu Striploin 188

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 ★ 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 10

Fresh Chives

Crispy Brussels 12

Spiced Honey

Grilled Broccolini v 18

Miso Tahini, Grilled Pimiento, 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.

Please note that we are serving Purezza Water at \$3++ per person.

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