



SOUL FOOD

Yardbird Southern Table & Bar serves up the best southern fare and hospitality around

Words by Vanessa Pascale

When it comes to brunch --

which is, hands-down, my favorite meal-- I want decadence: I want buttery, flakey biscuits, sugary syrups, creamy hollandaise-topped entrées... I want the best southern-inspired fare around and that means heading over to Yardbird Southern Table & Bar. For over five years now, Yardbird has been reeling in locals and tourists alike with their farm-fresh ingredients and enhanced southern dishes.



We're here for brunch, which is served on Saturdays and Sundays from 8:30 am to 4 pm. While it's overcast and rainy outside today, it's warm and inviting inside --just how I like my restaurants. The interior evokes tons of southern charm with its exposed wood-beam ceiling, wood-accented walls and light fixtures, and soothing color palette of greys, creams, and whites. On a chalkboard-black wall are white drawings -- a rooster, pig, and a bottle that reads: "Bourbon is sunshine mixed with love and genius." There is a wall of wines, communal tables near the front, and an open kitchen that allows diners to spy on a crop of talented, and quite busy, chefs.

The brunch menu is separated into sections: Odds N' Ends, Something Sweet, From the Garden, Mama's Biscuits, The Bird, and Plates. It's challenging to choose because everything sounds delicious. Thankfully, our server Mitchell helps us decide. To start, we order the Deviled Eggs prepared with dill, chives, and smoked trout roe, which are creamy, tasty, and perfect for sharing. I had to try the Maple-Glazed Bacon Donuts to sate my sweet tooth, and I'm so glad that I did. Arranged into an alluring, sugary pyramid, the four donuts come with crunchy bacon bits atop and extra glaze on the side. Oh. My. Goodness. They are delicious. I had heard the Chicken 'N' Watermelon 'N' Waffles were amazing, so they were an absolute must-order. The Vermont sharp cheddar cheese waffles were served with chilled, spiced watermelon, honey hot sauce, and bourbon maple syrup. The dish certainly lived up to the hype. The fried chicken was crisp on the outside and juicy on the inside, and the combination of contrasting flavors worked harmoniously together. And the Yardbird Benedict with poached eggs, biscuit crumble, and bacon drenched in hollandaise and served up in a skillet was rich and flavorful. Every dish was as appetizing as I had expected.

As for the dinner menu, it features dishes like St. Louis Style Pork Chops, Shrimp N' Grits, Roasted Artichoke Pasta, and Swine Burger 2.0; while their lunch offerings include an Open-Face Chicken Salad Sandwich, Blue Plate Special, and Smoked Brisket Sandwich. Yardbird also impresses with their great cocktail list. Order a Blackberry Bourbon Lemonade, Watermelon Sling, or Southern Peach. Among the best things Yardbird serves up is their stellar southern hospitality. The staff is truly as sweet as their donuts. Mitchell was excellent. He gave great recommendations and checked in with us frequently -- making our brunch experience beyond-delicious. **ML**

Yardbird is located at 1600 Lenox Avenue, Miami Beach, FL 33109. Phone 305-538-5220. Open Monday-Friday from 11 am -12 am and Saturdays-Sundays from 8:30 am -12 am. For more information, visit: www.runchickenrun.com/miami.