

DINNER

~ TIERS OF TASTE ~

Choose 1 for 7. / 3 for 19.

Trio of Dips – hummus, babaganoush, feta dip, grilled pita

Fried Calamari – vinegar peppers

Chicken Wings – korean style or *buffalo

Truffled Potato Pierogies – bacon & onions

Le Frites Disco – fries, blue cheese, peppercorn sauce

Beef Spring Rolls – vietnamese dipping sauce

Guacamole – tortilla chips

Smoked Bluefish – pumpernickel crisp, everything spice, cornichon cream cheese

*Fried Brussels Sprouts – crispy chick peas

*Devils on Horseback – chorizo stuffed dates wrapped in bacon

~ APPETIZERS ~

*Yardley Inn Wild Shrimp Cocktail – avocado & jicama salad 4. (each)

Gourmet Cheese Plate 3 for 12. / 4 for 15.

fig jam, mostarda, apples, candied walnuts

YI Nachos– black beans, tomatoes, avocado, olive & hot pepper salsa, lemon cream cheese, pepperjack cheese. Chicken 14. / Crab 16.

~SOUPS & SALADS~

YI Crab Bisque 9. Soup Du Jour 6.

Caesar Salad – focaccia croutons, caesar dressing 8.

Kale Salad – spicy dressing, toasted sesame seeds, beemster cheese 8.

*YI Garden Greens – miso vinaigrette 7.

*Roasted Beet Salad – garden greens, mint, yogurt dressing, spiced pine nuts 8.

*Marguerita Salad – field greens, candied walnuts, fruit, blue cheese, tomato vinaigrette 8.

*Iceberg Wedge Salad – bacon, blue cheese, buttermilk dressing 8.

*Cobb Salad – romaine lettuce, hard-boiled egg, bacon, tomatoes, feta cheese, herb vinaigrette 10.

Add to your salad:

Free Range Chicken Breast 6. Wild Jumbo Shrimp 12. Organic Scottish Salmon 7.

Jumbo Lump Crab Cake 14. Grassfed Flat Iron Steak 9. Seared Tilapia 6.

~ MAIN ~

SEA

Shrimp Malfatti – hand torn pasta, tomato water, chili oil 25.

YI Crab Cake – mashed potatoes, green beans, tartar sauce 21/32.

*Fennel Seared Scallops – butternut squash puree, pickled butternut, green apple 26.

Herb Breadcrumb Crusted Tilapia – cauliflower puree, charred brussels sprouts leaves 20.

*Steamed Mussels – pad thai style, hazelnuts, french fries 18.

*Sautéed Organic Salmon – black lentils, broccoli rabe, purple mustard sauce 24.

*Pennsylvania Trout– seared mushrooms, creamed potato puree, crispy leeks 18/23.

LAND

*Half Griggstown Chicken – cider glaze, beets 25.

Mole Braised Lamb Shank – rice, avocado, cilantro, cabbage salad, corn tortillas 28.

Meatloaf – mashed potatoes, peas & carrots, brown gravy 15.

Pork Paprikash – braised pork shoulder over mustard spaetzle 17.

Vegetarian Gnudi – roasted butternut squash, pumpkin seeds, sage brown butter, ricotta salata 17.

Lemon Chicken – mashed potatoes, green olives, capers 19.

Braised Beef Short Rib - roasted yukon gold potatoes, sautéed escarole, fresh horseradish 26.

*Indicates Gluten Free Item

Executive Chef – Eben Conkle