



Brunch

~ BEGINNING~

Crab Bisque 6./ 9.

Soup du Jour 4./ 7.

Italian Hummus – white bean puree, pine nut butter, toasted garlic & red pepper, focaccia crisps 8.

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

Caesar Salad – focaccia croutons, Caesar dressing 8.

*YI Garden Greens – tomato, cucumber, radish, miso vinaigrette 7.

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

*Cobb Salad – romaine, bacon, hardboiled egg, tomato, avocado, scallion, goat cheese, mustard vinaigrette 12.

Kale Salad – spicy dressing, toasted sesame seeds, beemster cheese 9.

*Raw Beet & Apple Salad – pistachios, kimchi vinaigrette 9.

*Roasted Griggstown Chicken Salad – greens, sautéed apples, candied walnuts, blue cheese, apple cider vinaigrette 13.

Add to your salad:

Grilled Chicken Breast 6. Wild Grilled Shrimp 12. Grilled Salmon 9.

Jumbo Lump Crab Cake 14. Grilled Flat Iron Steak 9.

~ BRUNCH ~

Omelets – served with home fries, fruit, and choice of toast or bagel 10.

Add ham, sausage, bacon 3.

~western, ham, onion, pepper, cheddar

~veggie, onion, pepper, mushroom, spinach, tomato

~4 cheese, cheddar, swiss, provolone, goat

~spinach, tomato, goat cheese

~mushroom & swiss

~2 eggs any style

Brioche French Toast – sweet ricotta, sausage 13.

Traditional Eggs Benedict – ham, poached eggs & hollandaise, asparagus 14.

Steak & Eggs – grilled flatiron steak, 2 eggs any style, home fries, toast 18.

Maple & Buttermilk Pancakes – bacon, maple syrup 12.

*Parmesan Risotto Cake – fried egg, bacon, maple syrup 12.

*Roasted Chicken & Chorizo Chilaquiles – corn tortillas, chipotle tomato sauce, chihuahua cheese, fried egg 14.

~ LUNCH ~

Turkey, Avocado, Bacon, Brie – fig & balsamic mayo, apple cucumber slaw 13.

Pastrami Reuben – swiss cheese, russian dressing, pickled cabbage, rye bread, chips 13.

Lemon Chicken – mashed potatoes, olives, capers 15.

Homemade Vegetarian Nettle Pappardelle – roasted mushrooms, green garlic, truffle butter 17.

Fish & Chips – beer battered pollock, hand cut fries, malt vinegar 14.

Yardley Burger – roasted tomato, boursin cheese, French fries 14.

Crispy Crab Cake – corn & fava bean succotash, red pepper relish 18.

*Seared Salmon – roasted baby beets, sautéed arugula, orange salsa 16.

** indicates gluten-free item*

EXECUTIVE CHEF EBEN COPPLE

*~consuming raw or undercooked foods may
increase the risk of foodborne illnesses*

MARTINIS 11.50

VANILLA MARTINI

STOLI VANILLA AND LIQUOR "43"

BLACK & WHITE MARTINI

STOLI VANILLA VODKA, CHOCOLATE ROYAL.

GODIVA WHITE, CHOCOLATE DRIZZLE

KEY LIME MARTINI

VANILLA STOLI, LIME JUICE, AND PINEAPPLE JUICE

"BLUE PARROT" MARTINI

VODKA, PARROT BAY COCONUT RUM, BLUE

CURACAO, AND PINEAPPLE JUICE

LIBERTINI

BLUECOAT GIN, SPLASH OF QUADY VYA DRY

VERMOUTH

ESPRESSO MARTINI

STOLI ORANGE OR VANILLA, ESPRESSO, KAHLUA,

COINTREAU

APPLE MARTINI

VODKA, SOUR APPLE SCHNAPPS

PEACH MARTINI

VODKA, PEACH SCHNAPPS, PEACH NECTAR

RASPBERRY MARTINI

RASPBERRY VODKA, CHAMBORD RASPBERRY

LIQUOR, AND FRESH SQUEEZED LEMON JUICE

INN COSMO

ORANGE VODKA, COINTREAU, LIME JUICE,

CRANBERRY JUICE

LEMON MARTINI

NEW AMSTERDAM CITRON VODKA, LIMONCELLO

LEMONDROP MARTINI

NEW AMSTERDAM CIRTUS VODKA, LEMONADE,

SIMPLE SYRUP, SUGAR RIM

WINES BY THE GLASS

WHITES

GRUNER VELTLINER, FRED LOIMER, AUSTRIA 2015 12

PINOT GRIGIO, CIELO, ITALY 2015 8

PINOT GRIGIO, TORRE DI LUNA, ITALY 2015 10

MOSCATO, BODEGA NORTON, ARGENTINA 2016 9

CHARDONNAY, HACIENDA, CALIFORNIA 2014 8

CHARDONNAY, KENDALL JACKSON, CALIFORNIA 2015 11

CHARDONNAY, WATERBROOK, WASHINGTON 2015 10

CHARDONNAY, TREFETHEN, CALIFORNIA 2015 15

WHITE ZINFANDEL, OAK VINEYARD, CALIFORNIA 2015 8

ROSE, LE PROVENCAL, FRANCE 2016 10

SAUVIGNON BLANC, CHATEAU MAGNEAU, FRANCE 2015 11

SAUVIGNON BLANC, KIM CRAWFORD, NEW ZEALAND 2016 15

MARSANNE, PAUL MAS ESTATE, FRANCE 2015a 11

ALBARINO, CONDES DE ALBAREI, SPAIN 2015 12

RIESLING, FRITZ HASSELBACH, GERMANY 2015 11

CHAMPAGNE, DE PERRIERE BRUT NV, FRANCE 8

SPARKLING, KORBEL, CALIFORNIA (SPLIT) 12

PROSECCO, LUNETTA, ITALY (SPLIT) 10

REDS

PINOT NOIR, BLOCK NINE, CALIFORNIA 2015 11

PINOT NOIR, LES VOISINS, FRANCE 2015 11

CÔTES DU RHÔNE, FAMILLE PERRIN, FRANCE 2014 10

RIOJA RESERVA, BARON DE LEY, SPAIN 2011 14

MERLOT, HACIENDA, CALIFORNIA 2013 8

MERLOT, DRUMHELLER, WASHINGTON 2014 10

RED ZINFANDEL, THE WANTED ZIN, ITALY 2014 10

RED BLEND, "DECOY", DUCKHORN, CALIFORNIA 2014 15

RED BLEND, BORGOFORTE IGT, VILLA PILLO, ITALY 2014 11

RED BLEND, CHATEAU DE GUILHEMANSON, SAINT-ÉMILION 2012 12

CABERNET, HACIENDA, CALIFORNIA 2014 8

CABERNET, VILLA SAN JULIETTE, CALIFORNIA 2014 11

CABERNET, FELINO, ARGENTINA 2014 15

SHIRAZ, SCHILD ESTATE, AUSTRALIA 2013 10

MALBEC, LA FLOR, ARGENTINA 2015 13

Bottled Beers

Heineken 5.

Amstel Light 5.

Corona Extra 5.

Stella Artois 5.25

Hoegaarden 6.50

Chimay Red Label 9.

Guinness Pub Can 7.

Budweiser 4.

Yuengling Lager 4.25

Coors Light 4.

Miller Lite 4.

Michelob Ultra 4.50

Yards Tavern Ale 6.

Omission Pale Ale (Gluten Free) 6.

O'Douls Amber (na) 4.

Clausthaler (na) 4.75

Specialty Drinks

Mimosa

Orange juice & Champagne

Poinsettia

Cranberry juice & Champagne

Big Mary

Yardley Inn style of the Classic Bloody

Mary

Bellini

Peach Schnapps & Champagne

YI Flirtini

Cointreau, Pineapple Juice, Champagne

*~Ask Your Server for list of our
Craft Beers~*