



## Brunch Menu

### Starters

- Crab bisque- chive crème fraiche. 15.
- Soup du jour 9.
- Truffled deviled eggs, bacon caviar 16.
- Sicilian Arancini, tomato gravy, pecorino 12.
- Wild shrimp cocktail~ traditional cocktail sauce 4.25./per prawn

### Salad

- <sup>GF</sup>Mixed Green- tomato, cucumber, radish, raspberry red wine vinaigrette. 9.
- <sup>GF</sup>Fig and burrata- Arugula, prosciutto, red onion, balsamic.16.
- <sup>GF</sup>Kale Salad- Sundried tomato, beemester, spicy dressing, cashews. 13.
- Fall Harvest – farro, roasted butternut squash, goat cheese, dry cranberries, cider vinaigrette 15.
- <sup>GF</sup>Griggstown Greek Chicken Salad- Romaine, Baby tomato, olive, onion, milled egg, feta. 17.
- ADD ON: Griggstown Roasted Chicken 8. Grilled Chicken 8. Grilled Shrimp 14. Grilled salmon 13.
- Grass-fed Flat Iron Steak 13. Crab cake 16. Smoked Salmon 10.

### Sandwiches

- Plainville Turkey Sandwich- avocado, bacon, brie cheese, fig mayo, multigrain bread. 16.
- Yardley Smash Burgers- white onion, American, special sauce. 18.
- Chicken cutlet- pesto aioli, spinach, mozzarella. 16.
- Pork Roll and Egg- spicy ketchup, American cheese, Grilled bagel. 14.
- Avocado toast- Butternut squash, goat cheese, cranberry, French baguette, small salad. 18.
- NY Deli ~ Smoked salmon, caper cream cheese, onion, everything bagel 18.

### Entrees

- Breakfast skillet- potato hash, chermoula, chorizo, sunny egg. 16.
- Roasted Apple French toast- sweet marscapone, pistachio, PA maple. 16.
- Eggs Benedict- country fried ham, potato hash, hollandaise. 18.
- Applewood Bacon Omelet- feta, warm baby tomato, potato hash. 16.
- Buttermilk Fried Chicken and Waffle- apple cider maple syrup, Applewood bacon. 21.
- Smoked Gouda and Asparagus Omelet- baby tomato and arugula salad. 16.
- Grass-fed New York Strip Steak and Eggs- chimichurri, potato hash, sunny egg. 36.
- Quiche Du Jour – Fresh Fruit, small mixed green salad. 15.
- Smoked Salmon Benedict ~ Old Bay Hollandaise, lemon asparagus 17.

ADD ON: Applewood smoked bacon 6 Breakfast sausage 6

**Here at The Yardley Inn Restaurant and Bar we support local farms, butcheries, grain mills, and bakeries. Our bagels come from "BAGEL TRAIN" here in Yardley. Poultry comes from "GRIGGSTOWN FARM" in Princeton NJ. These are just some of the local ingredients we use to give the guest an idea that "WE PLEDGE LOCAL" .**

**-Chef Robert McNally**

*\*\*Consuming raw or undercooked foods may increase the risk of foodborne illnesses*

GF Indicates Gluten-Free Item

To our valued guests, due to rising costs there will now be a 3.5% credit card convenience fee when using a credit card.