BRUNCH

SOUPS + SALADS

CRAB BISQUE 15. | SOUP DU JOUR 10.

CLASSIC CAESAR SALAD 15.
garlic croutons, aged pecorino romano

SPICY KALE SALAD 15.
beemster cheese, sundried tomato, cashews, sesame seeds, spicy dressing V, TN

ROASTED GRIGGSTOWN CHICKEN SALAD 20.
mixed greens, blue cheese, sautéed apples, candied walnuts, apple cider vinaigrette GF, TN

MARGARITA SALAD 15.
mixed greens, blue cheese, candied walnuts, fresh fruit, tomato basil vinaigrette V, TN

YARDLEY INN GARDEN GREENS 13.
tomato, cucumber, radish, miso vinaigrette V, DF, GF

ADD: *Grilled Organic Chicken 8. Grilled Salmon 15. Grilled Flat Iron 15. Grilled Shrimp 14. Crab Cake 19.*

STARTERS

YARDLEY INN SHRIMP COCKTAIL 4.5/EA
cocktail sauce, avocado, jicama GF, DF

DEVILED EGGS 16.
smoked trout, trout roe, pickled mustard seeds GF

WAGYU PIGS IN A BLANKET 18.
butter puff pastry, purple mustard, everything seasoning

CRISPY CALAMARI 17.
lightly fried, hot & sweet peppers, honey red wine glaze

TRIO OF DIPS 15.
hummus, feta, baba ganoush, grilled pita V

ORGANIC CHICKEN WINGS 16.
choice of dry rub, bbq, or buffalo, carrots & celery GF

CRISPY CAULIFLOWER 15.
wasabi aioli, Asian sauce DF, V, TN, GF

SANDWICHES

PLAINVILLE TURKEY SANDWICH 17.
avocado, bacon, brie cheese, fig mayo, multigrain bread

TAVERN BURGER 19.
choice of cheese, hand cut fries

YARDLEY BURGER 19.
roasted tomato, boursin cheese, hand cut fries

CHICKEN WALDORF CROISSANT 16.
grapes, walnuts & apples, fresh croissant

GRILLED CHICKEN PITA 17.
grilled zucchini, squash, red bell pepper, provolone, garlic chipotle mayo

AVOCADO TOAST 18.
brioche toast, roasted tomatoes, feta, fried egg, arugula salad

OMELETS

fresh fruit, home fries, choice of bread

FAJITA OMELET 17.
Chicken, onions, peppers, guacamole

APPLEWOOD BACON OMELET 17.
feta, warm baby tomato

SPINACH FLORENTINE OMELET 17.
tomatoes, sautéed spinach, goat cheese

VEGETABLE OMELET 17.
seasonal vegetables, choice of cheese

WESTERN OMELET 17.
peppers, onions, ham, cheddar

BENEDICTS

served lemon garlic asparagus

CRAB CAKE BENEDICT 24.
crab cake, english muffin, poached eggs, hollandaise

COUNTRY HAM BENEDICT 18.
country ham, english muffin, poached eggs, hollandaise

SMOKED SALMON BENEDICT 22.
smoked salmon, english muffin, poached eggs, hollandaise

FLORENTINE BENEDICT 18.
sauteed spinach, english muffin, poached eggs, hollandaise

ENTREES

SHORT RIB HASH 19.
2 fried eggs, home fries

LEMON BLUEBERRY PANCAKES 17.
fresh blueberries, pa maple syrup, whipped mascarpone, fresh fruit

CHICKEN CHILAQUILES 20.
topped with a fried egg, chipotle tomato cream, chicken, chorizo, tortilla chips, sour cream, cheese

QUICHE DU JOUR 16.
fresh fruit, mixed green salad

STEAK AND EGGS 25.
home fried potatoes

FRENCH TOAST 17.
fresh berries, whipped mascarpone, pure maple syrup

SAUTEED FILET TIPS 25.
mashed potatoes, asparagus, mushrooms and sautéed onions, demi-glace

ADD ON:
applewood smoked bacon 6
breakfast sausage 6

UPD:10/2/26

BRUNCH COCKTAIL MENU

SUNDAY BRUNCH

TOASTED HAZELNUT ESPRESSO MARTINI 16.
stoli vodka, fresh espresso, kahlua, hazelnut liqueur garnish with 3 coffee beans

SPRING BLOSSOM MARTINI 16.
stoli vodka, st. germain, fresh lime, white cranberry juice garnish with lime wedge and 3 fresh cranberries

CITRUS HUGO 14.
prosecco, elderflower liqueur, fresh lemon juice, grapefruit soda

SUNRISE SPRITZ 14.
prosecco, fresh orange juice, splash of aperol garnish with orange twist

THE YARDLEY MARY 14.
signature made bloody mix, Stoli vodka garnish with our green olive, pepperjack cheese, and pepperoncini, the glass rimmed with our in-house spices

Upgrade with cocktail shrimp & slice of bacon + 4.50

MOCKTAILS

CRANBERRY COBBLER 9.
cranberry, grapefruit, cinnamon, ginger ale

LO-FI JAZZ 9.
blackberry, pineapple, coconut water, lime

CANCUN COOLER 9.
hibiscus, lime, mint syrup, peach bitters, orange blossom

COCKTAILS

INN COSMO "FRANKMO" 15
stoli orange vodka, lime, cointreau, splash of cranberry

RIVER ROSE 15
tito's vodka, strawberry, lemon, rose water

SWAN SONG 16
empress gin, lavender, lemon, champagne float

SIR WILLIAM 18
el tesoro tequila, blackberry, lime, elicser combier

NEW FASHIONED 20
1832 maker's mark bourbon,
brown butter syrup, molasses bitters, orange bitters

REVOLUTION 20
1832 maker's mark bourbon, vermut, carpano, cardamom bitters

GARDEN PARTY 15
cucumber infused vodka, aloe, herbs, elderflower, lime

G&T NEGRONI 15
roku gin, quinquina vermouth, Malort

SEASONAL SANGRIA
FROSTED STRAWBERRY 12
strawberry, vanilla, mint

1832 MAKER'S MARK
the yardley inn's custom-made, premium reserve, select bourbon, dripping with caramel & vanilla, balanced with dried fruits & cocoa, with invigorating spice notes & an ultra-smooth finish