

STARTERS

CRISPY CALAMARI 16.

lightly fried, hot & sweet peppers, honey red wine glaze

DEVILS ON HORSEBACK 15.

bacon wrapped dates stuffed with chorizo DF

BRUSSELS SPROUTS 14.

crispy chickpeas, vietnamese sauce DF, V, TN, GF

LOLLIPOP LAMB CHOPS 20.

balsamic glaze, arugula GF, DF

CHEF'S CHEESE BOARD 19.

fig jam, prosciutto, seasonal fruit TN

ORGANIC CHICKEN WINGS 16.

choice of dry rub, bbq, or buffalo, carrots & celery GF

OYSTERS ON THE HALF SHELL 3/EA

shallot mignonette, cocktail sauce, lemon GF, DF

WILD SHRIMP COCKTAIL 4.25/EA

cocktail sauce, avocado, jicama GF, DF

TRIO OF DIPS 15.

hummus, feta, baba ganoush, grilled pita V

DEVILED EGGS 15.

smoked trout, trout roe, pickled mustard seeds GF

DINNER

FRESH • LOCAL • FUN

SOUPS + SALADS

SOUP DU JOUR 9.

CAESAR SALAD 14.

garlic croutons, aged pecorino romano

YARDLEY INN GARDEN GREENS 10.

*cucumber, red onion, tomatoes,
miso vinaigrette V, DF, GF*

WEDGE SALAD 16.

*tomato, bacon lardon, buttermilk blue cheese,
ranch dressing GF*

BEET SALAD 15.

*red & yellow beets, red wine, olive oil, goat cheese,
pickled onion, almond, honey V*

ADD: Grilled Organic Chicken 8. Grilled Salmon 13.
Grilled Flat Iron 15. Grilled Shrimp 13. Crab Cake 17.

GF (gluten free) • DF (dairy free) • V (vegetarian)
VE (vegan) • TN (contains tree nuts)

YARDLEY INN CLASSICS

SOUPS + SALADS

CRAB BISQUE 15.

MARGUERITA SALAD 12.

*mixed greens, blue cheese, candied walnuts,
fresh fruit, tomato basil vinaigrette V, TN*

ROASTED GRIGGSTOWN CHICKEN SALAD 19.

*mixed greens, blue cheese, sautéed apples,
candied walnuts, apple cider vinaigrette GF, TN*

SPICY KALE SALAD 14.

*beemster cheese, sundried tomato, cashews,
sesame seeds, spicy dressing V, TN*

ENTREES

6/8oz GRASS-FED FILET MIGNON 36/42.

au gratin potatoes, creamed spinach, chianti demi GF

LEMON CHICKEN 29.

*capers, green olives, mashed potatoes,
lemon butter sauce*

GRASS-FED YARDLEY BURGER 19.

*10oz. grilled patty, roasted tomato,
boursin cheese, brioche bun, fries*

GRASS-FED RIB-EYE CHEESESTEAK 19.

fried onions, american cheese, fries

ENTREES

12oz NY STRIP STEAK 42.

*truffle parmesan potatoes, baby arugula,
green peppercorn demi, AI aioli GF*

GRILLED BERKSHIRE PORK CHOP 38.

*duck fat potatoes, sauteed brussel sprouts, bacon, apple,
onion, balsamic reduction GF*

SEAFOOD STEW 38.

shrimp, scallops, mussels, cod, grilled baguette

FAROE ISLAND SALMON 31.

roasted beets, arugula, orange salsa GF, DF

JUMBO LUMP CRAB CAKES 39.

apple celery slaw, white sweet potato wedges, remoulade

BREAD CRUSTED COD 29.

cauliflower puree, sauteed brussel leaves

BUTTERNUT SQUASH CURRY 26.

chickpeas, jasmine rice GF, DF, VE

CAVATELLI BOLOGNESE 28.

grana padano

HOUSE-MADE MEATLOAF 24.

*mashed potatoes, baby carrots,
snap peas, brown gravy*

BUTTERNUT GNUDI 27.

pumpkin seeds, brown butter & sage sauce, ricotta salata