STARTERS

CRISPY CALAMARI 16.
lightly fried, hot & sweet peppers, honey red wine glaze

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

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

LOLLIPOP LAMB CHOPS 24.
balsamic glaze, arugula GF, DF

CHEF'S CHEESE BOARD 21.
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 3.75/EA
shallot mignonette, cocktail sauce, lemon GF, DF

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

AHI TUNA TARTARE 22.
ginger soy, wasabi aioli, avocado, fried wontons

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

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

DINNER

FRESH • LOCAL • FUN

SOUPS + SALADS

SOUP DU JOUR 10.

CAESAR SALAD 15.
garlic croutons, aged pecorino romano

YARDLEY INN GARDEN GREENS 13.
cucumber, red onion, tomatoes, miso vinaigrette V, DF, GF

WEDGE SALAD 17.
tomato, bacon lardon, buttermilk blue cheese, ranch dressing GF

WATERMELON & FETA SALAD 15.
arugula, pickled onions, kalamata olives

BURRATA WITH GRILLED PEACHES 16.
arugula, slivered almonds, balsamic glaze GF

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

Upd: 9/2/26

YARDLEY INN CLASSICS

SOUPS + SALADS

CRAB BISQUE 15.

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

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

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

ENTREES

6/8oz GRASS-FED FILET MIGNON 42/49.
au gratin potatoes, creamed spinach, chianti demi GF

Aviary, Cabernet Sauvignon, CA 2023 15/55

Revolution, 1832 Maker's Mark bourbon, vermut, carpano, cardamom bitters 20

LEMON CHICKEN 29.
capers, green olives, mashed potatoes, lemon butter sauce

Cava De Lungy, Unoaked, France 2022, 15/58

Sir William, El Tesoro tequila, blackberry, lime, elicser combier 18

GRASS-FED YARDLEY BURGER 19.
10oz. grilled patty, roasted tomato, boursin cheese, brioche bun, fries

Arborist Estate, Red Blend, Paso Robles, 2022 15/55

Maker's Mark Old Fashion 15

GRASS-FED RIB-EYE CHEESESTEAK 19.
fried onions, american cheese, fries

Chateau de Pancheneres, Bordeaux Superieur, FR 2020 15/55

Tired Hands IPA 7

ENTREES

12OZ. NY STRIP STEAK 42.
truffle parm potatoes, baby arugula, green peppercorn demi, A1 aioli GF

Cabernet Sauvignon, Decoy, Sonoma Coast, CA 2021 20/75

New Fashioned, 1832 Maker's Mark bourbon, brown butter syrup, molasses bitters, orange bitters 20

BERKSHIRE PORK CHOP 38.
roasted brussels, bacon, yukon gold potatoes, apple honey balsamic reduction

Boen Belle Glos, CA 2023 15/55

Appletini 15

SHRIMP AND LEMON RISOTTO 38.
english peas, fresh herbs, chili oil, tomato jam GF

Ethereo, Albarino, Spain 2023 14/55

Swan Song, Empress gin, lavender, lemon, champagne float 16

PAN-SEARED FAROE ISLAND SALMON 33.
heirloom tomatoes, asparagus, corn, passion fruit sauce GF

Pinot Noir, The Seeker, France 2021 15/55

Garden Party, cucumber infused vodka, aloe, herbs, elderflower, lime 15

JUMBO LUMP CRAB CAKES 39.
potato hash, bacon, corn, remoulade

Sancerre, Jean-Max Roger, France 2023 19/75

Moscow Mule 10

STUFFED FLOUNDER 38.
stuffed with crab meat, sun-dried tomatoes, spinach, lemon beurre blanc GF

Pinot Grigio CA'Del Sarto, Italy 2023 10/40

French 75 15

CAVATELLI BOLOGNESE 29.
grana padano

Poggio D' Elsa, Super Tuscan, Maremma Toscana 2024 14/50

G & T Negroni, Roku gin, quinquina vermouth, mallort 15

HOUSE-MADE MEATLOAF 25.
mashed potatoes, baby carrots, snap peas, brown gravy

Poggio D'Elsa, Super Tuscan, Maremma Toscana 2024 14/50

Crater Lake Manhattan 16

BRAISED SHORT RIBS 34.
boursin mashed potatoes, roasted baby carrots, frisee onions

302 Aviary, Cabernet Sauvignon, CA 2023 15/55

Sazerac 16

PASTA PRIMAVERA WITH GRILLED CHICKEN 29.
linguine pasta, garlic lemon wine sauce

312 The Seeker, Pinot Noir, France, 2022

ASIAN VEGETABLE SOBA NOODLES 27.
carrots, snap peas, mushrooms, broccoli, zucchini, soy and sesame oil

204 Ethereo, Albarino Spain, 2023 14/55

Inn Cosmo "Frankmo", Stoli orange, lime, cointreau, splash of cranberry gnudi 15

Aperol Spritz 13

Upd: 9/2/26