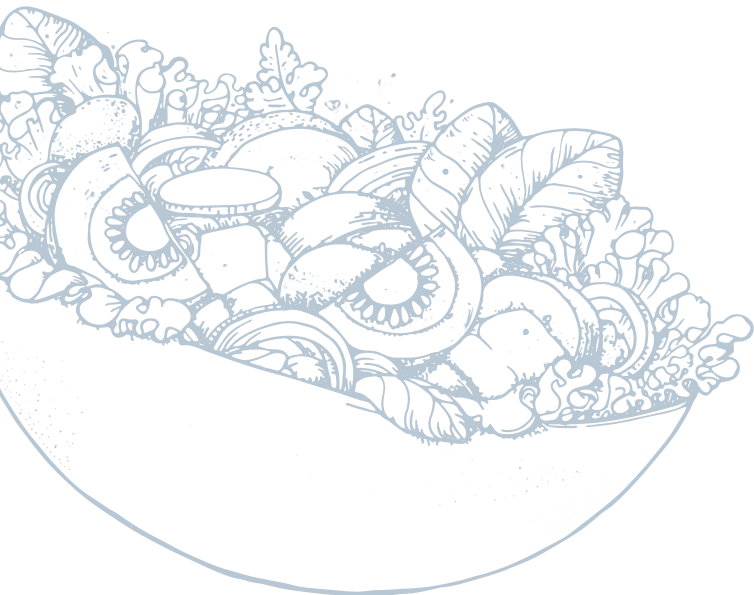

LUNCH MENU



APPETIZERS

WILD SHRIMP COCKTAIL 4.25 EACH

*bloody mary cocktail sauce, meyer lemon,
avocado, jicama* 🌱

TRUFFLE DEVILLED EGGS 16.

smoked bacon, caviar 🌱

ARANCINI FROM ITALY 13.

aged pecorino, fried garlic, Nonna's tomato sauce

**GOCHUJANG STIR-FRIED
BRUSSELS SPROUTS 12.**

toasted cashew, sesame, korean mayo

CRISPY CALAMARI 15.

house-made marinara sauce, warm honey

TRADITIONAL HUMMUS 12.

olive relish, laffa

SOUP & SALAD

CLASSIC CAESAR SALAD 13.

romano cheese, fried garlic, bread crumbs, caesar dressing

SPICY KALE SALAD 14.

*sundried tomato, cashew, beemster cheese,
spicy dressing* 🌱

ASSORTED GREENS 9.

*english cucumber, radish, heirloom tomato,
champagne vinaigrette* 🌱

WEDGE SALAD 14.

*bacon lardon, baby tomato, tahini ranch,
frizzled onions, blue cheese, milled egg*

GRIGGSTOWN ROASTED CHICKEN 17.

*romain lettuce and spring mix, roasted apples,
blueberry, candied walnuts and
apple cider vinaigrette* 🌱

CRAB BISQUE 15. | SOUP DU JOUR 9.

ADD TO YOUR SALAD:

**ROASTED GRIGGSTOWN CHICKEN 8 | GRILLED CHICKEN BREAST 8 | GRILLED WILD SHRIMP 13
FAROE ISLAND ORGANIC SALMON 13 | CRABCAKE 14 | 6oz FILET 16**

SANDWICHES

YARDLEY TAVERN BURGER 18.

choice of cheese, french fries

HOISON CHICKEN BURGER 17.

grilled pineapple, red onion, avocado, chili mayo with lemon pepper fries

PLAINVILLE TURKEY SANDWICH 16.

avocado, bacon, brie, fig & balsamic mayo, toasted multigrain, chips

SHAVED RIBEYE CHEESESTEAK 16.

caramelized onions, american cheese, hand cut fries

ROASTED CHICKEN GYRO 15.

baby tomato, cucumber, red onion, feta, tzatziki with a morrocan salad



CHICKEN CUTLET SANDWICH 16.

ala vodka aioli, wilted spinach, aged provolone, chips

NEW YORK REUBEN 16.

swiss cheese, russian dressing, sauerkraut, toasted rye bread, chips

PHILLY PORK SANDWICH 18.

sharp provolone, broccolini, hand cut fries

CREOLE CRAB CAKE SANDWICH 20.

smoked remoulade, apple vinegar slaw, creole fries

MAIN

FISH & CHIPS 21.

beer battered cod, french fries

CHICKEN PICCATA 26.

capers, olives, marscapone and parsley mashed potato

YARDLEY INN MEATLOAF 28.

beef tomato gravy, garlic spinach, whipped potato

RIGATONI ALA VODKA 19.

spring peas, pecorino

ITALIAN SAUSAGE & BROCCOLINI ORECCHIETTE 22.

wine butter, brioche bread crumb


TACO OF THE WEEK 19.

guacamole, house made tortilla chips, salsa

QUICHE DU JOUR 15.

served with mixed greens, fresh fruit

ORGANIC ATLANTIC SALMON 28.

lentils, garlic broccolini, purple mustard sauce 

GLUTEN FREE 

