

LUNCH

STARTERS

WILD SHRIMP COCKTAIL 4.25/EA
cocktail sauce, avocado, jicama GF, DF

DEVEILED EGGS 15.
smoked trout, trout roe, pickled mustard seeds GF

FRIED BRUSSELS SPROUTS 14.
crispy chickpeas, vietnamese sauce DF, V, TN

CRISPY CALAMARI 16.
lightly fried, house-made marinara, warm honey

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

SOUPS + SALADS

CRAB BISQUE 15 | SOUP DU JOUR 9.

CLASSIC CAESAR SALAD 14.
garlic croutons, aged pecorino romano

SPICY KALE SALAD 14.
beemster cheese, sundried tomato, cashews, sesame seeds, spicy dressing V

ROASTED GRIGGSTOWN CHICKEN SALAD 19.
mixed greens, blue cheese, sautéed apples, candied walnuts, apple cider vinaigrette GF, TN

YARDLEY INN GARDEN GREENS 10.
tomato, cucumber, radish, miso vinaigrette V, DF, GF

COBB SALAD 17.
romaine, egg, avocado, tomatoes, bacon, scallions, goat cheese, mustard vinaigrette

WEDGE 14.
tomato, bacon lardon, buttermilk blue cheese ranch dressing GF

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

SANDWICHES

PLAINVILLE TURKEY SANDWICH 16.
avocado, bacon, brie cheese, fig mayo, multigrain bread

TAVERN BURGER 18.
choice of cheese, hand cut fries

YARDLEY BURGER 18.
roasted tomato, boursin cheese, hand cut fries

THAI CHICKEN BURGER 17.
papaya slaw, sriracha mayo, spicy fries

SHAVED RIBEYE CHEESESTEAK 18.
caramelized onions, american cheese, hand cut fries

CHICKEN CUTLET SANDWICH 16.
vodka aioli, sautéed spinach, aged provolone, chips

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, crab fries

ENTREES

FISH + CHIPS 21.
beer battered cod, hand cut fries

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

CLASSIC MEATLOAF 24.
mashed potatoes, baby carrots, snap peas, brown gravy

VODKA RIGATONI
spring peas, pecorino 18.

QUICHE DU JOUR 15.
fresh fruit, mixed green salad

GRILLED FLAT IRON STEAK 26.
mashed potatoes, green beans, peppercorn demi GF

ORGANIC ATLANTIC SALMON 28.
grilled summer squash, eggplant puree, thyme beurre blanc, fresh tomato salsa GF

**INN COSMO AKA
'THE FRANKMO' 14**

stoli orange vodka, lime, cointreau, splash of cranberry

RIVER ROSE 15

tito's, lemon juice, strawberry rose syrup

REVOLUTION 20

*1832 makers mark, vermut, carpano antica,
cardamom bitters*

YI NEW FASHIONED 20

*1832 makers mark, brown butter infused
simple syrup, plum bitters*

AFTON AVENUE 16

*roku gin, cocchi americano, dolin blanc,
oak barrel aged syrup*

SWAN SONG 16

*empress gin, lemon juice, lavender syrup,
lavendar bitters*

SIR WILLIAM 18

*el tesoro tequila, lime juice, triple sec,
blood orange puree*

TWO ONE FIVE 18

*mount gay rum, leblon cachaca, lime juice,
blackberry syrup, ginger beer*

COCKTAILS



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*

WHEELS UP! MAKER'S MARK

*the second yardley inn custom made,
premium reserve, select bourbon.
lively citrus and spice with mellow
almond notes. vanilla and toffee tones
balance with a lingering warm glow.*