

Brunch

~ BEGINNING~

Crab Bisque 8./10.

Soup du Jour 4./8.

GF Wild Shrimp Cocktail, traditional cocktail sauce 4. /each

Caesar Salad – focaccia croutons, Caesar dressing 8.

GF YI Garden Greens – tomato, cucumber, radish, miso vinaigrette 7.

GF Marguerita Salad– field greens, candied walnuts, fruit, blue cheese, tomato vinaigrette 9.

GF Cobb Salad – romaine, bacon, hardboiled egg, tomato, avocado, scallion,
goat cheese, mustard vinaigrette 14.

Kale Salad – spicy dressing, toasted sesame seeds, beemster cheese 9.

GF Little Gem Salad – cherry tomatoes, avocado, spring onion, green goddess dressing 9.

GF Roasted Griggstown Chicken Salad – greens, sautéed apples, candied walnuts,
blue cheese, apple cider vinaigrette 16.

Add to your salad:

Grilled Chicken Breast 7. Wild Grilled Shrimp 12. Faroe Island Grilled Salmon 10.

Crispy Crab Cakes 14. Grass Fed Grilled Flat Iron Steak 9.

~ BRUNCH ~

Omelets – served with home fries, fruit, and choice of toast or bagel 10.

Add ham, sausage, bacon 3.

~western, ham, onion, pepper, cheddar

~veggie, onion, pepper, mushroom, spinach, tomato

~4 cheese, cheddar, swiss, provolone, goat

~spinach, tomato, goat cheese

~mushroom & swiss

~2 eggs any style

Brioche French Toast – bananas foster 14.

Traditional Eggs Benedict – ham, poached eggs & hollandaise, green beans 15.

**Steak & Eggs – grilled flatiron steak, 2 eggs any style, home fries, toast 18.

Shakshuka – eggs baked in spicy tomato sauce, feta, za'atar, pita 14.

Johnny Cakes – sausage, maple 13.

Crab Cake Benedict – poached eggs, old bay hollandaise, green beans 19.

Short Rib Grilled Cheese – horseradish, fries 14.

GF Roasted Chicken & Chorizo Chilaquiles – corn tortillas, chipotle tomato sauce,
chihuahua cheese, fried egg 15.

~ LUNCH ~

Plainville Turkey, Avocado, Bacon & Brie–fig & balsamic mayo, toasted multigrain 15.

Tavern Burger – choice of cheese & toppings 15.

Pastrami Reuben – toasted rye, swiss cheese, thousand island, sauerkraut, chips 14.

Tuna Salad Wrap – spring mix greens, shaved red onion, sliced cucumber,
whole wheat wrap, chips 13.

Lemon Chicken – mashed potatoes, olives, capers 15.

Fish & Chips – beer battered pollock, hand cut fries, malt vinegar 15.

**Grassfed House Burger – bibb lettuce, pickled shallots, toma celena cheese, tarragon aioli 15.

Crab Cake – bloomsdale spinach, bacon, cornbread crumble 19.

**Faroe Island Salmon – sunchoke puree, heirloom white beans, castelvetro olive,
Satur Farms kale, rosemary vinaigrette 17.

GF indicates gluten-free item

EXECUTIVE CHEF Alex Van Dyke

*****consuming raw or undercooked foods may
increase the risk of foodborne illnesses***

MARTINIS 12.

VANILLA MARTINI

STOLI VANILLA AND LIQUOR "43"

BLACK & WHITE MARTINI

STOLI VANILLA VODKA, CHOCOLATE ROYAL. GODIVA WHITE, CHOCOLATE DRIZZLE

KEY LIME MARTINI

VANILLA STOLI, LIME JUICE, AND PINEAPPLE JUICE

"BLUE PARROT" MARTINI

VODKA, PARROT BAY COCONUT RUM, BLUE CURACAO, AND PINEAPPLE JUICE

LIBERTINI

BLUECOAT GIN, SPLASH OF QUADY VYA DRY VERMOUTH

ESPRESSO MARTINI

STOLI ORANGE OR VANILLA, ESPRESSO, KAHLUA, COINTREAU

APPLE MARTINI

VODKA, SOUR APPLE SCHNAPPS

PEACH MARTINI

VODKA, PEACH SCHNAPPS, PEACH NECTAR

RASPBERRY MARTINI

RASPBERRY VODKA, CHAMBORD RASPBERRY LIQUOR,

FRESH SQUEEZED LEMON JUICE

INN COSMO

ORANGE VODKA, COINTREAU, LIME JUICE, CRANBERRY JUICE

LEMON MARTINI

NEW AMSTERDAM CITRON VODKA, LIMONCELLO

LEMONDROP MARTINI

Bottled Beers

Heineken 5.

Amstel Light 5.

Corona Extra 5.

Stella Artois 5.25

Hoegaarden 6.50

Chimay Red Label 9.

Guinness Pub Can 7.

Budweiser 4.

Yuengling Lager 4.25

Coors Light 4.

Miller Lite 4.

Michelob Ultra 4.50

Yards Tavern Ale 6.

Omission Pale Ale (Gluten Free) 6.

O'Douls Amber (na) 4.

Clausthaler (na) 4.75

Specialty Drinks

Mimosa

Orange juice & Champagne

Poinsettia

Cranberry juice & Champagne

Big Mary

Yardley Inn style of the Classic Bloody Mary

Bellini

Peach Schnapps & Champagne

YI Flirtini

Cointreau, Pineapple Juice, Champagne

*~Ask Your Server for list of our
Craft Beers~*