

~SALADS~

Caesar Salad - focaccia croutons, caesar dressing 8.

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

^{GF} Garden Greens - miso vinaigrette 7.

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

^{GF} Iceberg Wedge Salad - bacon, rothkase blue cheese, buttermilk dressing 10.

^{GF} Bibb Lettuce Salad – apples, pomegranate, red onion, poppy dressing 8.

^{GF} Roasted Endive & Squash Salad – pickled peppers, fig, caramelized goat cheese, aged balsamic 12.

^{GF} Roasted Griggstown Chicken Salad- greens, sautéed apples, candied walnuts, blue cheese, apple cider vinaigrette 16.

Add to your salad:

*Grilled Chicken Breast 7. Grilled Shrimp 12. **Faroe Island Organic Salmon 10.*

*Crab Cake 14. **Grass Fed Flat Iron Steak 9.*

~CHEESE PLATE~

Cheese Plate, Choice of 3 for 13. Choice of 4 for 16. All Cheeses 19.

Lou Bergier Pichin – Stracapa – Round Top Sheep Tomme – Bleu d’Auvergne – Petit Cantal

~TIERS OF TASTE~

Choose 1 for 8. 3 for 22.

Trio of Dips – hummus, babaganoush, feta dip, pita

Fried Calamari – vinegar peppers

Chicken Wings - Korean style or buffalo

^{GF} Roasted Baby Beets – greek yogurt, pumpkinseed, orange zest, fennel pollen, celery leaf

Fried Green Tomato Caprese – mozzarella, basil

^{GF} Deviled Eggs – smoked trout, pickled mustard seed, trout roe, dill

^{GF} Charred Brussels Sprouts – crispy chick peas

^{GF} Devils on Horseback - chorizo stuffed dates wrapped in bacon

Cheesesteak Pierogies – caramelized onions, cheese sauce, ketchup

~PLATES~

** ^{GF} Oysters on the Half Shell – 2.75 each

** Bigeye Tuna Tartare “Poke Style” – tomato, onion, black seaweed, sesame 16.

^{GF} Wild Shrimp Cocktail – avocado & jicama salad 4. (each)

**Grass Fed Yardley Burger – fresh ground daily, boursin cheese, roasted tomato, brioche bun, fries 15.

Filet Mignon Cheesesteak – American cheese, sautéed onions, amoroso roll, fries 15.

Thai Chicken Burger – sriracha mayo, green papaya salad, spicy fries 15.

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

Chicken Salad Wrap – cranberries, apples, pecans, whole wheat wrap, chips 13.

Plainville Turkey, Bacon, Avocado & Brie – fig & balsamic mayo, apple & cucumber slaw 15.

YI Nachos – black beans, tomato, avocado, olive & hot pepper salsa, lemon cream cheese, pepperjack cheese. Griggstown Chicken 16. Crab 17.

MARTINIS 11.50

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, AND FRESH SQUEEZED LEMON JUICE

INN COSMO

ORANGE VODKA, COINTREAU, LIME JUICE, CRANBERRY JUICE

LEMON MARTINI

NEW AMSTERDAM CITRON VODKA, LIMONCELLO

LEMONDROP MARTINI

NEW AMSTERDAM CIRTUS VODKA, LEMONADE, SIMPLE SYRUP, SUGAR RIM

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

Omission Pale Ale (Gluten Free) 6.

O’Douls Amber (na) 4.

Clausthaler (na) 4.75

~Ask Your Server for list of our Craft Beers~