



~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 Squash Salad – brussels sprouts, dried cherries, pancetta, red onion, toma celena cheese 10.

^{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.

Pork Lettuce Wraps – cucumber, pickled carrot, cilantro, hoisin sauce, sesame seeds

Chicken Wings – buffalo style with house made blue cheese or burnt scallion barbecue

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

^{GF} Brussels Sprouts – bacon, apple, pecan, whole grain maple vinaigrette

Crispy Duck Roll – burnt carrot jam, tarragon

^{GF} Babe Farm Carrots – carrot top chimi , queso fresco

Fried Calamari – buttermilk rouille, pickled cherry pepper, fine herbs

^{GF} Devils on Horseback – bacon wrapped dates stuffed with chorizo

Beet Panzanella – orange, red onion, ricotta salata, fresh herbs

^{GF} Crispy Cauliflower – preserved lemon, charred scallion, caper berries, arugula

~PLATES~

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

^{GF} Wild Shrimp Cocktail - traditional cocktail sauce 4. /each

YI Nachos - black beans, tomatoes, avocado, olive & hot pepper salsa, lemon cream cheese, Pepper jack cheese.

Griggstown Farm Chicken 16. / Crab 17.

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

Tavern Burger – choice of american, cheddar, swiss, provolone, blue, pepperjack, boursin & bacon, fried onions, mushrooms 15.

Shaved Ribeye Cheesesteak – cabernet roasted onions, Ely’s Farm Washington Crossing cheese, garlic aioli, truffle fries 16.

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

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

Roasted Turkey Sandwich – carrot top pesto aioli, Lancaster county bacon, dressed baby greens, toasted country bread 15.

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, 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~