

## ~SALADS~

Caesar Salad - focaccia croutons, caesar dressing 8.

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

<sup>GF</sup> Bloomsdale Spinach Salad – strawberries, goat cheese, embered pecan, maple vinaigrette 10.

<sup>GF</sup> Garden Greens - miso vinaigrette 7.

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

<sup>GF</sup> Iceberg Wedge Salad - bacon, rothkase blue cheese, buttermilk dressing 10.

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

<sup>GF</sup> 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 10. \*\*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 – Petit Cantal – Round Top Sheep Tomme – Bleu d’Auvergne – Ely’s Farm Washington Crossing Cheese*

## ~TIERS OF TASTE~

Choose 1 for 8. 3 for 22.

Pork Belly Lettuce Wraps- sweet pepper glaze, daikon, pickled red onion, bene

Burrata Toast – Prosciutto, grilled asparagus, pickled English peas, smoked sea salt

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

<sup>GF</sup> Deviled Eggs – smoked trout, pickled mustard seed, trout roe, dill

<sup>GF</sup> Grilled Broccoli – tahini ranch dipping sauce

<sup>GF</sup> Brussels Sprouts – bacon, apple, pecan, whole grain maple vinaigrette

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

<sup>GF</sup> Devils on Horseback – bacon wrapped dates stuffed with chorizo

Seasonal Hummus – Israeli salad, grilled pita, lemon, zatar

<sup>GF</sup> Crispy Cauliflower – preserved lemon, charred scallion, caper berries, arugula

## ~PLATES~

\*\* <sup>GF</sup> Oysters on the Half Shell – 2.75 each

<sup>GF</sup> 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.

\*\*Grass Fed Burger- brie, crispy prosciutto, arugula and cabernet roasted onion 15.

Tavern Burger – choice of cheese & toppings 15.

Shaved Ribeye Cheesesteak – caramelized onions, American cheese, hand cut fries 16.

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 13.

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

Bucks County Meatloaf – fresh English peas, Thumbelina carrots, carrot puree, salt pork gravy 20.

\*\* Yardley Burger – boursin cheese, roasted tomato fries 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~*