



~ TIERS OF TASTE ~

Choose 1 for 8. / 3 for 22.

- GF Pork Belly Lettuce Wraps – sweet pepper glaze, daikon, pickled red onion, bene
- Chicken Wings – GF buffalo style with house made blue cheese or burnt scallion barbecue
- GF Deviled Eggs – smoked trout, pickled mustard seed, trout roe, dill
- GF Shishito Peppers – sorghum glaze, lime, chili spiced corn nuts
- Fried Calamari – buttermilk rouille, pickled cherry pepper, fine herbs
- GF Devils on Horseback – bacon wrapped dates stuffed with chorizo
- Seasonal Hummus – Israeli salad, grilled pita, lemon, zatar
- GF Crispy Cauliflower – preserved lemon, charred scallion, caper berries, arugula

~ APPETIZER ~

- ** GF Oysters on the Half Shell – 2.75 each
- GF Wild Shrimp Cocktail – traditional cocktail sauce 4. /each
- GF Watermelon, Tomato & Sheep's Milk Feta – garden mint, olive oil, fresh cracked pepper & lemon 11.
- GF YI Nachos – black beans, tomatoes, avocado, olive & hot pepper salsa, lemon cream cheese, Pepper jack cheese. Griggstown Farm Chicken 16. / Crab 17.
- Tuna Poke – turnips, sesame, ponzu, black radish, tempura watercress 16.
- Cheese Plate, Choice of 3 for 13. Choice of 4 for 16. All Cheeses 19.

Humboldt Fog – Ewephoria Sheeps Gouda – Round Top Sheep Tomme – Bleu d'Auvergne – Ely's Farm Washington Crossing Cheese

~SOUP & SALAD~

- Crab Bisque 10. Soup Du Jour 8.
- Caesar Salad – focaccia croutons, Caesar dressing 8.
- GF Bloomsdale Spinach Salad – strawberries, goat cheese, embered pecans, maple vinaigrette 10.
- Kale Salad – spicy dressing, toasted sesame seeds, beemster cheese 9.
- GF Garden Greens – English cucumber, radish, 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 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.*

~ MAIN ~

SEA

- Rainbow Trout – whole berry spelt, strawberries, grilled red watercress, Bulgarian feta 25.
- Crab Cakes – heirloom tomato panzanella, avocado puree, basil oil 28.
- GF Seared Diver Scallops – mascarpone risotto, charred corn, sweet cubanelle peppers, garden beans, citrus beurre blanc 27.
- GF Sesame Crusted Tuna – house made kimchi, sticky rice, sambol aioli 28.
- ** GF Falafel Spiced Faroe Island Salmon – quinoa tabbouleh, roasted cherry tomatoes, marinated cucumbers, tzatziki sauce 27.

LAND

- ** GF Grass Fed Filet Mignon – au gratin potatoes, creamed spinach, chianti demi 28. /36.
- Bucks County Meatloaf – smashed potatoes, roasted green beans, red eye gravy 20.
- Handmade Ricotta Cavatelli – beef & pork bolognese 22.
- GF Stuffed Griggstown Farms Chicken – artichokes, potato, carrot, black truffle 28.
- Castle Valley Grain Bowl – fava beans, rye berries, pickled spring onion, roasted radish, mint pesto 22.
- **House Burger – brie, crispy prosciutto, arugula, Cabernet roasted onions 15.
- Crispy Pork Shank – braised collards, Appalachian potato cake, whole grain mustard crème fraiche 28.
- **Yardley Burger – boursin cheese, roasted tomato, fries 15.

***Consuming raw or undercooked foods may increase the risk of foodborne illnesses
All beef used at The Yardley Inn is grass fed.*

GF Indicates Gluten-Free Item

Executive Chef – Alex Van Dyke

Dine Early Menu

Three Courses for \$26.95

Monday–Sunday 4:30 – 6:00, Tuesdays All Night

Available to Parties of 8 or Less

~cannot be combined with any other offer~

Appetizers

Crab Bisque *(add \$3)*

Soup du jour

Caesar salad, croutons, shaved parmesan

GF Garden Greens, tomato, cucumber, radish, miso vinaigrette

GF Iceberg Wedge Salad, rothkase blue cheese, bacon, buttermilk dressing

GF Marguerita Salad, fruit, candied walnuts, blue cheese, tomato vinaigrette

Entrees:

Homemade Ricotta Cavatelli – beef & pork bolognese

Crab Cake – heirloom tomato panzanella, avocado puree, basil oil

GF Falafel Spiced Faroe Island Salmon – quinoa tabbouleh, roasted cherry tomatoes, marinated cucumbers, tzatziki sauce

Castle Valley Grain Bowl – fava beans, rye berries, pickled spring onion, roasted radish, mint pesto

** GF Grilled Flat Iron Steak – mashed potatoes, green beans, chianti demi

Bucks County Meatloaf – smashed potatoes, roasted green beans, red eye gravy

Lemon Chicken – mashed potatoes, olives & capers

Wild Maine Mussels with Angel Hair Pasta – red or white sauce

Desserts:

GF Sorbet or Ice Cream

Tiramisu

Seasonal Dessert

Chocolate Oatmeal Cookies

GF Fresh Fruit

**Gluten Free*



Proudly Serving Fair Trade & Organic Coffee