

Lunch

~ BEGINNING ~

Crab Bisque 8./10.

Soup du Jour 4./8.

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

~ TIERS OF TASTE ~

Choose 1 for 8. or 3 for 22.

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

GF Shishito Peppers – sorghum glaze, lime, chili spiced corn nuts

Chicken Wings – GF buffalo with house blue or charred scallion barbeque

GF Deviled Eggs – smoked trout, pickled mustard seeds, trout roe, dill

GF Devils on Horseback – bacon wrapped dates stuffed with chorizo

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

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

~SALADS~

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

GF Bloomsdale Spinach Salad – strawberries, goat cheese, embered pecans, maple vinaigrette 10.

Caesar Salad – focaccia croutons, caesar dressing 8.

GF Mixed Greens – tomato, 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 9.

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

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

Add to your salad:

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

*Crab Cake 10. **Grass Fed Flat Iron Steak 9.*

~ SANDWICHES ~

**Yardley Burger – roasted tomato, Boursin cheese, hand cut fries 15.

**House Burger – brie, crispy prosciutto, arugula, cabernet roasted onion, hand cut fries 15.

Grilled Chicken Sandwich – artichoke aioli, olive tapenade, wild arugula, tomato, shaved red onion, brioche bun, chips 15.

Tempura Softshell Crab Sandwich ~ cajun remoulade, bibb lettuce, tomato, shaved red onion, truffle fries 17.

Soup & ½ Sandwich 14. Bisque & ½ Sandwich 15.

- Pastrami Reuben – swiss cheese, sauerkraut, thousand island, toasted rye bread, chips 14.
- Plainville Turkey, Avocado, Bacon & Brie – fig & balsamic mayo, toasted multigrain, chips 15.
- Shaved Ribeye Cheesesteak – caramelized onions, American cheese, hand cut fries 16.
- Tuna Salad Wrap – mix greens, shaved red onion, sliced cucumber, whole wheat wrap, chips 13.

~ MAIN ~

** GF Falafel Spiced Faroe Island Salmon – quinoa tabbouleh, roasted cherry tomatoes, marinated cucumbers, tzatziki sauce 17.

Crab Cake – heirloom tomato panzanella, avocado puree, basil oil 19.

Lemon Chicken – mashed potatoes, capers & olives 15.

Castle Valley Grain Bowl – fava beans, rye berries, pickled spring onion, roasted radish, mint pesto 15.

Quiche du Jour – fresh fruit, mixed greens 14.

Bucks County Meatloaf – mashed potatoes, roasted green beans, red eye gravy 16.

Fish & Chips – beer battered polack, hand cut fries, herb tartar sauce, malt vinegar 15.

\$7 House Wine

Pinot Grigio

Chardonnay

White Zinfandel

Merlot

Cabernet

Lunch for Less 3 Courses for \$17.95

11:30 – 3:00 Monday – Saturday

~ BEGINNING ~

Soup du Jour – Crab Bisque (add \$2) – Caesar Salad

^{GF} Marguerita Salad – ^{GF} YI Garden Greens Salad

~ MAIN ~

Fish Du Jour

Pasta Du Jour

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

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

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

Flat Iron Steak – mashed potatoes, green beans, Chianti demi

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

Lemon Chicken – mashed potatoes, green olives & capers, lemon butter sauce

~ ENDING ~

Tres Leche with Cinnamon Apples – ^{GF} Chocolate Mousse – ^{GF} Fruit cup – ^{GF} Sorbet

GF Indicates Gluten Free

No Sharing, Applies to Parties of 8 or Less, Not to Be Combined with Any Other Discount.



Proudly Serving Fair Trade & Organic Coffee

Monday – ½ Price Bottles of Wine

Dine Early Menu

7 Days a Week from 4:30 to 6

All Night on Tuesday

Lunch for Less

Monday to Saturday 11:30 -3:00

Happy Hour Specials

Monday-Friday from 5 to 7 in our Bar
5 Different Drinks & Appetizers, \$6 Each

Thursday- Ladies Night

\$6 Cosmos & Selected Drinks