



~ 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.
- Crispy Pork Shank – braised collards, Appalachian potato cake, whole grain mustard crème fraiche 28.

***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



Proudly Serving Fair Trade & Organic Coffee