



## Brunch

### ~ BEGINNING~

Crab Bisque 8. / 10

Soup du Jour 4. / 8.

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

Tuna Tartare – cucumber, avocado, ginger soy dressing 18.

Cheese Plate – Choice of 3 for 13. Choice of 4 for 16. All Cheeses 19.

*Boschette al tartufo – Pyrenees Brebis – Bucheron – Bleu d’Auvergne –  
Humboldt Fog*

Griggstown Roasted Chicken Salad – mixed greens, sauteed julienne apples, candied walnuts, blue cheese, apple cider vinaigrette 15.

Caesar Salad – focaccia croutons, Caesar dressing 8.

<sup>GF</sup> YI Garden Greens – tomato, cucumber, radish, miso vinaigrette 7.

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

<sup>GF</sup> Cobb Salad – romaine, bacon, hardboiled egg, tomato, avocado, scallion,  
goat cheese, mustard vinaigrette 14.

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

#### *Add to your salad:*

*Grilled Chicken Breast 7. Wild Grilled Shrimp 12. Faroe Island Grilled Salmon 10.  
Crispy Crab Cakes 14. Grass Fed Flat Iron Steak 9. Roasted Griggstown Chicken 7.*

### ~BRUNCH~

Omelets – served with home fries, fruit, and choice of toast or bagel 12.

*Add Ham, sausage, bacon 3.*

~western, ham, onion, pepper, cheddar

~veggie, onion, pepper, mushroom, spinach, tomato

~2 eggs any style

Fresh Blueberry Pancakes – Vermont maple syrup 12.

Traditional Eggs Benedict – ham, poached eggs & hollandaise, green beans 15. *Add Crabmeat 9*

**\*\*Steak & Eggs** – grilled flatiron steak, 2 eggs any style, home fries, toast 19.

Avocado Toast – roasted tomato, feta, basil 13. *Add Egg 2.50/each*

Quiche du Jour – mixed greens, fresh fruit cup 15.

Huevos Rancheros – Corn tortillas, refried black beans, pico de gallo, queso fresca, cilantro,  
fried eggs 15.

### ~ LUNCH ~

B.E.L.T. – bacon, egg, lettuce, tomato, rosemary mayo, brioche toast 15.

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

**\*\*Yardley Burger** – boursin cheese, roasted tomato, fries 16.

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

Lemon Chicken – mashed potatoes, olives, capers 17.

Fish & Chips – beer battered Pollock, hand cut fries, malt vinegar 15.

Crab Cake – potato salad, broccoli, tartar sauce 19(1)/28(2).

**\*\* Faroe Island Salmon** – roasted beets, sautéed arugula, orange salsa 19.

Castle Valley Grain Bowl – delicata squash, shaved Brussels, wheat berries, walnut & butternut  
squash pesto, toasted squash seeds 16.

*GF indicates gluten-free item*

*All beef used at The Yardley Inn is grass fed.*

EXECUTIVE CHEF Michael Reese

**\*\*consuming raw or undercooked foods may  
increase the risk of foodborne illnesses**

## 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 CITRUS 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
- Yards Tavern Ale 6.
- Omission Pale Ale (Gluten Free) 6.
- O'Douls Amber (na) 4.
- Clausthaler (na) 4.75

*~Ask Your Server for list of our  
Craft Beers~*

### Specialty Drinks

#### Mimosa

*Orange juice & Champagne*

#### Poinsettia

*Cranberry juice & Champagne*

#### Big Mary

*Yardley Inn style of the Classic Bloody  
Mary*

#### Bellini

*Peach Schnapps & Champagne*

#### YI Flirtini

*Cointreau, Pineapple Juice, Champagne*

## Desserts ~ \$8

- Flourless Chocolate Cake
- Cheesecake
- Tiramisu
- Chocolate Chip Oatmeal  
Cookies
- Red Velvet Cake
- Chocolate Truffon
- Ice Cream & Sorbet \$6