

Brunch

~ BEGINNING~

Crab Bisque 8. / 10

Soup du Jour 4. / 8

GF 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.

GF YI Garden Greens – tomato, cucumber, radish, miso vinaigrette 7.

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

GF 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 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 egg 15.

Chicken & Waffles – Sriracha Butter, Pennsylvania Maple Syrup 16.

~ LUNCH ~

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

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

Lemon Chicken – mashed potatoes, olives, capers 17.

Crab Cake – white sweet potato wedges, Brussels sprout slaw, 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

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

~Due to limited seating, we are asking our guests to limit their time at the table to 90 minutes~

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 DOLIN 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

Carrot Cake

Tiramisu

Chocolate Chip Oatmeal

Cookies

Chocolate Truffon

Ice Cream & Sorbet \$6