

~ TIERS OF TASTE ~

Choose 1 for 8. / 3 for 22.

GF Deviled Eggs – horseradish, chives

Calamari – hot peppers, scallion, chili lime sauce

House made Guacamole & Chips

GF Devils on Horseback – bacon wrapped dates stuffed with chorizo

Hummus – grilled pita, red onion, cucumber, grape tomatoes, lemon

Chicken Wings – GF buffalo style with house made blue cheese or burnt scallion barbecue

GF Crispy Brussels Sprouts – Vietnamese sauce, crispy chick peas

~ APPETIZER ~

** GF Oysters on the Half Shell (NJ Narrows) 2.7 5 each

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

** GF Tuna Tartare – avocado, ginger soy, sesame, sliced cucumber 16.

GF YI Nachos – black beans, tomatoes, avocado, olive & hot pepper salsa, lemon cream cheese, Pepper jack cheese. Griggstown Farm Chicken 16. / Crab 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

~SOUP & SALAD~

Crab Bisque 10. Soup du Jour 8.

Caesar Salad – focaccia croutons, Caesar dressing 9.

Kale Salad – spicy dressing, toasted sesame seeds, beemster cheese 10.

GF Winter Chopped Salad – romaine, radicchio, shitake, butternut squash, pomegranate, feta cheese, pumpkin seeds, red wine vinaigrette 12.

GF Garden Greens – English cucumber, radish, miso vinaigrette 7.

GF Marguerita Salad – field greens, candied walnuts, fruit, blue cheese, tomato vinaigrette 10.

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

GF Wedge Salad – tomato, bacon, blue cheese dressing 10.

Add to your salad:

Roasted Griggstown Chicken 7. Grilled Chicken Breast 7. Grilled Shrimp 12.

***Faroe Island Organic Salmon 10. Crab Cake 10. **Grass Fed Flat Iron Steak 9.*

~ MAIN ~

Faroe Island Salmon – fingerling potatoes, shitake mushrooms, Brussels sprout leaves, grain mustard butter sauce 28.

Crab Cakes – white sweet potato wedges, brussels sprout slaw, tartar sauce 19(1)/28(2).

Home Made Short Rib Ravioli – thyme butter sauce 24.

** GF Flat Iron Steak – roasted root vegetables, horseradish demi, crispy leeks 25.

** GF Grass Fed Filet Mignon – au gratin potatoes, creamed spinach, chianti demi 29. (6oz.) /36. (8oz.)

Crispy Pork Shank – potato pancake, frilly mustard greens, mustard pan sauce 27.

GF Meatloaf – mashed potatoes, broccoli rabe, red gravy, ricotta salata 20.

Handmade Ricotta Cavatelli – beef & pork bolognese 23.

Castle Valley Grain Bowl – delicata squash, shaved Brussels, wheat berries, walnut & butternut squash pesto, toasted squash seeds 22.

Lemon Chicken – mashed potatoes, capers & olives 20.

**Yardley Burger – roasted tomato, Boursin cheese, hand cut fries 16.

Pastrami Reuben – swiss cheese, pickled cabbage, 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.

Thai chicken Burger – green papaya slaw, sriracha mayo, spicy fries 16.

GF Indicates Gluten-Free Item

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

~ HOUSE STANDARDS ~

MARTINI 12.00

vintage martini Bluecoat gin. Dolin dry	modern martini Belvedere vodka. Dolin dry
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premium vermouth

dolin dry: herbaceous. France
lightly floral. +1.50

dolin blanc: sweet white. France.
melons. berries. Herbs +1.50

carpano: sweet red. Italy.
berries. spices. floral. citrus +2

INN COSMO AKA
"THE FRANKMO" 12

stoli orange vodka. lime. cointreau. splash of cranberry

INN MARGARITA 11
reposado tequila. cointreau. lime. agave

YI MANHATTAN 23
1832 Maker's Mark, Carpano Antica
Bitters, Amarena cherry

YI OLD FASHIONED 19
1832 Maker's Mark, sorghum syrup, black walnut bitters,
muddled amarena cherries and orange

1832 MAKER'S MARK

The Yardley Inn's custom made, premium reserve, select
bourbon. Dripping with caramel and vanilla, balanced with
dried fruits and cocoa, with invigorating spice notes and
an ultra smooth finish

Seasonal

Vieux Carre 13
Rye whiskey. Cognac. Carpano Antica. B&B.
Bitters.

YI Pedro 19
1832 Maker's Mark, Pedro Ximenez,
black walnut bitters

Black Raspberry Spritzer 10
Stoli Razberry. Black Raspberry puree.
Champagne.

Blackberry Margarita 12
Hornitos Reposado tequila. Cointreau. lime.
Blackberry puree.

Spiced Apple Sangria 10
Apple Cider. Jim Beam Apple.
Red Wine. Spice syrup.

Pumpkin Martini 12
Stoli Vanilla. Chila Horchata.
Pumpkin Liquor. Spiced Syrup.