

Lunch

~ BEGINNING ~

Crab Bisque 8./10.

^{GF} **Wild Shrimp Cocktail**, traditional cocktail sauce 4. /each

^{GF} **Tuna Tartare** – cucumber, avocado, ginger soy dressing 18.

Cheese Plate – Choice of 3 for 13. Choice of 4 for 16.

Boschette al tartufo – Pyrenees Brebis – Bucheron –

Bleu d’Auvergne – Humboldt Fog

~ TIERS OF TASTE ~

Choose 1 for 8. or 3 for 22.

^{GF} **Deviled Eggs** – horseradish, chives

Calamari – hot peppers, scallion, chili lime sauce

Guacamole & Chips – made in house

^{GF} **Crispy Brussels Sprouts** – Vietnamese sauce with crispy chick peas

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

^{GF} **Devils on Horseback** – bacon wrapped dates stuffed with chorizo

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

~SALADS~

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

Caesar Salad – focaccia croutons, caesar dressing 9.

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

^{GF} **Mixed Greens** – tomato, cucumber, radish, miso vinaigrette 7.

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

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

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

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. Griggstown Roasted Chicken 7.*

~ SANDWICHES ~

Shortrib Grilled Cheese – Swiss cheese, crispy onions, horseradish cream 15.

****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.

~ MAIN ~

Quiche du Jour – mixed greens, fresh fruit 14.

****^{GF} Faroe Island Salmon** – fingerling potatoes, shitake mushrooms, Brussels sprout leaves, grain mustard butter sauce 19.

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

Fish & Chips – beer battered cod, french fries 16.

Lemon Chicken – mashed potatoes, capers & olives 17.

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

^{GF} **Meatloaf** – mashed potatoes, broccoli rabe, red gravy, ricotta salata 16.

****^{GF} Flat Iron** – mashed potatoes, green beans, chianti demi 18.

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

GF Indicates Gluten-Free Item

~ HOUSE STANDARDS ~

MARTINI 12.00

vintage martini

Bluecoat gin. Dolin dry

modern martini

Belvedere vodka. Dolin dry

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

Pumpkin Martini 12

Stoli vanilla. Spice syrup. Pumpkin. horchata

Pear Noël 12

Stoli vanilla. Pear nectar. St. Germain. Champagne

Vieux Carre 13

Rye whiskey. Cognac. Carpano Antica. B&B. Bitters.

YI Pedro 19

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

Pomegranate Spritzer 10

Stoli Raspberry. Pomegranate Juice. Champagne.

Blood Orange Margarita 12

Hornitos Reposado tequila. Cointreau. lime. Blood
Orange. Agave.

Black Currant Sangria 10

Black Currant Liqueur.
Red Wine. Brandy.