

Brunch

~ BEGINNING~

Crab Bisque 12.

Soup du Jour 4. / 8

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

GF Tuna Tartare – cucumber, avocado, ginger soy dressing 19.

GF Deviled Eggs – smoked trout, pickled mustard seed, trout roe 10.

Hummus – grilled pita, cucumber, tomato, feta, lemon & olive oil 9.

Cheese Plate – Choice of 3 for 15. Choice of 4 for 17. All Cheeses 21.

Boschette al tartufo – Pyrenees Brebis – Bucheron

Bleu d’Auvergne – Humboldt Fog

GF Griggstown Roasted Chicken Salad – mixed greens, sauteed julienne apples, candied walnuts, blue cheese, apple cider vinaigrette 17.

Caesar Salad – focaccia croutons, Caesar dressing 11.

GF YI Garden Greens – tomato, cucumber, radish, miso vinaigrette 8.

GF Marguerita Salad– field greens, candied walnuts, fruit, blue cheese, tomato vinaigrette 11.

GF Cobb Salad – romaine, bacon, hardboiled egg, tomato, avocado, scallion, goat cheese, mustard vinaigrette 16.

Kale Salad – spicy dressing, toasted sesame seeds, beemster cheese 11.

Add to your salad:

Grilled Chicken Breast 7. Wild Grilled Shrimp 12. Faroe Island Grilled Salmon 10.

Grass Fed Flat Iron Steak 9. Roasted Griggstown Chicken 7.

~BRUNCH~

Omelets – served with home fries, fruit, and choice of toast 13.

Add Ham, sausage, bacon 3.

~western, ham, onion, pepper, cheddar

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

~2 eggs any style

Fresh Blueberry Pancakes – Maple syrup & sausage 14.

Traditional Eggs Benedict – ham, poached eggs & hollandaise, green beans 16. *Add Crabmeat 12*

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

Avocado Toast – roasted tomato, feta, basil 14. *Add Egg 2.50/each*

Quiche du Jour – mixed greens, fresh fruit cup 16.

Chicken & Waffles – Sriracha butter, maple syrup 16.

~ LUNCH ~

Plainville Turkey, Avocado, Bacon & Brie–fig & balsamic mayo, toasted multigrain 16.

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

Pastrami Reuben – swiss cheese, pickled cabbage, thousand island, toasted rye bread, chips 16.

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

Lemon Chicken – mashed potatoes, olives, capers 19.

**GF Faroe Island Salmon – roasted baby carrots, sautéed spinach, cherry tomato, passion fruit butter sauce 21.

Crab Cake – roasted fingerling potatoes, avocado puree, charred corn salsa 27.

Castle Valley Grain Bowl – delicata squash, shaved Brussels, wheat berries, walnut & butternut squash pesto, toasted squash seeds 18.

GF indicates gluten-free item

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

YI STANDARDS

INN COSMO AKA "THE FRANKMO" 13

stoli orange vodka. lime. cointreau. splash of cranberry

INN MARGARITA 12

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

PASSION FRUIT MARTINI 13

Passion Fruit Syrup, Haku, Lime, Champagne

VIEUX CARRE 14

Knob Creek Rye whiskey, Cognac, Carpano Antica, B&B, Bitters

YI PEDRO 19

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

HIBISCUS SPRITZER 10

Hibiscus Syrup, Stoli, Champagne

RASPBERRY MARGARITA 12

Hornitos Reposado tequila. Chambord. lime.
Raspberry.

STRAWBERRY SANGRIA 10

Chardonnay. Strawberry puree. Citrus vodka. basil leaf

DESSERTS 9.

RICOTTA CHEESECAKE

On a sweet cookie base, topped with fresh raspberry
LEMON BLUEBERRY

Two layers of lemon cake, blueberry compote & lemon
mousse filling
FRAMBOISIER

Three layers of dark chocolate cake, chocolate mousse,
raspberry buttercream, fresh berries, raspberry liquor
FLOURLESS CHOCOLATE CAKE

Rich chocolate cake, dark chocolate truffle mousse,
chocolate glaze
CRÈME BRULEE

Rich, sweet custard enveloped in a burnt sugar crust
TIRAMISU

Vanilla sponge cake soaked in coffee syrup,
mascarpone filling

CHOCOLATE CHIP OATMEAL COOKIES
WITH MILK OR ICE CREAM

ICE CREAM & SORBET 6.

BRUNCH COCKTAILS

INN COFFEE 10.

*GRAND MARNIER, FRANGELICO &
BAILEY'S IRISH CREAM*

OUT COFFEE 10.

GODIVA WHITE & FRANGELICO

ESPRESSO MARTINI 13.

*ESPRESSO, KAHLUA, STOLI ORANGE
OR VANILLA*

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*