



~ BEGINNING ~

Crab Bisque 12.

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

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

Beef Springrolls – dipping sauce 13.

Cheese Plate – Choice of 3 for 15. Choice of 4 for 18.

Boschette al tartufo – Pyrenees Brebis – Bucheron –

Bleu d’Auvergne – Humboldt Fog

~ TIERS OF TASTE ~

Choose 1 for 9. or 3 for 26.

GF **Deviled Eggs** – smoked trout, pickled mustard seed, trout roe, dill

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 burnt scallion barbecue

GF **Devils on Horseback**~ bacon wrapped dates stuffed with chorizo

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

~SALADS~

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

Caesar Salad – focaccia croutons, caesar dressing 11.

GF **Spring Berry Salad** – arugula & mixed greens, goat cheese, spiced almonds, white honey balsamic dressing 12.

GF **Mixed Greens** – tomato, cucumber, radish, miso vinaigrette 8.

GF **Marguerita Salad** – field greens, candied walnuts, fruit, blue cheese, tomato vinaigrette 12.

GF **Iceburg Wedge Salad** – bacon, buttermilk blue cheese, ranch dressing 12.

GF **Cobb Salad** – romaine, bacon, hard-boiled egg, tomato, avocado, scallion, goat cheese, mustard vinaigrette 16.

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

Add to your salad:

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

***Grass Fed Flat Iron Steak 11. Griggstown Roasted Chicken 7.*

~ SANDWICHES ~

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

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

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

Shaved Ribeye Cheesesteak – caramelized onions, American cheese, hand cut fries 16.

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

Fried Softshell Crab BLT – brioche bun, garlic-herb mayo, french fries 18.

~ MAIN ~

Quiche du Jour – mixed greens, fresh fruit 16.

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

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

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

Lemon Chicken – mashed potatoes, capers & olives 19.

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

GF **Meatloaf** – mashed potatoes, broccoli rabe, red gravy, ricotta salata 18.

** GF **Flat Iron** – mashed potatoes, green beans, chianti demi 20.

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

GF Indicates Gluten-Free Item

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 BRULÉE

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.

DESSERT WINES & DRINKS

TAYLOR LBV PORT 8.

DOWS 10 YR TAWNY PORT 12.

ROYAL TOKAJI LATE HARVEST 15.

SAN FELICE VIN SANTO 14.

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*