

~ TIERS OF TASTE ~

Choose 1 for 9. / 3 for 26.

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

Calamari – hot peppers, scallion, chili lime sauce

House made Guacamole & Chips

GF Devils on Horseback – bacon wrapped dates stuffed with chorizo

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

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 2.90/ each

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

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

Beef Springrolls – dipping sauce 13.

GF YI Nachos – black beans, tomatoes, avocado, olive & hot pepper salsa, lemon cream cheese, Pepper jack cheese. Griggstown Farm Chicken 17. / Crab 20.

Cheese Plate – Choice of 3 for 15. Choice of 4 for 18. All Cheeses 21.

Boschette al tartufo – Pyrenees Brebis – Bucheron – Bleu d’Auvergne – Humboldt Fog

~SOUP & SALAD~

Crab Bisque 12. Soup du Jour 8.

Caesar Salad – focaccia croutons, Caesar dressing 11.

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

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

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

Add to your salad:

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

***Faroe Island Organic Salmon 10. **Grass Fed Flat Iron Steak 11.*

~ MAIN ~

** GF Faroe Island Salmon – roasted baby carrots, sautéed spinach, cherry tomato, passion fruit butter sauce 28.

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

GF Grilled Berkshire Pork Chop– white bean puree, broccolini, roasted garlic brandy demi 29.

Goat Cheese & Herb Ravioli – garlic, shallots, tomato 22.

** GF Flat Iron Steak – parsley feta yukon gold potatoes, blistered horseradish snap peas, chimichurri 27.

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

GF Meatloaf – mashed potatoes, broccoli rabe, red gravy, ricotta salata 21.

Handmade Ricotta Cavatelli – beef & pork bolognese 24.

Castle Valley Grain Bowl – delicata squash, shaved brussels, wheat berries, walnut & butternut squash pesto, toasted squash seeds 23.

Lemon Chicken – mashed potatoes, capers & olives 22.

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

CUCUMBER MARTINI 13 Cucumber nectar, elderflower, lime, Stoli

VIEUX CARRE 14 Rye whiskey. Cognac. Carpano Antica. B&B. Bitters

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

PASSION FRUIT SPRITZER 10 Passion Fruit Syrup, Stoli, Champagne

WATERMELON MARGARITA 12 Watermelon nectar, Hornitos Reposado tequila, agave, lime.

STRAWBERRY SANGRIA 10 Chardonnay. Strawberry puree. Citrus vodka. basil leaf

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*