

~ BEGINNING~

Yardley Clam Chowder 10 .

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 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 14.

Add Egg Whites, Ham, Sausage, Bacon 3.

~western, ham, onion, pepper, cheddar

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

Fresh Blueberry Pancakes – Maple syrup & sausage 14.

Traditional Eggs Benedict – bacon, poached eggs & hollandaise, green beans 16.

****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 –served with mixed greens, fresh fruit 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.**

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***

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

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*