



~ BEGINNING ~

**Yardley Clam Chowder 10.**

GF **Wild Shrimp Cocktail** – Traditional cocktail sauce 4. / each

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

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

*Boschette Altartufo – Pyrenees Brebis – Bucheron*

*Bleu d’Auvergne – Humbolt Fog*

~TIERS OF TASTE~

Choose 1 for 9. Or 3 for 26.

**Fennel & Gruyere Arancini** – lemon garlic aioli

GF **Devilled 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**– Vietamese sauce with crispy chick peas

GF **Chicken Wings** – Buffalo with house bleu 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 **Summer Berry Salad** – arugula & mixed greens, goat cheese, spiced almonds, white honey Balsamic dressing 13.

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

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

GF **Iceberg 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.

**B.E.L.T.** – bacon, egg, lettuce, tomato, rosemary mayo, brioche toast 16.

~ MAIN ~

**Quiche du Jour** – mixed greens and fresh fruit 16.

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

**Fish & Chips** – beer battered cor and 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 21.

*\*\*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

### 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