

~ 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 2.85 /each

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

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

Fennel & Gruyere Arancini – lemon garlic aioli 13.

GF YI Nachos – Griggstown farm chicken, black beans, tomatoes, avocado, olive & hot pepper salsa, lemon cream cheese, Pepper jack cheese.

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~

Yardley Clam Chowder 10. Soup du Jour 8.

Caesar Salad – focaccia croutons, Caesar dressing 11.

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

GF Summer Berry Salad – arugula & mixed greens, goat cheese, spiced almonds, white honey balsamic dressing 13.

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.

GF Golden Sea Bass – citrus risotto, grilled peach salsa, peach & jalapeno vinaigrette 29.

GF Grilled Berkshire Pork Chop – baked beans, grilled watermelon and Alabama white BBQ sauce 29.

\*\* GF Flat Iron Steak – parsley feta yukon gold potatoes, blistered horseradish snap peas, chimichurri 28.

\*\* GF Grass Fed Filet Mignon – au gratin potatoes, creamed spinach, chianti demi 29. (6oz.) /37. (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.

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

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. BSB. 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