



## Brunch

~ BEGINNING~

**Yardley Clam Chowder** 11 .

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

**GF Tuna Tataki**– sesame crusted, ginger soy wasabi aioli 21.

**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 18. All Cheeses 21.

*Boschette al tartufo – Pyrenees Brebis – Bucheron*

*Bleu d’Auvergne – Humboldt Fog*

**GF Griggstown Roasted Chicken Salad** – mixed greens, sautéed 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 12.

**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 18.

**Lemon Chicken** – mashed potatoes, olives, capers 19.

**\*\* GF Faroe Island Salmon**– green bean almandine, apple chutney 25.

**Stuffed Acorn Squash** – quinoa, arugula, feta, pomegranate, and acorn squash coulis 19.

*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

PUMPKIN MARTINI 13

Stoli Vanil, Spice syrup, Pumpkin liqueur, Horchata, Nutmeg

SAZERAC 14

Knob Creek Rye whiskey. Simple syrup. Pernod. Peychaud's  
Bitters

YI PEDRO 19

1832 Maker's Mark, Pedro Ximenez,  
black walnut bitters

POMEGRANATE SPRITZER 10

Pomegranate juice, Stoli, Champagne

BLACKBERRY MARGARITA 12

Blackberry syrup, Hornitos Reposado tequila, agave, lime.

RED APPLE SANGARIA 10.

Merlot. Apple Cider. Jim Beam Apple.

## 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*