



Dinner

~ TIERS OF TASTE ~

Choose 1 for 9. / 3 for 26.

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

Baked Feta –apple, pistachio, zaatar toast and honey

GF Devils on Horseback – bacon wrapped dates stuffed with chorizo

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

Stuffed Jalapeños – goat cheese, prosciutto, pomegranate

GF Crispy Brussels Sprouts – Vietnamese sauce, crispy chick peas

Fennel & Gruyere Arancini – lemon garlic aioli

~ APPETIZER ~

** GF Oysters on the Half Shell 2.85 /each

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

Calamari – olives, cherry peppers, chipotle sauce 14.

Chicken Wings – choice of dry rub, BBQ, buffalo, or Asian 14.

Tuna Tataki–Sesame crusted, ginger soy, wasabi aioli 21.

Fried Cauliflower– orange miso glaze, wasabi aioli and everything seasoning 14.

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 11. Soup du Jour 8.

Caesar Salad – focaccia croutons, Caesar dressing 11.

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

GF Garden Greens – English cucumber, radish, miso vinaigrette 8.

GF Roasted Beet & Apple Salad – goat cheese, arugula, almonds, honey truffle vinaigrette 12.

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

Roasted Butternut Squash Salad –spinach, candied walnuts, toasted quinoa, pomegranate 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 – green beans almondine, apple chutney 29.

GF Whole Roasted Branzino – braised tomato, fennel, dill butter 33.

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

12oz NY Strip– blue cheese mashed potatoes, blistered baby tomato, cowboy butter36.

** GF Flat Iron Steak – sweet potato fries, tomatillo salsa verde 28.

** GF Grass Fed Filet Mignon – smashed potatoes, roasted baby carrots, red wine fig demi 30. (6oz.) /38. (8oz.)

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

Handmade Ricotta Cavatelli – beef & pork bolognese 24.

Stuffed Acorn Squash – quinoa, arugula, feta, pomegranate, acorn squash coulis 25.

Pumpkin Ravioli– brown butter sage sauce, smoked pancetta and walnuts 26.

Lemon Chicken–mashed potatoes, green olives & capers, lemon butter sauce 24.

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

–Thai chicken Burger – green papaya slaw, sriracha mayo, spicy 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 17.

– Sandwiches not available Saturday Evening

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 SANGRIA 10

Merlot, Apple Cider, Jim Beam Apple.

