

Lunch

~ BEGINNING ~

Crab Bisque 15.

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

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

Calamari – olives, cherry peppers, chipotle sauce 14.

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

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

Baked Feta– Apple, pistachio, zaatar toast and honey

Stuffed Jalapenos– goat cheese, proscuitto, pomegranate

GF **Crispy Brussels Sprouts**– Vietamese sauce with crispy chick peas

GF **Devils on Horseback** – Bacon wrapped dates stuffed with chorizo

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

~Salads~

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

Roasted butternut Squash Salad– Spinach, candied walnuts, toasted quinoa, pomegranate dressing 12.

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

Caesar Salad – focaccia croutons, caesar dressing 11.

GF **Mixed 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, 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 Ruben – 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 –served with mixed greens, fresh fruit 16.

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

** GF **Flat Iron Steak** – sweet potato fries, tomatillo salsa verde 24.

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

Fish & Chips – beer battered cod and french fries 18.

Lemon Chicken – mashed potatoes, capers & olives 19.

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

PEAR NOEL 13.

Stoli Vanilla, pear nectar, St. Germaine with a champagne float

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

BLOOD ORANGE MARGARITA 12

Blood Orange syrup, Hornitos Reposado tequila, agave, lime.

RED APPLE SANGRIA 10

Merlot. Apple Cider. Jim Beam Apple.