

Brunch

~Starters ~

Crab Bisque 15

Chive crème fraiche

Soup Du jour 8

GF Devilled Eggs 11

Trout roe, dill, smoked trout

GF Wild Shrimp Cocktail 4/pp

Traditional cocktail sauce

GF Sweet Potato Wedges 12

Maple aioli.

Tuna Tataki 18

Sesame crusted Ahi tuna, ginger, soy, wasabi aioli

~Salads~

GF Burrata Salad 14

Tomatoes, arugula, pine nuts, lemon olive oil, balsamic reduction

Charred Caesar Salad 11

Shredded asiago, garlic, crouton crumble, caesar dressing

GF Endive and Frisee 13

Dried tart cherries, toasted hazelnut, blue cheese, blood orange vinaigrette

Kale Salad 11

Spicy dressing, toasted sesame seeds, beemster cheese

GF Griggstown Roasted Chicken Salad 17

Mixed greens, sauteed julienne apples, candied walnuts, blue cheese, apple cider vinaigrette

~Entrees ~

Roasted Apple French toast 16

Candied walnuts, all spice mascarpone, warm maple syrup

NY Strip Steak & Eggs 30

Potato hash, sunny side eggs, parsley chimichurri & choice of bread

Fried Chicken & Waffles 22

Herb waffle, bacon maple syrup, spiced butter

GF Grilled Chile Rellenos 20

Stuffed bell pepper with chorizo and shallots, soft scramble, spicy tomato gravy, feta.

Breakfast Burger 17

Egg, maple syrup on French toast, sweet potato fries.

Quiche Du Jour 16

Mixed green salad & fresh fruit

Ham & Cheddar Omelet with home fries 15

Fresh Fruit, Toast

GF Omelet Florentine 15

Gruyere cheese, garlic spinach, home fries

Avocado Toast 16

Multigrain bread, heirloom baby tomato, egg, zaatar.

Salmon 25

Beet puree, pearl barley, citrus, pickled onion, fennel salad

B.E.L.T 16

Bacon, egg, lettuce, tomato, rosemary mayo on brioche toast.

Eggs Benedict 18

Country ham, English muffin, hollandaise, potato hash

Yardley Burger 16

Roasted tomato, Boursin cheese & hand cut fries

Plainville Turkey Sandwich 16

Avocado, bacon, brie, fig & balsamic mayo, toasted multigrain, chips

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

MANGO MARTINI 13
MANGO NECTAR, STOLI, CHAMPAGNE FLOAT

YI RYE OLD FASHION 19.
YI Rye by Knob Creek, simple syrurp, bitters, muddled amarena cherries and orange

YI PEDRO 19
1832 Maker's Mark, Pedro Ximenez,
black walnut bitters

PASSION FRUIT SPRITZER 10
passion fruit nectar , Stoli, Champagne

BLOOD ORANGE MARGARITA 12
Blood Orange syrup, Hornitos Reposado tequila, agave, lime.

WHITE PEACH SANGRIA
Chardonnay, peach nectar, peach schnapps, stoli citrus