

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 2.95 /each

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

**GF Tuna Tataki – Sesame crusted tuna, ginger, soy, wasabi aioli 18.

Calamari – olives, cherry peppers, chipotle sauce 14.

Chicken Wings – choice of dry rub, BBQ, buffalo, or Asian 15.

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

Cheese board – chefs choice of cheeses, fig jam, olives, prosciutto, fresh fruit, warm baquette . 20.

SOUP & SALAD~

Crab Bisque 15. Soup du Jour 9.

Charred Caesar Salad – Asiago, garlic, crumbled croutons, Caesar dressing 13.

Kale Salad – spicy dressing, toasted sesame seeds, beemster cheese 12.

GF Garden Greens – English cucumber, radish, miso vinaigrette 9.

GF Marguerita Salad – field greens, candied walnuts, fruit, blue cheese, tomato vinaigrette 13.

Endive & Frisee – toasted hazelnut, dried tart cherries, blue cheese crumble, blood orange vinaigrette 13

Burrata Salad – tomatoes, arugula, pine nuts, lemon olive oil, balsamic reduction 14

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 12. **Grass Fed Flat Iron Steak 12.*

~ MAIN ~

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

Crab Ravioli – porchetta, lemon, brown butter, baby heirloom tomatoes, chili oil 34.

GF Grilled Berkshire Pork Chop– baked beans, baby kale, Alabama white BBQ sauce 30.

12oz NY Strip– blue cheese mashed potatoes, blistered baby tomato, cowboy butter 39.

** GF Flat Iron Steak – sweet potato fries, tomatillo salsa verde 29.

** GF Grass Fed Filet Mignon –scalloped potatoes, garlic asparagus, mushroom demi 32. (6oz.) /40. (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.

Faroe Island Salmon – beet puree, pearl barley, citrus, pickled onion, fennel salad 30

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

Crabcakes -fingerling potatoes with bacon & chives, asparagus, tartar sauce 38.

**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.

Executive Chef Robert McNally

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

PEAR NOEL 13.

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

YI RYE OLD FASHION 19.

YI Rye by Knob Creek, simple syrup, bitters, muddled amarena cherries and orange

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.

SPICED GRAPEFRUIT SANGRIA 10

Merlot, Cinnamon Whiskey, Grapefruit and Triple Sec