

## Lunch

### ~ BEGINNING ~

**Crab Bisque 15. Soup du Jour 9.**

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

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

**GF Tuna Tataki**– ginger black garlic sauce, korean mayo, kimchi sesame corriander crust 19.

**Calamari** – olives, cherry peppers, chipotle sauce 14.

**Cheese Board** – chefs choice of cheeses, fig jam, olives, prosciutto, fresh fruit, warm baguette 20.

### ~TIERS OF TASTE~

Choose 1 for 11. Or 3 for 30.

**Pumpkin Sage Arancini** – goat cheese puree, honey, kale salad

**GF Devilled Eggs** – smoked trout, pickled mustard seed, trout roe, dill

**GF Stuffed Jalapenos**– Prosciutto, pomegranite, feta

**Crispy Brussels Sprouts**– Vietnamese sauce with crispy chick peas

**Devils on Horseback** – blue cheese dressing, cornbread crumble

**Lemon Garlic Hummus** – olive & roasted pepper tapenade, fried garlic, seasoned pita

### ~Salads~

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

**GF Burrata Salad** – caramelized pears, spinach, prosciutto, balsamic glaze, hazelnuts 16.

**Caesar Salad** – shredded asiago, garlic, crouton crumble, caesar dressing 13.

**GF Mixed Greens** – tomato, cucumber, radish, miso vinaigrette 9.

**GF Cobb Salad** – romaine, bacon, hard boiled egg, tomato, avacado, scallion, goat cheese mustard vinaigrette 17.

**GF Griggstown Roasted Chicken Salad** – mixed greens, sauteed julienne apples, candied walnuts, blue cheese, apple cider vinaigrette 17.

**GF Endive & Apple** – bacon, smoked almonds, watercress, maple mustard vinaigrette 14.

**Roasted Squash & Quinoa** – kale, goat cheese, red onion, pomegranate, toasted pepitas, farmers apple cider dressing 13.

### *Add to your salad:*

*Grilled Chicken Breast 7. Grilled Wild Shrimp 12. \*\*Faroe Island Grilled Salmon 12.*

*\*\*Grass Fed Flat Iron Steak 12. Griggstown Roasted Chicken 7. Crabcake 16*

### ~ SANDWICHES ~

**\*\*Yardley Burger** – roasted tomato, boursin cheese, hand cut fries 17.

**Pastrami Ruben** – swiss Cheese, pickeld cabbage, thousand island, toasted rye bread, chips 16.

**Plainville Turkey Sandwich**– avocado, bacon, brie, fig & balsamic mayo, toasted multigrain, chips 16.

**Shaved Ribeye Cheesesteak** – caramelized onions, American cheese, hand cut fries 17.

**Thai Chicken Burger** – green papaya slaw, sriracha mayo, spicy fries 17.

**B.E.L.T.** – bacon, egg, lettuce, tomato, rosemary mayo, brioche toast 16.

### ~ MAIN ~

**Crabcake** – cajun risotto, tomato jam, smoked paprika tartar 28.

**Quiche du Jour** –served with mixed greens, fresh fruit 16.

**\*\* Maple Miso Faroe Island Salmon** – toasted quinoa, kale, cranberry puree, toasted walnuts 26.

**\*\* GF Flat Iron Steak** – mashed potatoes, green beans, mushroom demi 26.

**Fish & Chips** – beer battered cod and French fries 18.

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

**Spanish Meatloaf** – blackened red bliss potato, broccolini, ricotta salata, tomato gravy 21.

**Stuffed Acorn Squash** – quinoa, feta, cranberry and arugula with lemon garlic tahini 19.

## YI COCKTAILS

### INN COSMO AKA "THE FRANKMO" 13

stoli orange vodka. lime. cointreau. splash of cranberry

### BLOOD OF THE DRAGON AKA 'THE MANDYTINI' 13

Black cherry syrup, lime, Absolut Lime

### 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,

### YI RYE OLD FASHIONED 19

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

### PUMPKIN MARTINI 13

Pumpkin liquer, stoli vanilla, nutmeg

### BLOOD ORANGE MARGARITA 12

Blood orange puree, Hornitos Reposado tequila, agave, lime.

### CINNAMON APPLE SANGRIA 10

Cabernet, apple cider, cinnamon, whiskey

### **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

*\*\* Consuming raw or undercooked foods may increasethe risk of foodborne illnesses*

**GF Indicates Gluten Free Items**