

# BRUNCH

## STARTERS

**YARDLEY INN SHRIMP COCKTAIL 4.25/EA**  
*cocktail sauce, avocado, jicama GF, DF*

**DEVILED EGGS 15.**  
*smoked trout, trout roe, pickled mustard seeds GF*

**FRIED BRUSSELS SPROUTS 14.**  
*crispy chickpeas, vietnamese sauce DF, V, TN*

**CRISPY CALAMARI 16.**  
*lightly fried, house-made marinara, warm honey*

**TRIO OF DIPS 15.**  
*hummus, feta, baba ganoush, grilled pita V*

**ORGANIC CHICKEN WINGS 16.**  
*choice of dry rub, bbq, or buffalo, carrots & celery GF*

## SOUPS + SALADS

**CRAB BISQUE 15. | SOUP DU JOUR 9.**

**CLASSIC CAESAR SALAD 14.**  
*garlic croutons, aged pecorino romano*

**SPICY KALE SALAD 14.**  
*beemster cheese, sundried tomato, cashews, sesame seeds, spicy dressing V, TN*

**ROASTED GRIGGSTOWN CHICKEN SALAD 19.**  
*mixed greens, blue cheese, sautéed apples, candied walnuts, apple cider vinaigrette GF, TN*

**YARDLEY INN GARDEN GREENS 10.**  
*tomato, cucumber, radish, miso vinaigrette V, DF, GF*

**ADD:** Grilled Organic Chicken 8. Grilled Salmon 13.  
Grilled Flat Iron 15. Grilled Shrimp 13. Crab Cake 17.

GF (gluten free) • DF (dairy free) • V (vegetarian)  
VE (vegan) • TN (contains tree nuts)

## ENTREES

**CHICKEN CHILAQUILES TOPPED WITH A FRIED EGG 18.**  
*chipotle tomato cream, chicken, chorizo, tortilla chips, sour cream*

**BREAKFAST SKILLET 16.**  
*potato hash, chermoula, chorizo, sunny egg*

**ROASTED APPLE FRENCH TOAST 16.**  
*sweet mascarpone, walnuts, PA maple.*

**EGGS BENEDICT 18.**  
*country fried ham, potato hash, hollandaise*

**BUTTERMILK FRIED CHICKEN + WAFFLES 21.**  
*apple cider maple syrup, applewood bacon*

**QUICHE DU JOUR 15.**  
*fresh fruit, mixed green salad*

**STEAK AND EGGS 22.**  
*smashed potatoes*

**APPLEWOOD BACON OMELET 16.**  
*feta, warm baby tomato, potato hash*

**SPINACH FLORENTINE OMELET 16.**  
*sautéed spinach, goat cheese*

**VEGETABLE OMELET 16.**  
*seasonal vegetables, choice of cheese*

**WESTERN OMELET 16.**  
*peppers, onions, ham, cheddar, provolone*

*all omelets come with fresh fruit, home fries, choice of bread*  
**ADD:** applewood smoked bacon 6 | breakfast sausage 6

## SANDWICHES

**PLAINVILLE TURKEY SANDWICH 16.**  
*avocado, bacon, brie cheese, fig mayo, multigrain bread*

**TAVERN BURGER 19.**  
*choice of cheese, hand cut fries*

**YARDLEY BURGER 19.**  
*roasted tomato, boursin cheese, hand cut fries*

**CHICKEN CUTLET 16.**  
*vodka aioli, sautéed spinach, provolone, chips*

**PORK ROLL & EGG 14.**  
*spicy mayo, american cheese, lettuce, tomato, onion, grilled bagel*

**INN COSMO AKA  
'THE FRANKMO' 14**

*stoli orange vodka, lime, cointreau, splash of cranberry*

**RIVER ROSE 15**

*tito's, lemon juice, strawberry rose syrup*

**REVOLUTION 20**

*1832 makers mark, vermut, carpano antica,  
cardamom bitters*

**YI NEW FASHIONED 20**

*1832 makers mark, brown butter infused  
simple syrup, plum bitters*

**AFTON AVENUE 16**

*roku gin, cocchi americano, dolin blanc,  
oak barrel aged syrup*

**SWAN SONG 16**

*empress gin, lemon juice, lavender syrup,  
lavendar bitters*

**SIR WILLIAM 18**

*el tesoro tequila, lime juice, triple sec,  
blood orange puree*

**TWO ONE FIVE 14**

*mount gay rum, leblon cachaca, lime juice,  
blackberry syrup, ginger beer*

# COCKTAILS



## 1832 MAKER'S MARK

*the yardley inn's custom made,  
premium reserve, select bourbon dripping  
with caramel & vanilla balanced with  
dried fruits & cocoa with invigorating  
spice notes & an ultra smooth finish*

## WHEELS UP! MAKER'S MARK

*the second yardley inn custom made,  
premium reserve, select bourbon.  
lively citrus and spice with mellow  
almond notes. vanilla and toffee tones  
balance with a lingering warm glow.*