

STARTERS

CRISPY CALAMARI 16.
lightly fried, hot & sweet peppers, honey red wine glaze

DEVILS ON HORSEBACK 15.
bacon wrapped dates stuffed with chorizo DF

BRUSSELS SPROUTS 15.
crispy chickpeas, vietnamese sauce DF, V, TN, GF

LOLLIPOP LAMB CHOPS 22.
balsamic glaze, arugula GF, DF

CHEF'S CHEESE BOARD 21.
fig jam, prosciutto, seasonal fruit TN

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

OYSTERS ON THE HALF SHELL 3.5/EA
shallot mignonette, cocktail sauce, lemon GF, DF

WILD SHRIMP COCKTAIL 4.5/EA
cocktail sauce, avocado, jicama GF, DF

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

DEVEILED EGGS 16.
smoked trout, trout roe, pickled mustard seeds GF

DINNER

FRESH • LOCAL • FUN

SOUPS + SALADS

SOUP DU JOUR 10.

CAESAR SALAD 14.
garlic croutons, aged pecorino romano

YARDLEY INN GARDEN GREENS 12.
*cucumber, red onion, tomatoes,
miso vinaigrette V, DF, GF*

WEDGE SALAD 16.
*tomato, bacon lardon, buttermilk blue cheese,
ranch dressing GF*

WATERMELON & FETA SALAD 15.
*pickled onions, baby arugula,
kalamata olives, red wine, olive oil GF*

ADD: Grilled Organic Chicken 8. Grilled Salmon 15.
Grilled Flat Iron 15. Grilled Shrimp 14. Crab Cake 19.

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

YARDLEY INN CLASSICS

SOUPS + SALADS

CRAB BISQUE 15.

MARGUERITA SALAD 14.

mixed greens, blue cheese, candied walnuts,
fresh fruit, tomato basil vinaigrette V, TN

ROASTED GRIGGSTOWN CHICKEN SALAD 19.

mixed greens, blue cheese, sautéed apples,
candied walnuts, apple cider vinaigrette GF, TN

SPICY KALE SALAD 14.

beemster cheese, sundried tomato, cashews,
sesame seeds, spicy dressing V, TN

ENTREES

6/8oz GRASS-FED FILET MIGNON 38/45.

au gratin potatoes, creamed spinach, chianti demi GF
Cabernet Sauvignon, Daou, Pasa Robles, CA 2022 15/55

LEMON CHICKEN 29.

capers, green olives, mashed potatoes, lemon butter sauce
Chateau de Pancheneres, Bordeaux Superieur, FR 2019 15/55

GRASS-FED YARDLEY BURGER 19.

10oz. grilled patty, roasted tomato,
boursin cheese, brioche bun, fries
Cabernet Sauvignon, Daou, Paso Robles, CA 2022 15/55

GRASS-FED RIB-EYE CHEESESTEAK 19.

fried onions, american cheese, fries
Tired Hands IPA 7

ENTREES

12oz NY STRIP STEAK 42.

truffle parmesan potatoes, baby arugula,
green peppercorn demi, A1 aioli GF

Cabernet Sauvignon, Decoy, Sonoma Coast, CA 2021 20/75

GRILLED BERKSHIRE PORK CHOP 38.

garlic mashed potatoes, broccolini,
mushroom marsala demi glace GF

Pinot Noir, Elouan, Oregon, 2021 12/45

SHRIMP Malfatti 36.

hand torn pasta, tomato broth, chili oil, lemon zest

Chardonnay, Trefethen, Napa Valley, CA 2020 16/60

FAROE ISLAND SALMON 32.

sauteed asparagus, heirloom cherry tomatoes,
sweet corn, fried leeks, passion fruit buerre blanc GF

Pinot Noir, The Seeker, France 2021 13/50

JUMBO LUMP CRAB CAKES 39.

homemade potato salad, broccoli, tartar sauce

Sancerre, Jean-Max Roger, France 2023 18/75

PAN SEARED BRANZINO 36.

braised fennel, tomato, red onion, dill butter sauce GF

Pinot Grigio CA'Del Sarto, Italy 2023 9/35

BUTTERNUT SQUASH CURRY 26.

chickpeas, jasmine rice GF, DF, VE

Torrantes, Finca la Linda, Argentina 2022 12/45

CAVATELLI BOLOGNESE 28.

grana padano

Zensa Nero d'Avola, Sicily 2022 12/45

HOUSE-MADE MEATLOAF 25.

mashed potatoes, baby carrots,
snap peas, brown gravy

Zensa Nero d'Avola, Sicily 2022 12/45

SWEET CORN RISOTTO 29.

leeks, crispy pancetta, mascarpone cheese GF

Bogle Chardonnay, CA 2021 9/40