

# APPETIZERS

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## FRITTO MISTO 20.

lightly fried calamari, prawns, blistered shishitos,  
fried lemon, salsa rosa DF

## DEVILS ON HORSEBACK 15.

bacon wrapped dates stuffed with chorizo,  
blue cheese dressing, smoked almond crumble GF

## BRINED ORGANIC CHICKEN WINGS 17.

lemon pepper seasoning, variety of pickles,  
alabama white bbq sauce GF, DF

## TRUFFLED DEVEILED EGGS 16.

farm fresh eggs, black truffle, smoked bacon,  
caviar GF, DF

# SOUPS & SALADS

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CRAB BISQUE \$15 | SOUP DU JOUR \$9

## CLASSIC CAESAR 14.

anchovy, garlic bread crouton, aged pecorino,  
fried garlic

## SPICY KALE SALAD 14.

gochujang dressing, beemster cheese,  
sundried tomato, sesame VE

## SALAD OF ASSORTED GREENS 10.

cucumber, red onion, heirloom tomatoes,  
champagne vinaigrette GF, VE

## WEDGE SALAD 16.

tomato, bacon lardon, danish blue cheese, milled egg,  
tahini buttermilk ranch, fried onion

## KOREAN FRIED BRUSSELS SPROUTS 14.

gochujang sauce, spicy mayo, cashew, sesame seed DF

## YARDLEY INN SHRIMP COCKTAIL 4.25 EACH

bloody mary cocktail sauce, avocado, meyer lemon GF, DF

# ENTREES

## BREADED ORGANIC CHICKEN PICCATA 30.

capers, lemon, olives, mascarpone and parsley potato

## GRASS-FED BEEF TENDERLOIN 6oz. 36 / 8oz. 42.

gouda au gratin, asparagus, peppercorn demi-glace GF

## YARDLEY INN SMASH BURGER 17.

house rub, pimento cheese, bacon jam, white onion

## JUMBO LUMP CRAB CAKES 39.

apple vinegar slaw, crab fries, smoked remoulade GF, DF

## ORGANIC SALMON 31.

lentils, garlic broccolini, purple mustard sauce

## VEGAN THAI CURRY 28.

chick pea and squash curry, sticky rice, smoked almonds VE

## HOUSE-MADE MEATLOAF 29.

whipped yukon gold potato, wilted spinach,  
tomato gravy, queso fresco

## SHRIMP MALFATTI 29.

chili tomato broth, torn pasta, lemon zest,  
brioche crumb

