

APPETIZERS

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

CHEF'S CHEESEBOARD 19.

5 artisan cheeses chosen weekly, fruit jams, prosciutto, seasonal fruit

SOUPS & SALADS

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

OYSTERS ON THE HALF SHELL 2.95 EACH

shallot mignonette, lemon GF

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

NY STRIP 42.

roasted garlic aioli, beef jus, truffle parmesan frites

