

STARTERS

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

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

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

CHEF'S CHEESE BOARD 19.
fig jam, prosciutto, seasonal fruit TN

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

CHIPOTLE BBQ RIBS 15.
apple slaw, everything seasoning DF

OYSTERS ON THE HALF SHELL 3/EA
shallot mignonette, cocktail sauce, lemon GF, DF

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

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

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

DINNER

FRESH • LOCAL • FUN

SOUPS + SALADS

SOUP DU JOUR 9.

CLASSIC CAESAR SALAD 14.
garlic croutons, aged pecorino romano

YARDLEY INN GARDEN GREENS 10.
*cucumber, red onion, tomatoes,
miso vinaigrette V, DF, GF*

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

WATERMELON SALAD 15.
*arugula, feta kalamata olives, pickled onion,
lemon citronette V, 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)

YARDLEY INN CLASSICS

SOUPS + SALADS

CRAB BISQUE 15

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*

ENTREES

6/8oz GRASS-FED FILET MIGNON 36/42.

au gratin potatoes, creamed spinach, chianti demi

LEMON CHICKEN 29.

*capers, green olives, mashed potatoes,
lemon butter sauce*

SHRIMP MALFATTI 29.

*tomato broth, garlic chili oil,
torn pasta, lemon zest*

GRASS-FED YARDLEY BURGER 19.

*10oz. grilled patty, roasted tomato,
boursin cheese, brioche bun, fries*

GRASS-FED RIB-EYE CHEESESTEAK 19.

fried onions, american cheese, fries

ENTREES

12oz GRASS-FED NY STRIP STEAK 42.

*yukon gold smashed potatoes, feta, parsley,
olive oil, green peppercorn demi*

GRILLED BERKSHIRE PORK CHOP 38.

*alabama white bbq, collard greens,
baked beans, corn bread crumble*

SEARED SEA SCALLOPS 44.

sweet corn risotto, pancetta, chive oil

PAN SEARED SALMON 31.

*grilled summer squash, eggplant puree,
thyme beurre blanc, fresh tomato salsa*

JUMBO LUMP CRAB CAKES 39.

apple slaw, seasoned fries, smoked remoulade

WHOLE ROASTED BRANZINO 38.

grilled scallions, pole beans, romesco

VEGAN VEGETABLE PLATTER 26.

*eggplant puree, smoked pole beans,
grilled summer veggies VE, GF*

CAVATELLI BOLOGNESE 28.

grana padano

CLASSIC MEATLOAF 24.

*mashed potatoes, baby carrots,
snap peas, brown gravy*