

# 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*

## DEVILED 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*

### STRAWBERRY BURRATA SALAD 15.

*arugula, pickled onion, smoked almonds,  
extra virgin olive oil, balsamic glaze GF, TN*

**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.

*baked beans, braised collard greens, white alabama sauce  
Pinot Noir, Elouan, Oregon, 2021 12/45*

#### SEAFOOD STEW 38.

*shrimp, scallops, mussels, cod, grilled baguette  
Chardonnay, Trefethen, Napa Valley, CA 2020 16/60*

#### FAROE ISLAND SALMON 32.

*spinach, baby carrots, cherry tomatoes,  
passion fruit butter sauce GF  
Pinot Noir, The Seeker, France 2021 13/50*

#### JUMBO LUMP CRAB CAKES 39.

*apple celery slaw, white sweet potato wedges, remoulade  
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*

#### SPINACH GNUDI 28.

*roasted mushrooms, truffle butter sauce  
Chardonnay, Bogle Phantom, Clarksburg, CA 2022 12/45*