

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*

ROASTED BEET SALAD 15.

*arugula, goat cheese, pickled onions,
toasted almonds, red wine olive oil, honey GF*

BURRATA SALAD 16.

*fresh berries, arugula, red onions, slivered almonds
balsamic glaze*

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
Aviary, Cabernet Sauvignon, CA 2023 15/55*

LEMON CHICKEN 29.

*capers, green olives, mashed potatoes, lemon butter sauce
Cace De Lugny, Unoaked, France 2022, 15/58*

GRASS-FED YARDLEY BURGER 19.

*10oz. grilled patty, roasted tomato,
boursin cheese, brioche bun, fries
Arborist Estate, Red Blend, Paso Robles, 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*

BERKSHIRE PORK CHOP 38.

*roasted fingerling potatoes, green beans, sautéed apples
and onions, sweet and sour sauce GF
Pinot Noir, Elouan, Oregon, 2021 15/55*

SEAFOOD RISOTTO 38.

saffron tomato cream, shrimp, mussels, scallops

PAN SEARED FAROE ISLAND SALMON 32.

*roasted beets, sautéed arugula, orange salsa GF
Pinot Noir, The Seeker, France 2021 15/55*

JUMBO LUMP CRAB CAKES 39.

*roasted fingerling potatoes, lemon garlic asparagus,
tartar sauce
Sancerre, Jean-Max Roger, France 2023 19/75*

PAN SEARED COD 33.

*tomatoes, spinach, Yukon gold potatoes, clams,
lemongrass ginger broth
Pinot Grigio CA'Del Sarto, Italy 2023 10/40*

CAVATELLI BOLOGNESE 28.

*grana padano
Gran Passaia, Toscana, 2023 14/55*

HOUSE-MADE MEATLOAF 25.

*mashed potatoes, baby carrots,
snap peas, brown gravy
Gran Passaia, Toscana, 2023 14/55*

BRAISED SHORT RIBS 34.

*Boursin mashed potatoes, roasted baby carrots, frisee onions
302 Aviary, Cabernet Sauvignon, CA 2023 15/55*

BUTTERNUT SQUASH CURRY 26.

*chickpeas, jasmine rice GF, DF, VE
204 Ethereo, Albarino Spain, 2023 14/55*

RICOTTA GNUDI 29.

*Roasted mushrooms, truffle, parmesan cheese
312 The Seeker, Pinot Noir, France, 2022*