

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 24.

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 3.75/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 15.

garlic croutons, aged pecorino romano

YARDLEY INN GARDEN GREENS 13.

*cucumber, red onion, tomatoes,
miso vinaigrette V, DF, GF*

WEDGE SALAD 17.

*tomato, bacon lardon, buttermilk blue cheese,
ranch dressing GF*

ROASTED BEET SALAD 16.

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

BURRATA SALAD 17.

*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 15.

mixed greens, blue cheese, candied walnuts,
fresh fruit, tomato basil vinaigrette V, TN

ROASTED GRIGGSTOWN CHICKEN SALAD 20.

mixed greens, blue cheese, sautéed apples,
candied walnuts, apple cider vinaigrette GF, N

SPICY KALE SALAD 15.

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

Revolution, 1832 maker's mark bourbon, vermut, carpano, cardamom bitters 20

LEMON CHICKEN 29.

capers, green olives, mashed potatoes, lemon butter sauce

Cava De Lungy, Unoaked, France 2022, 15/58

Sir William, el tesoro tequila, blackberry, lime, elicser combier 18

GRASS-FED YARDLEY BURGER 19.

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

Arborist Estate, Red Blend, Paso Robles, 2022 15/55

Makers Mark Old Fashion 15

GRASS-FED RIB-EYE CHEESESTEAK 19.

fried onions, american cheese, fries

Chateau de Pancheneres, Bordeaux Superieur, FR 2020 15/55

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

New Fashioned, 1832 makers mark bourbon,
brown butter syrup, molasses bitters, orange bitters 20

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

Appletini 15

SEAFOOD RISOTTO 38.

saffron tomato cream, shrimp, mussels, scallops

Ethereo, Albarino, Spain 2023 14/55

Swan Song, empress gin, lavender, lemon, champagne float 16

PAN SEARED FAROE ISLAND SALMON 32.

roasted beets, sautéed arugula, orange salsa GF

Pinot Noir, The Seeker, France 2021 15/55

Garden Party, cucumber infused vodka, aloe, herbs, elderflower, lime 15

JUMBO LUMP CRAB CAKES 39.

roasted fingerling potatoes, lemon garlic asparagus, tartar sauce

Sancerre, Jean-Max Roger, France 2023 19/75

Moscow Mule 10

PAN SEARED COD 33.

tomatoes, spinach, Yukon gold potatoes, clams, lemongrass ginger broth

Pinot Grigio CA'Del Sarto, Italy 2023 10/40

French 75 15

CAVATELLI BOLOGNESE 28.

grana padano

Gran Passaia, Toscana, 2023 14/55

G & T Negroni, roku gin, quinquina vermouth, mallort 15

HOUSE-MADE MEATLOAF 25.

mashed potatoes, baby carrots, snap peas, brown gravy

Gran Passaia, Toscana, 2023 14/55

Crater Lake Manhattan 16

BRAISED SHORT RIBS 34.

boursin mashed potatoes, roasted baby carrots, frisee onions

302 Aviary, Cabernet Sauvignon, CA 2023 15/55

Sazerac 16

BUTTERNUT SQUASH CURRY 26.

chickpeas, jasmine rice GF, DF, VE

204 Ethereo, Albarino Spain, 2023 14/55

Inn Cosmo "Frankmo", stoli orange, lime,
cointreau, splash of cranberry gnudi 15

Aperal Spritz 13

RICOTTA GNUDI 29.

roasted mushrooms, truffle, parmesan cheese

312 The Seeker, Pinot Noir, France, 2022 Upd: 4/30/26