DINNER

FRESH • LOCAL • FUN

STARTERS

CRISPY CALAMARI 16.
lightly fried, hot & sweet peppers, honey red wine glaze

WAGYU PIGS IN A BLANKET 18.
butter puff pastry, purple mustard, everything seasoning

CRISPY CAULIFLOWER 15.
wasabi aioli, asian sauce DF, V, TN, GF

FILET SPRING ROLLS 18.
vietnamese dipping sauce

CHEF'S CHEESE BOARD 23.
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 4.75/EA
cocktail sauce, avocado, jicama GF, DF

AHI TUNA TARTARE 22.
ginger soy, wasabi aioli, avocado, fried wontons

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

DEVILED EGGS 16.
smoked trout, trout roe, pickled mustard seeds GF

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

BEET & GOAT CHEESE SALAD 16.
arugula, red & yellow beets, goat cheese, pickled onions, toasted almonds, red wine vinaigrette, honey

ROASTED PEAR & BURRATA 16.
arugula, prosciutto, red onion, olive oil, balsamic glaze

GF (gluten free) • DF (dairy free) • V (vegetarian)
VE (vegan) • TN (contains tree nuts)

Upd: 10/15/26

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, sun-dried tomato, cashews, sesame seeds, spicy dressing V, TN

ENTREES

6/8oz GRASS-FED FILET MIGNON 43/49.
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
Maker's 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 45.
truffle parm potatoes, baby arugula, green peppercorn demi, A1 aioli GF
Cabernet Sauvignon, Decoy, Sonoma Coast, CA 2021 20/75
New Fashioned, 1832 Maker's Mark bourbon, brown butter syrup, molasses bitters, orange bitters 20

BERKSHIRE PORK CHOP 38.
roasted brussels, bacon, yukon gold potatoes, apple honey balsamic reduction
Boen Belle Glos, CA 2023 15/55
Appletini 15

SHRIMP FETTUCCINE 38.
spinach, cherry tomatoes, cognac cream sauce
Ethereo, Albarino, Spain 2023 14/55
Swan Song, Empress gin, lavender, lemon, champagne float 16

PAN-SEARED FAROE ISLAND SALMON 34.
roasted beets, arugula, orange salsa
Pinot Noir, The Seeker, France 2021 15/55

LUMP CRABCAKES 39.
sweet potato hash with bacon, peppers & scallions, remoulade
Sancerre, Jean-Max Roger, France 2023 19/75
Moscow Mule 10

STUFFED FLOUNDER 38.
stuffed with crab meat, sun-dried tomatoes, spinach, lemon beurre blanc, zucchini, squash, carrots GF
Pinot Grigio CA'Del Sarto, Italy 2023 10/40
French 75 15

CAVATELLI BOLOGNESE 29.
grana padano
Poggio D' Elsa, Super Tuscan, Maremma Toscana 2024 14/50

HOUSE-MADE MEATLOAF 25.
mashed potatoes, baby carrots, snap peas, brown gravy
Poggio D'Elsa, Super Tuscan, Maremma Toscana 2024 14/50
Crater Lake Manhattan 16

BRAISED SHORT RIBS 34.
horseradish mashed potatoes, carrots, crispy leeks
Aviary, Cabernet Sauvignon, CA 2023 15/55
Sazerac 16

BUTTERNUT SQUASH RAVIOLI 29.
crispy prosciutto, sage butter, ricotta salata
312 The Seeker, Pinot Noir, France, 2022

ASIAN VEGETABLE SOBA NOODLES 27.
carrots, snap peas, mushrooms, broccoli, zucchini, soy and sesame oil
204 Ethereo, Albarino Spain, 2023 14/55
Inn Cosmo "Frankmo", Stoli orange, lime, cointreau, splash of cranberry gnudi 15
Aperol Spritz 13

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