

Lunch

~ BEGINNING ~

Crab Bisque 15. Soup du Jour 9.

GF Wild Shrimp Cocktail – traditional cocktail sauce 4.25 / each

GF Chicken Wings – choice of dry rub, BBQ, buffalo or truffle parm 15.

Calamari – olives, banana peppers, romesco 15.

Cheese Board – chef's choice of cheeses, fig jam, olives, prosciutto, fresh fruit, warm baguette 20.

GF Truffle Deviled Eggs – Smoked bacon, caviar 16.

GF Stuffed Jalapenos – Smoked chorizo & Gouda, warm honey 13.

Gochujang Stir fried Brussels Sprouts – Toasted cashew, sesame, Korean mayo 12.

Roasted Garlic & Fontina Arancini – Pesto, sundried tomato aioli 12.

Lemon Garlic Hummus – olive & roasted pepper tapenade, feta, fried garlic, seasoned pita 11.

~Salads~

GF Watermelon & Strawberry Salad – Arugula, feta, red onion, EVOO 14.

Local Tomato & Burrata Salad – Basil green goddess, Mediterranean oregano, baguette crumb 16.

Caesar Salad – Romano cheese, fried garlic, bread crumbs, Caesar dressing 13.

GF Kale & Brussel Salad – Pickled onion, candied pinenuts, Beemster cheese, black garlic vinaigrette 13.

GF Garden Greens – English cucumber, radish, heirloom tomato, Greek vinaigrette 9.

GF Griggstown Roasted Chicken Salad – Spinach, cashews, apples, blueberries, blue cheese, apple cider vinaigrette 17.

GF Cobb Salad – romaine, bacon, egg, tomato, avocado, scallion, goat cheese mustard vinaigrette 17.

Add to your salad:

*Grilled Chicken Breast 8. Grilled Wild Shrimp 13. **Faroe Island Grilled Salmon 13.*

***Grass Fed Flat Iron Steak 12. Griggstown Roasted Chicken 8. Crabcake 16.*

~ SANDWICHES ~

****Yardley Burger** – roasted tomato, boursin cheese, hand cut fries 18.

Plainville Turkey Sandwich– avocado, bacon, brie, fig & balsamic mayo, toasted multigrain, chips 16.

Shaved Ribeye Cheesesteak – caramelized onions, American cheese, hand cut fries 17.

Thai Chicken Burger – green papaya slaw, sriracha mayo, spicy fries 17.

Philly Pork Sandwich – sharp Provolone, broccolini, hand cut fries 18.

Chicken Cutlet Sandwich – fresh mozzarella, spinach, pesto aioli, chips 18.

Pastrami Reuben – Swiss cheese, pickled cabbage, Thousand Island, toasted rye bread, chips 16.

~ MAIN ~

Crabcake – roasted pepper romesco, chilled cous cous, fresh herbs 28.

Fish & Chips – beer battered cod, French fries 24.

Quiche du Jour –served with mixed greens, fresh fruit 17.

**** Faroe Island Salmon** – spiced farro, tzatziki, radish – arugula salad 28.

**** GF Flat Iron Steak** – mashed potatoes, asparagus, peppercorn demi 27.

Lemon Chicken – mashed potatoes, capers & olives 23.

*** Consuming raw or undercooked foods may increase the risk of foodborne illnesses*

GF Indicates Gluten-Free Item

YI COCKTAILS

INN COSMO AKA 'THE FRANKMO' 14

stoli orange vodka. lime. cointreau. splash of cranberry

AFTON AVENUE 14

Haku Vodka, Dolin blanc, Cocchi Americano

BLOOD OF THE DRAGON AKA 'THE MANDYTINI' 14

Black cherry syrup, lime, Absolut Lime

INN MARGARITA 13

reposado tequila. cointreau. lime. agave

YI MANHATTAN 24

1832 Maker's Mark, Carpano Antica
Bitters, Amarena cherry

YI OLD FASHIONED 20

1832 Maker's Mark, sorghum syrup, black walnut bitters,

YI RYE OLD FASHIONED 20

YI Rye by Knob Creek, simple syrup, bitters, muddled amarena cherries and orange

WATERMELON MARGARITA 13

Watermelon nectar, fresh lime, agave, Hornitas Reposado Tequila

CUCUMBER MINT SANGRIA 12

1832 MAKER'S MARK

The Yardley Inn's custom made, premium reserve,
select bourbon. Dripping with caramel and vanilla,
balanced with dried fruits and cocoa, with invigorating
spice notes and an ultra smooth finish