



~ TIERS OF TASTE ~

Choose 1 for 8. / 3 for 22.

Pork Belly Lettuce Wraps– sweet pepper glaze, daikon, pickled red onion, bene

Chicken Wings – buffalo style with house made blue cheese or burnt scallion barbecue

GF Deviled Eggs – smoked trout, pickled mustard seed, trout roe, dill

GF Grilled Broccoli – crispy chick peas, tahini ranch, lemon zest

Fried Calamari – buttermilk rouille, pickled cherry pepper, fine herbs

GF Devils on Horseback – bacon wrapped dates stuffed with chorizo

Seasonal Hummus – Israeli salad, grilled pita, lemon, zatar

GF Crispy Cauliflower – preserved lemon, charred scallion, caper berries, arugula

~ APPETIZER ~

** GF Oysters on the Half Shell – 2.75 each

GF Wild Shrimp Cocktail – traditional cocktail sauce 4. /each

YI Nachos – black beans, tomatoes, avocado, olive & hot pepper salsa, lemon cream cheese,
Pepper jack cheese. Griggstown Farm Chicken 16. / Crab 17.

Burrata Toast – Prosciutto, grilled asparagus, pickled English peas, smoked sea salt 12.

Tuna Poke – turnips, sesame, ponzu, black radish, tempura watercress 16.

Cheese Plate, Choice of 3 for 13. Choice of 4 for 16. All Cheeses 19.

*Lou Bergier Pichin – Petit Cantal – Round Top Sheep Tomme – Bleu d’Auvergne –
Ely’s Farm Washington Crossing Cheese*

~SOUP & SALAD~

Crab Bisque 10. Soup Du Jour 8.

Caesar Salad – focaccia croutons, Caesar dressing 8.

GF Bloomsdale Spinach Salad – strawberries, goat cheese, embered pecans, maple vinaigrette 10.

Kale Salad – spicy dressing, toasted sesame seeds, beemster cheese 9.

GF Garden Greens – English cucumber, radish, miso vinaigrette 7.

GF Marguerita Salad – field greens, candied walnuts, fruit, blue cheese, tomato vinaigrette 9.

GF Iceberg Wedge Salad – bacon, rothkase blue cheese, buttermilk dressing 10.

GF Roasted Griggstown Chicken Salad– greens, sautéed apples, candied walnuts, blue cheese,
apple cider vinaigrette 16.

Add to your salad:

*Grilled Chicken Breast 7. Grilled Shrimp 12. **Faroe Island Organic Salmon 10.
Crab Cake 10. **Grass Fed Flat Iron Steak 9.*

~ MAIN ~

SEA

Rainbow Trout – whole berry spelt, strawberries, grilled red watercress, Bulgarian feta 25.

Crab Cakes – heirloom tomato panzanella, avocado puree, basil oil 28.

GF Seared Diver Scallops – mascarpone risotto, charred corn, sweet cubanelle peppers, garden beans,
citrus beurre blanc 27.

GF Sesame Crusted Tuna – house made kimchi, sticky rice, sambol aioli 28.

Faroe Island Salmon – braised artichoke farro, shitake mushrooms, grilled asparagus 27.

LAND

** GF Grass Fed Filet Mignon – au gratin potatoes, creamed spinach, chianti demi 28. /36.

Bucks County Meatloaf – fresh English peas, thumbelina carrots, carrot puree, salt pork gravy 20.

Handmade Ricotta Cavatelli – beef & pork bolognese 22.

GF Stuffed Griggstown Farms Chicken – artichokes, potato, carrot, black truffle 28.

Castle Valley Grain Bowl – fava beans, rye berries, pickled spring onion, roasted radish, mint pesto 22.

**House Burger – brie, crispy prosciutto, arugula, Cabernet roasted onions 15.

Crispy Pork Shank– braised collards, Appalachian potato cake, whole grain mustard crème fraiche 28.

**Yardley Burger – boursin cheese, roasted tomato, fries 15.

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

All beef used at The Yardley Inn is grass fed.

GF Indicates Gluten-Free Item

Executive Chef – Alex Van Dyke

Dine Early Menu

Three Courses for \$26.95

Monday–Sunday 4:30 – 6:00, Tuesdays All Night

Available to Parties of 8 or Less

~cannot be combined with any other offer~

Appetizers

Crab Bisque *(add \$3)*

Soup du jour

Caesar salad, croutons, shaved parmesan

^{GF} Garden Greens, tomato, cucumber, radish, miso vinaigrette

^{GF} Iceberg Wedge Salad, rothkase blue cheese, bacon, buttermilk dressing

^{GF} Marguerita Salad, fruit, candied walnuts, blue cheese, tomato vinaigrette

Entrees:

Homemade Ricotta Cavatelli – beef & pork bolognese

Crab Cake – heirloom tomato panzanella, avocado puree, basil oil

******Faroe Island Salmon – braised artichoke farro, shitake, grilled asparagus

Castle Valley Grain Bowl – fava beans, rye berries, pickled spring onion, roasted radish, mint pesto

****** ^{GF} Grilled Flat Iron Steak – mashed potatoes, green beans, chianti demi

Bucks County Meatloaf – fresh English peas, thumbelina carrots, carrot puree, salt pork gravy

Lemon Chicken – mashed potatoes, olives & capers

Wild Maine Mussels with Angel Hair Pasta – red or white sauce

Desserts:

^{GF} Sorbet or Ice Cream

Tiramisu

Seasonal Dessert

Chocolate Oatmeal Cookies

^{GF} Fresh Fruit

**Gluten Free*



Proudly Serving Fair Trade & Organic Coffee