



Lunch

~ BEGINNING ~

Crab Bisque 8./10.

Soup du Jour 4./8.

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

~ TIERS OF TASTE ~

Choose 1 for 8. or 3 for 22.

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

GF Grilled Broccoli – tahini ranch dipping sauce

Chicken Wings – buffalo with house blue or charred scallion barbeque

Deviled Eggs – smoked trout, pickled mustard seeds, trout roe, dill

Devils on Horseback – bacon wrapped dates stuffed with chorizo

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

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

\$7 House Wine

Pinot Grigio

Chardonnay

White Zinfandel

Merlot

Cabernet

~SALADS~

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

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

Caesar Salad – focaccia croutons, caesar dressing 8.

GF **Mixed Greens** – tomato, 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 9.

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

GF **Cobb Salad** – romaine, bacon, hard-boiled egg, tomato, avocado, scallion, goat cheese, mustard vinaigrette 14.

Add to your salad:

*Grilled Chicken Breast 7. Grilled Wild Shrimp 12. **Faroe Island Grilled Salmon 10.*

*Crab Cake 10. **Grass Fed Flat Iron Steak 9.*

~ SANDWICHES ~

****Yardley Burger** – roasted tomato, Boursin cheese, hand cut fries 15.

****House Burger** – brie, crispy prosciutto, arugula, cabernet roasted onion, hand cut fries 15.

Grilled Chicken Sandwich – artichoke aioli, olive tapenade, wild arugula, tomato, shaved red onion, artisinal ciabatta, chips 15.

Tempura Softshell Crab Sandwich ~ cajun remoulade, bibb lettuce, tomato, shaved red onion, truffle fries 17.

Soup & ½ Sandwich 14. Bisque & ½ Sandwich 15.

– **Pastrami Reuben** – swiss cheese, sauerkraut, thousand island, toasted rye bread, chips 14.

– **Plainville Turkey, Avocado, Bacon & Brie**–fig & balsamic mayo, toasted multigrain, chips 15.

– **Shaved Ribeye Cheesesteak** – caramelized onions, American cheese, hand cut fries 16.

– **Tuna Salad Wrap** –mix greens, shaved red onion, sliced cucumber, whole wheat wrap, chips 13.

~ MAIN ~

****Faroe Island Salmon** – braised artichoke farro, shitake, grilled asparagus 16.

Crab Cake – heirloom tomato panzanella, avocado puree, basil oil 19.

Lemon Chicken – mashed potatoes, capers & olives 15.

Castle Valley Grain Bowl – fava beans, rye berries, pickled spring onion, roasted radish, mint pesto 15.

Quiche du Jour–fresh fruit, mixed greens 14.

Bucks County Meatloaf – fresh english peas, thumbelina carrots, carrot puree, salt pork gravy 16.

Fish & Chips – beer battered polack, hand cut fries, herb tartar sauce, malt vinegar 15.

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

GF Indicates Gluten-Free Item

Executive Chef – Alex Van Dyke

Lunch for Less 3 Courses for \$17.95

11:30 – 3:00 Monday – Saturday

~ BEGINNING ~

Soup du Jour – Crab Bisque (add \$2) – Caesar Salad

^{GF} Marguerita Salad – ^{GF} YI Garden Greens Salad

~ MAIN ~

Fish Du Jour

Pasta Du Jour

Castle Valley Grain Bowl – fava beans, rye berries, pickled spring onion, roasted radish, mint pesto 15.

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

Fish & Chips – beer battered pollock, hand cut fries, malt vinegar

Flat Iron Steak – mashed potatoes, green beans, Chianti demi

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

Lemon Chicken – mashed potatoes, green olives & capers, lemon butter sauce

~ ENDING ~

Tres Leche with Cinnamon Apples – ^{GF} Chocolate Mousse – ^{GF} Fruit cup – ^{GF} Sorbet

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No Sharing, Applies to Parties of 8 or Less, Not to Be Combined with Any Other Discount.



Proudly Serving Fair Trade & Organic Coffee

Monday – ½ Price Bottles of Wine

Dine Early Menu

7 Days a Week from 4:30 to 6

All Night on Tuesday

Lunch for Less

Monday to Saturday 11:30 -3:00

Happy Hour Specials

Monday-Friday from 5 to 7 in our Bar

5 Different Drinks & Appetizers, \$6 Each

Thursday- Ladies Night

\$6 Cosmos & Selected Drinks