

Yardley Inn Restaurant & Bar

Tiers of Taste

Three for \$16 or appetizer size

Lobster Mac & Cheese (Appetizer \$9)

Jalapeño Crab Casino (Appetizer \$7)

Hummus (Appetizer \$6)

Veggies & Dip (Appetizer \$6)

Vegetarian Spring Rolls (Appetizer \$7)

Gravlax (Appetizer \$10)

Andouille Sausage in a Blanket
(Appetizer \$8)

Mini Crab Cakes (Appetizer \$10)

Guacamole (Appetizer \$8)

Scallops Wrapped In Bacon
(Appetizer \$9)

Bruschetta (Appetizer \$7)

BBQ Pork Ribs (Appetizer \$9)

Spicy or Ginger Soy Chicken Wings
(Appetizer \$9)

Fresh Mozzarella & Tomato Salad
(Appetizer \$9)

Fried Calamari (Appetizer \$8)

Crab & Artichoke Dip (Appetizer \$10)

Cheese Plate (Appetizer \$8)

Swedish Meatballs (Appetizer \$7)

Starters

Soup Du Jour \$6

Gazpacho \$6

Ahi Tuna Tartare \$14

Ruby Red tuna, minced shallots,
chives, orange sesame soy
vinaigrette

Duxbury Bay Mussels \$9

White wine, garlic, sundried
tomatoes, roasted fennel

Shrimp Cocktail \$12

Homemade cocktail sauce

Smoked Salmon Plate \$10

With accompaniments

Cheese Plate \$15 small \$8

Imported & Domestic cheeses,
country bread, fig jam

Bloody Mary Crab Cocktail \$12

Jumbo Lump Crabmeat, fresh lemon

Salads

Mixed Greens \$5

Honey lavender vinaigrette

Marguerita Salad \$11 small \$7

Field Greens, candied walnuts, bleu
cheese, seasonal fruit, tomato
vinaigrette

Chicken Cobb \$12

Caesar Salad \$9 small \$7

Romaine, parmesan dressing,
brioche crouton

Baby Spinach Salad \$11 small \$7

Tossed with goat cheese, pinenuts,
applewood smoked bacon

Chopped Salad \$11 small \$7

Iceberg lettuce, snow peas,
tomatoes, cucumber, buffalo
mozzarella, red wine vinaigrette

To any salad, add grilled chicken \$6,

Salmon \$6,

crab cake \$9, or shrimp \$9

Afternoon Main Dishes and Lunches

Yardley Burger \$11

Oven-dried Tomato, Boursin Cheese on Brioche Bun, Homemade French Fries

Tavern Burger \$10

Ground Sirloin Burger, Lettuce, Tomato, Onion, Choice of Cheese,
Homemade of French Fries

Crispy Chicken Sandwich \$10

Pan seared, Prosciutto, Mozzarella, Basil Mayonnaise, Rosemary Focaccia

Omelet or Quiche du Jour \$9

Chef's selection accompanied by Fresh Fruit & Mixed Greens

Soup & Half Sandwich Du Jour \$9

Chef's Selection

Macadamia Crusted Salmon \$13

Ginger Jasmine Rice, Brown Sugar Beurre Blanc

Steak Frites \$16

Hanger Steak, Homemade French Fries, Shallot Au jus

Jumbo Lump Crab Cake \$15

Whipped Potatoes, steamed Vegetables, Caper Sauce

Turkey Sandwich \$10

Oven Roasted Turkey, Swiss Cheese, Rye Bread, Salad Verde

Grilled Chicken Breast \$12

Grilled Vegetables, Olives, Warm Balsamic Vinaigrette

Italian Meatloaf \$12

Stuffed with fresh Mozzarella & Aged Provolone, Boursin Mashed Potatoes,

Broccoli Rabe, Marinara Sauce

Sesame Seared Ahi Tuna \$14

Asian Noodle Salad, Spicy Pepper Vinaigrette

Slow Roasted Pork Sandwich \$12

Topped with Broccoli Rabe, Aged Provolone, Potato Salad

Paella \$14

Mussels, Baby Shrimp, Scallops, Chicken baked with Saffron Rice

Pasta Du Jour \$12

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Three for \$16 or appetizer size

Lobster Mac & Cheese \$9
Jalapeño Crab Casino \$8
Hummus \$7
Vegetarian Spring Rolls \$8
Andouille Sausage in a Blanket \$8
Mini Crab Cakes \$10
Scallops Wrapped in Bacon \$9
BBQ Pork Riblets \$9
Spicy or Ginger Soy Chicken Wings
\$9
Smoked Salmon Terrine \$12

Fresh Mozzarella & Tomato Salad \$9
Fried Calamari \$9
Fried Oysters \$12
Cheese Plate \$8
Swedish Meatballs \$8
Guacamole \$8
Mini Brie Tart \$9
Bruschetta \$8
Foie Gras Pate \$12

Starters

Soup Du Jour \$6
Yardley Inn Clam Chowder \$ 7
Ahi Tuna Tartare \$15
Ruby Red tuna, minced shallots,
chives, orange sesame soy
vinaigrette
Duxbury Bay Mussels \$9
Roasted fennel, Pernod, saffron
cream sauce
Shrimp Cocktail \$12
Homemade cocktail sauce
Smoked Salmon Terrine \$12
Goat cheese, toasted pumpernickel,
dill oil,
red onion & caper salad
Cheese Plate \$15 small \$8
Imported & Domestic cheeses,
country bread, fig jam
Foie Gras & Duck Confit Pate \$12
Pecan walnut crostini, red currant
relish, truffle vinaigrette

Salads

Mixed Greens \$5
Honey lavender vinaigrette
Marguerita Salad \$11 small \$7
Field Greens, candied walnuts, bleu
cheese, seasonal fruit, tomato
vinaigrette
Caesar Salad \$9 small \$7
Romaine, parmesan dressing,
brioche crouton
Baby Spinach & Beet Salad \$9
Roasted red & gold beets, spiced
almonds, goat cheese, cranberry
vinaigrette
Chopped Salad \$11 small \$7
Iceberg lettuce, snow peas,
tomatoes, cucumber, buffalo
mozzarella, red wine vinaigrette
To any salad, add grilled chicken \$6,
Salmon \$5, crab cake \$9, or shrimp \$9

Entrees

Jumbo Lump Crab Cakes \$25 small \$16

Jumbo lump crabmeat, whipped potatoes, seasonal vegetables, caper remoulade

Grilled Jail Island Salmon \$20

Basil gnocchi, Thai lime beurre blanc

Pan Roasted Giannone Free Range Chicken \$21

Sautéed fingerling potatoes, roasted red peppers, spinach, garlic jus

Pan Seared Long Island Duck Breast \$26

Ginger jasmine rice, blueberry gastrique

Sake Braised Niman Ranch Pork Shank \$22

Ginger spaghetti squash, sweet rice wine glaze

Pistachio Crusted Tilapia \$ 21 small \$16

Saffron risotto, champagne mango beurre blanc

Creekstone Farm Natural Bone In Rib Eye \$37

Caramelized onion risotto, crispy shallots, au jus

Italian Meatloaf \$16 small \$11

Mozzarella & Aged Provolone, Mashed Potatoes, Broccoli Rabe

Snake River Farm Natural Berkshire Porkchop \$27

Twice baked sweet potato, orange port reduction

Yardley Burger \$11

Oven dried tomato, boursin cheese on a brioche bun, homemade French fries

Parmesan Crusted Diver Scallops \$27 small \$20

Lobster macaroni & cheese, roasted tomato, spinach

Pasta du Jour \$19 small \$15

Filet Mignon \$34

Crushed yukon potatoes, enoki mushrooms, porcini demi glace

Grilled Ahi Tuna \$26

Wasabi potato croquette, sesame infused red pepper coulis

* Consuming raw poultry, meat or fish may increase your risk of food bourn illness, especially with certain medical conditions*