

VISIT BUCKS COUNTY
RESTAURANT
WEEK APRIL 28
thru MAY 4

The Yardley Inn
Yardley, P.A.

1ST COURSE

SOUP DU JOUR

GARDEN GREEN SALAD

english cucumber | radish | shaved red onion | miso vinaigrette

BIBB LETTUCE SALAD

cherry tomato | avocado | spring onion | green goddess

BLOOMSDALE SPINACH SALAD

strawberries | goat cheese | embered pecan | hickory vinaigrette

MARGUERITA SALAD

fruit | candied walnuts | blue cheese | tomato vinaigrette

FALAFEL

spring pea hummus | heirloom tomato | pickled cucumber | mint

PORK BELLY LETTUCE WRAPS

sweet pepper glaze | daikon | pickled red onion | bene

SMOKED TROUT DIP

everything bagel lavash | spiced chickpeas | pickled shallot and dill

2ND COURSE

GRASS FED BURGER

brie | crispy prosciutto | arugula | cabernet roasted onions

HOUSE MADE AGNOLOTTI

brie & pine nut | favas | lavender butter

(GF) FAROE ISLAND SALMON

braised artichoke fano | shitake | Bloomsdale spinach

(GF, V) SEASONAL RISOTTO

morel mushroom | English peas | charred ramps

(GF) GRILLED HANGER STEAK

romesco | potato pave | grilled asparagus

(GF) SEED CRUSTED MAHI

fennel | radish | cilantro | puffed wheat berries

(GF) GRIGGSTOWN FARMS CHICKEN BREAST

spring beans | potato puree | black garlic jus

(GF) TILEFISH

Carolina rice grits | burnt rhubarb jam | candy cane beets | preserved strawberries

3RD COURSE

RICE PUDDING

TIRAMISU

CHOCOLATE CHIP COOKIES & VANILLA ICE CREAM

SEASONAL ICE CREAM OR SORBET

\$35 | Pricing excludes additional menu items, beverages, taxes and gratuity.

#EatinBucksCo