

YARDS

GRILLE

SHAREABLES

GRILLED SHRIMP TACOS

PICKLED RED ONION, ROASTED CORN SALSA, AVOCADO, RED CABBAGE - \$13

CHICKEN TENDERS

TOSSED WITH BUFFALO, BACK PORCH BBQ, OR NASHVILLE HOT SAUCE WITH CREAMY BLEU DRESSING - \$12

CRAB CAKE

MANGO-JALAPEÑO COULIS, RED PEPPER, SCALLION - \$18

DIPS

UTICA GREENS DIP

CANDIED BACON, SHAVED PARMESAN, HOUSE CHIPS - \$15

CRAB DIP

ARTICHOKE, PARMESAN, SCALLION, OLD BAY CHIPS - \$16

BUFFALO WING DIP

GRILLED CHICKEN, BLEU CHEESE, SCALLION, HOT SAUCE, RED ONION, CELERY, HOUSE CHIPS - \$15

BRIE & BACON

CANDIED BACON, APPLES, WALNUTS, HOT HONEY, ROSEMARY, HOUSE CHIPS - \$15

FLATBREADS

MARGHERITA

TOMATO, BASIL, MOZZARELLA, PESTO, STRAWBERRY-BALSAMIC REDUCTION - \$13

BRIE & APPLE

BROWN BUTTER, RED ONION, TOASTED WALNUT, STRAWBERRY-BALSAMIC REDUCTION - \$15

DI MARE

CRAB, SHRIMP, CHERRY TOMATO, PARSLEY, BASIL - \$18

ORCHARD PARK

CREAMY BLEU, BUFFALO SAUCE, FRIED CHICKEN, MOZZARELLA, RED ONION, CRUMBLY BLEU, SCALLIONS - \$14.50

MEAT LOVERS

PROSCIUTTO, SOPPRESSATA, PEPPERONI, MOZZARELLA, TOMATO SAUCE, HOUSE MADE HOT HONEY - \$15

SALADS

WALDORF

CELERY, APPLE, GRAPE, WALNUT, DICED GRILLED CHICKEN, MIXED GREENS, CREAMY LEMON-GARLIC AIOLI - \$13.50

COBB

FRIED CHICKEN, PICKLED EGG, BACON, ROASTED TOMATO, AVOCADO, CUCUMBER, CRUMBLY BLEU, MIXED GREENS, SOUR CHERRY VINAIGRETTE \$14.50

HARVEST SALAD

APPLES, CRAISINS, GOAT CHEESE, TOASTED PECANS, MIXED GREENS, HONEY-PUMPKIN VINAIGRETTE - \$15

CRAB CAKE SALAD

AVOCADO, MANGO, CUCUMBER, DICED RED PEPPERS, MIXED GREENS, TEQUILA-RASPBERRY VINAIGRETTE AND CREAMY LEMON-GARLIC AIOLI \$22

COCKTAILS

THE CLASSIC ONE IRON

WESTERN SON VODKA, FRESKA, CRANBERRY JUICE
\$9

BACK PORCH MARGARITA

CORAZON TEQUILA, TRIPLE SEC, FRESH LIME, ORANGE JUICE AND SOUR - \$1 DONATED TO BALDWIN FUND FOR BREAST CANCER RESEARCH OF CNY - \$10.50

PRICKLY PEAR MARGARITA

CORAZON TEQUILA, WESTERN SON PRICKLY PEAR VODKA, FRESH LIME JUICE, SOUR WITH A PINK SUGAR RIM - \$1 DONATED TO BALDWIN FUND FOR BREAST CANCER RESEARCH OF CNY \$10.50

SPIKED STATE FAIR LEMONADE

WESTERN SON VODKA - ASK ABOUT DIFFERENT FLAVORS!
\$9.50

GRANDMA'S OLD FASHIONED

WOODFORD RESERVE, GRAND MARNIER, MAPLE SYRUP AND BITTERS
\$12

APPLE MOJITO

DON Q CRISTAL RUM, CROWN APPLE, LIME, MINT, SUGAR AND SODA
\$9

APPLE CIDER MARGARITA

CORAZON TEQUILA, TRIPLE SEC, FRESH APPLE CIDER, FRESH LIME JUICE, SALTED CINNAMON SUGAR RIM
\$9

HOT COCKTAILS

CINNAMON CIDER

HOT APPLE CIDER, FIREBALL, BUTTERSCOTCH SCHNAPPS
\$8.50

IRISH COFFEE

JAMESON IRISH WHISKEY, COFFEE, SUGAR AND CREAM
\$9

CAPTAINS HOT CHOCOLATE

CAPTAIN MORGAN, BUTTERSCOTCH SCHNAPPS, ORANGE BITTERS
\$8

YARDS

GRILLE

SANDWICHES

SERVED WITH HOUSE MADE SEASONED CHIPS

CLASSIC SMASH BURGER

Substitute Gluten Free Bun \$2

DOUBLE PATTY, AMERICAN, PICKLES, BRIOCHE - \$11.50

SMASHED JUICY LUCY

DOUBLE PATTY, CHEDDAR, PICKLES, BACON, SPECIAL SAUCE, BRIOCHE - \$12.50

CUBAN

PULLED PORK, HAM, DILL PICKLES, SWISS, MISO-HONEY MUSTARD, CIABATTA - \$13.50

SHRIMP ROLL

RED ONION, CUCUMBER, RED PEPPER, MANGO-JALAPEÑO AIOLI, NEW ENGLAND BRIOCHE ROLL - \$17

PRIME BEEF

SOY-BALSAMIC MARINADE, HORSERADISH SOUR CREAM, APPLES, PICKLED RED ONION, GREENS, BRIOCHE - \$17

WALDORF CHICKEN SALAD

BACON AND LETTUCE, BRIOCHE - \$13

CAPRESE

BLISTERED TOMATO, MOZZARELLA, BASIL PESTO, STRAWBERRY-BALSAMIC, CIABATTA - \$12

ROBERT TRENT JONES CLUB

TURKEY, HAM, BACON, LEMON-GARLIC AIOLI, TOMATO, SHAVED ICEBERG, SOURDOUGH - \$15

FRIED HADDOCK

PICKLES, LEMON-GARLIC AIOLI, SHAVED ICEBERG, BRIOCHE - \$14.50

GRILLED MEATLOAF

BOURBON KETCHUP, CARAMELIZED ONION, BACON, BRIOCHE - \$13

ENTREES

SERVED STARTING AT 4PM DAILY

16OZ RIBEYE

ROASTED FINGERLINGS, BROWN-BUTTER CARROT PUREE, HOUSE CHIMICHURRI - \$36

SHRIMP & GRITS

GRILLED SHRIMP, ROASTED RED PEPPER & CHEDDAR GRITS, CANDIED BACON, BASIL OIL, SCALLION - \$18

PORK CHOP

SOUS VIDE PORK CHOP, APPLE CIDER REDUCTION, CRAISINS, APPLE, CARAMELIZED ONION, CHEDDAR GRITS - \$18

RIGGIES RUSTICA

MEZZI RIGATONI, SAN MARZANO TOMATO SAUCE, GRILLED CHICKEN THIGHS, ITALIAN SAUSAGE, CHERRY PEPPERS, CARAMELIZED ONIONS, HEAVY CREAM, SHAVED PARMESAN - \$19

VEGETABLE RIGATONI

MEZZI RIGATONI, SAN MARZANO AND GRILLED EGGPLANT SAUCE, CARAMELIZED ONIONS, ROASTED RED PEPPERS, CHERRY PEPPERS - \$19

SEARED SCALLOPS

EDAMAME SUCCOTASH, BROWN-BUTTER CARROT PUREE, CELERY CHIMICHURRI - \$23

DAILY SPECIALS

SUNDAY BURGER & A BEER

GET A SMASH BURGER AND ANY DRAFT BEER - \$13

MONDAY MARGARITA MONDAY

TWO FOR ONE MARGARITAS

TUESDAY TAG US TUESDAY

TAG US ON INSTAGRAM OR FACEBOOK @YARDSGRILLE, GET HALF OFF ANY COCKTAIL

WEDNESDAY WINE DOWN WEDNESDAY

HALF OFF ALL BOTTLES OF WINE

THURSDAY THIRSTY THURSDAY 3-6PM

ALL WELL MIXED DRINKS, DRAFT BEERS & CLASSIC ONE IRONS \$3, \$4, \$5 ON THE HOUR

FRIDAY PRIX FIXE FRIDAY

DINNER FOR 2 FOR \$50! YOUR CHOICE OF ONE APPETIZER, 2 ENTRÉES, AND 1 DESSERT FROM OUR FEATURED SELECTIONS OF THE NIGHT. PAIR A WINE TASTING WITH EACH COURSE FOR \$20

SATURDAY PRIME RIB

SOY BALSAMIC MARINATED PRIME RIB SERVED WITH 1 SIDE AND HOUSE MADE ROLLS. 3 SIZES AVAILABLE

DESSERT

HOMEMADE - \$13

CARMEL APPLE SHORTCAKE

BISCUIT, CINNAMON MASCARPONE MOUSSE, APPLE COMPOTE, SALTED CINNAMON CARAMEL

PUMPKIN CHEESECAKE

BOURBON CRANBERRIES, CANDIED PEACANS

S'MORES TARTE

GRAHAM CRACKER CRUST, SALTED GANACHE, TOASTED MARSHMALLOW PEANUT BUTTER

BREAKFAST AVAILABLE DAILY

PLEASE ASK YOUR SERVER FOR DETAILS