YARDS

~ SNACKS ~

YARDS WINGS

FRIED POTATOES

BAVARIAN PRETZEL

SAFFRON ARANCINO

REUBEN FRITTERS

JONAH CRAB TOAST

HOUSEMADE PICKLES

SPICED NUTS

PORK BELLY KEBABS

AHI TUNA POKE

FOIE GRAS POUTINE

smoked long hot sauce | 12

Locatelli and rosemary, garlic aioli* | 7

Yards mustard and horseradish-honey butter* | 6

lamb ragú, Grana Padano | 8

Russian dressing | 11

Calabrian chiles and chives | 14

cauliflower, turnip and beets* | 6

garam masala, honey* | 5

Tavern Spruce glaze | 9

white soy, macadamia, avocado | 15

cheddar cheese curds | 14

STEAMED MUSSELS leeks and parsley, grilled bread | 12

SOUPS AND SALADS

YARDS COBB SALAD

GREEN SALAD

MINESTRONE

avocado, egg, mustard vinaigrette* | 9

zucchini, radish, honey-lemon dressing* | 8

Swiss chard and basil | 7

∞ SANDWICHES ∞

FRIED CHICKEN

ROAST PORK

SMOKED CHEDDAR BRATWURST

YARDS PATTY MELT

CRABCAKE

PLOUGHMAN'S SANDWICH

b&b pickles, buttermilk ranch | 9

fermented broccoli rabe, provolone | 10

sauerkraut, Yards mustard | 10

Brawler onions and Swiss, rye \mid 12

pickled purple cabbage, Peppadew aioli \mid 16

liverwurst, sharp cheddar, apple | 8

o entrées o

THE YARDS BBQ PLATTER

Texas brisket, cheddar bratwurst, St. Louis ribs with cole slaw and potato salad (for two) \mid 32

PHILLY PALE CHICKEN

VENISON CHILI

FISH AND CHIPS

MISO RAMEN

fried potatoes and braised greens (half or whole) | 16 / 24

smoked butternut squash, maple cornbread | 14

Atlantic cod and minted mushy peas | 18

mushroom dashi, 6-minute egg, charred broccolini* | 12

ODESSERTS O

BASSETTS ICE CREAM

by the scoop | 3

BEER FLOAT

Love Stout | 8

ROOT BEER FLOAT

Yards Root Beer | 6

SHAKE

malted or banana-coffee | 6

LOVE STOUT CHOCOLATE MOUSSE | hazelnut praline, chantilly | 8