

STARTERS

PRETZEL CHARCUTERIE Large bavarian pretzel, assortments of meats and cheeses, served with the honey pot mustard and beer cheese. 17

BAVARIAN PRETZEL Served with honey pot mustard and beer cheese. 10

BBQ PORK EGGROLLS Handcrafted in house served with spicy aioli dip. 11

ONION RINGS With Texas pettle sauce. 8

CHEESESTEAK EGGROLLS Handcrafted in house served with a spicy ketchup. 11

YARD BALLS Stuffed with sausage & broccoli rabe over marinara sauce. 13

PUB NACHOS Homemade tortilla chips topped with Monterey jack cheese, jalapeños, peppadew peppers, fresh pico de gallo served with salsa and sour cream. 12 • Add chicken / BBQ pork +5 / brisket +9

FRIED PICKLES Lightly battered dill pickles served with sriracha aioli. 8

PIEROGIES Stuffed potato and cheese sauteed in butter with carmelized onions bacon bits and shredded cheese in a butter sauce. 10

SMOKED BEEF BRISKET POUTINE Served with fries over gravy and cheese curds. 16

HOMEMADE SWEET TENDERS + FRIES With honey mustard. 13

OG Tenders + Fries With honey mustard. 13

SHRIMP LEJON With our horseradish sauce. 13

CHICKEN QUESADILLA Grilled chicken, melted Monterey jack cheese and fresh pico de gallo, salsa and sour cream. 13 • Add blackened chicken

MOZZARELLA STICKS Fresh mozzarella cheese fried to perfection. Served with homemade marinara. 8

BASKET OF FRIES 6 • Add cheese whiz +2



SOUP & SALADS

FRENCH ONION Rich beef broth enhanced by red wine, fresh thyme, caramelized onions, toasted French bread croutons and gooey melty cheese. 8

SOUP OF THE DAY MP

CLASSIC SALAD Cherry tomato's, red onions, croutons, and cheddar cheese. Your choice of dressing. 8

CAESAR SALAD Served with croutons, parmesan cheese with classic Caesar dressing on the side. 8

CHEF'S CREATION SALAD Spring mix, red onions, candied walnuts, grilled chicken, cherry tomatoes fresh mozzarella tossed in a balsamic dressing. 17

Add Grilled or Blackened Chicken +5, Shrimp +9, Salmon +9, Crab Cake +12

WINGS

BONE IN 14 • **BONELESS** 13

Sauces: Hot • Mild • BBQ • Bourbon • Korean BBQ
Mango Habernao • Dusted Buffalo • Teriyaki
Flaming Honey Garlic • Garlic Parmesan
Molasses Black Garlic • Lemon Pepper

SANDWICHES

All sandwiches served with fries.

ROAST BEEF House roasted hand carved beef, melted provolone cheese with a spicy aioli sauce topped with fried onion petals and served with a side of au jus. 15

PORK CUTLET SANDWICH Flat iron pork served with sun dried tomatoes, broccoli rabe, sharp provolone on a flat bread. 17

DILL CHICKEN SANDWICH Fried chicken breast topped with lettuce, tomato, dill pickle aioli sauce on a seeded brioche bun. 15

ROAST PORK Juicy, tender, sliced roast pork topped with sharp provolone cheese and broccoli rabe. Served on a long seeded roll with a side of au jus. 15

BBQ PORK SANDWICH Slow roast pork, tossed in homemade bbq sauce, topped with coleslaw on a brioche bun. 15

CALI CHICKEN Grilled chicken layered between crispy bacon, mayo, lettuce, tomato, pepper jack cheese, and avocado. Served on rye toast. 14

CRAB CAKE Served with lettuce, tomato, and dill aioli sauce. 18

BIRRIA DIP Beef birria, pepper jack cheese, caramelized onions on a seeded long roll. Served with the au jus. 18

FISH AND CHIPS Fried cod fish served with French fries and coleslaw. 16

FOLLOW US & STAY UP TO DATE

Check out our live events, Quizzo, weekly entertainment and dueling guitars.



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.

TACOS

FISH TACOS

Fried cod with cole slaw, pico de gallo, and drizzled over with a siracha ranch. 15

SHRIMP TACOS

Grilled shrimp with shredded lettuce, pico de gallo, and drizzled over with a habernao sauce. 15

OPEN FACE CHICKEN TACO

Chopped chicken, pico de gallo, cheese mix, drizzled over with chipotle ranch. 12

BURGERS

4H BURGER

Topped with lettuce, tomato, applewood smoked bacon, and a southern style cheese spread. 16

CLASSIC BURGER

Topped with American cheese, lettuce, and tomato. 15

BACON BLUE JAM BURGER

Topped with tomato, cheese blue, lettuce, bacon jam sauce on a seeded brioche bun. 16

CHEESESTEAK

CLASSIC CHEESESTEAK

Chopped fine ribeye meat with melted American cheese on a fresh long roll. 13

THE YARD CHEESESTEAK

Chopped fine ribeye meat with melted cooper sharp cheese, pepperoni bits, and a hot honey glazed drizzle. 15

DELCO CHEESESTEAK

Chopped ribeye meat with cheese whiz, American cheese, fried onions, and sweet peppers. 15

CHICKEN CHEESESTEAK

Chopped chicken with melted American cheese on a fresh long roll. 13

BUFFALO CHICKEN CHEESESTEAK

Chopped chicken cheesesteak meat with buffalo sauce and topped with melted American cheese and drizzled in ranch on a long roll. 14

PIZZA STEAK

Chopped fine ribeye meat with melted mozzarella and marinara. 15

PIZZA

SM 11 • LG 20

Cheese Pizza / White Pizza

Toppings: Pepperoni, sausage, mushrooms, ham, bacon, broccoli, spinach, onions, hot peppers, extra cheese +2

KIDS MENU

KIDS CHEESEBURGER and Fries. 10

KIDS GRILLED CHEESE Served with Fries. 10

CHICKEN FINGERS Served with Fries. 10

MACARONI AND CHEESE 10

KIDS PASTA Butter or rosa sauce. 10

BEVERAGES

SODA & ICED TEA

Coke | Diet Coke | Sprite
Ginger Ale | Lemondae
Hanks Root Beer
Freshly Brewed Iced Tea

ROOTBEER FLOAT 6

ENERGY 5

Red Bull Energy Drink or Sugar Free

TEA

HOUSE CUP COFFEE

Regular and Decaf

Featured Cocktails

MOSCOW MULE

vodka, ginger and lime

TIPSY PUNCH

vodka, cranberry, orange juice
and ginger ale

BLUEBERRY MARAGRITA

fresh blueberries,tequila and lime

EXPRESS MARTINI

Vodka, coffee liqueur

MUDSLIDE

Vodka, Kahlua, Baileys

DRAFT LIST

Guinness
Miller Lite
Yuengling Lager
Stella Artois
Yard's Philadelphia Pale Ale
Blue Moon
Angry Orchard
Sterling Pig, This Little Piggy IPA
Ask about our Seasonal Drafts!

WINE

WHITE & ROSE

Banfi San Angelo Pinot Grigio
Josh Chardonnay
Kendall Jackson Chardonnay
J Lohr Riesling • La Jolie Rose

SPARKLING

Prosecco 187m
Scandi Champagne

HOUSE

Chardonnay • Pinot Grigio
Sauvignon Blanc • Rose
White Zinfandel • Moscato
Pinot Noir • Merlot
Cabernet Sauvignon

RED

Josh Cabernet Sauvignon
J Lohr Cabernet Sauvignon



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