
SMALL PLATES

GNOCCHI *hand-rolled potato gnocchi, roasted chicken, gorgonzola cream, spinach, spiced walnuts ... 11*

CALAMARI FRITTO *fried calamari steak, tubes & tentacles, agrodolce, gazpacho aioli ... 11*

HUMMUS & PITA *grilled pita, house-made hummus, feta cheese, kalamata olives, chili oil ... 8*

BRUSCHETTA *wood-fired goat cheese, balsamic basil tomatoes, roasted garlic, baguette ... 12*
add olive tapenade ... 3 add prosciutto ... 4

BEEF CARPACCIO *goat cheese, oven dried tomato, white truffle oil, arugula, crostini ... 14**

CRAB CAKE *lump crab, preserved lemon aioli, arugula salad, Fresno chili oil ... 15*

MUSSELS MEUNIÈRE *PEI mussels, white wine thyme cream sauce, garlic parmesan frites ... 12**

SHRIMP A LA PLANCHA *skillet seared prawns, baguette, dry sherry, fresno chili butter ... 18*

CHICKEN PIADINI *roasted chicken, peppers, feta cheese, hummus, spinach, chili oil, crispy thin crust ... 12*

WHOLE ROASTED CAULIFLOWER *parmesan crusted and wood fire oven roasted, green goddess dressing 15*

SALADS & SOUPS

add grilled chicken ... 4 add grilled shrimp ... 8 add grilled salmon ... 11

GREEK *cucumber, tomatoes, red onion, kalamata olives, feta, citrus vinaigrette ... 8 gf*

ROASTED BEET *roasted and marinated red & golden beets, goat cheese, almonds, orange segments, arugula, citrus vinaigrette ... 9 gf*

CAESAR *romaine, parmesan, red peppers, garlic croutons, Caesar dressing ... 8*

BILL'S CHICKEN *honey mustard, chicken tenders, egg, tomato, artichoke, avocado, YaYa's cheese blend, balsamic vinaigrette ... 13 gf*
(gf if ordered with grilled chicken)

CHICKEN COBB *chicken breast, romaine, bacon, tomato, gorgonzola, avocado, cucumber, egg, radish, red onion, parmesan-buttermilk dressing ... 13 gf*

PEAR AND AVOCADO *artisan greens, gorgonzola, pear, avocado, candied pecans, bacon Dijon vinaigrette ... 9*

GRILLED SALMON *crispy potato, walnuts, gorgonzola, feta, bacon, cranberry vinaigrette ... 17 gf*

HOUSE or CHEF'S SOUP OF THE DAY ... 5

BUILD YOUR OWN DUET

½ portion of Greek, Caesar or Roasted Beet Salad, with any half sandwich or soup ... 11

½ portion of Salmon, Cobb or Bill's Salad, with any half sandwich or soup ... 14

SIDES

BRULÉED POTATOES *YaYa's signature creamy shredded potatoes with three cheese blend and chives ... 5**

YUKON GOLD POTATOES *crispy Yukon potatoes tossed with butter and herbs... 4*

ROASTED PEPPERS AND CORN *sweet summer corn, red peppers, harissa butter ... 4**

CREAMED BRUSSEL SPROUT WITH BACON ... 4

WOOD-FIRED PIZZAS AND FLATBREADS

MARGHERITA *provolone, mozzarella, fontina, goat cheese, red onion, tomato, basil ... 12*

PEPPERONI *jumbo pepperoni, crimini mushrooms, roasted garlic cloves, marinara ... 13*

SEAFOOD PIZZA *garlic cream, roasted garlic, sliced Scallop, shrimp, fried calamari, dill, peppadew, scallion, Yaya's cheese blend... 21*

FIVE MEAT PIZZA *Italian sausage, beef tenderloin, sliced smoked ham, oven roasted chicken, crispy bacon, marinara, Yaya's cheese blend ... 16*

CHICKEN AND MUSHROOM *bacon, Italian bechamel, spinach, roasted red peppers, mushrooms, truffle oil, over-roasted chicken, Yaya's cheese blend ... 13*

Gluten free pizza crust available upon request

**consuming raw or undercooked product can lead to food borne illness*

GENERAL MANAGER: ANGIE STEED
EXECUTIVE CHEF: IZAAK WINTER

BISTRO SPECIALS

YAYA'S ROASTED CHICKEN *crispy Yukon Gold potatoes, roasted garlic, chilies, caperberries, kalamata olives, pan jus ... 15 gf*

ATLANTIC SALMON *grilled atlantic salmon, crispy yukon potato, smoked artichoke, sun-dried tomato, brussel sprouts, roasted yellow romesco ... 19*

RAINBOW TROUT *Japanese white sweet potato puree, oyster mushroom, beech mushroom, broccolini, cauliflower, sauce vierge ... 17 gf*

BISTRO STEAK *grilled flat iron steak, charred corn, roasted peppers, chili compound butter ... 17 gf*

PASTA

ANGEL HAIR POMODORO *sautéed roma tomatoes, garlic, extra virgin olive oil, fresh basil ... 13 full (9 half)
add chicken ... 4 add shrimp ... 8*

BAKED LASAGNA *Italian sausage, fresh pasta, beef marinara, ricotta & Italian cheeses ... 18 full (14 half)*

SHRIMP LINGUINI *tiger shrimp, linguini pasta, over-roasted tomatoes, spinach, garlic sweet vermouth-sage sauce ... 20 full (16 half)*

PENNE CARBONARA *roasted chicken, sweet peas, caramelized onion, crispy bacon, parmesan, black pepper garlic cream ... 16 full (12 half)*

BEEF & MUSHROOM CAVATAPPI *caramelized onion, arugula, goat cheese, sherry mushroom cream, grilled beef tenderloin ... 25*

BLACKEND SHRIMP RISOTTO *blackened grilled shrimp, sweet corn, english peas, herb compound butter ... 20 (16 half)*

all pastas except lasagna available to be prepared with gluten free pasta

BETWEEN THE SLICES

all sandwiches are served with fries unless otherwise specified

BEEF TENDERLOIN SANDWICH *grilled beef tips, roasted mushrooms, crispy onions, mozzarella, roasted tomato jam, dijon horseradish on a brioche bun ... 14*

ROASTED TURKEY *thick cut bacon, jack cheese, avocado, lettuce, tomato with bleu cheese mayo on toasted sourdough ... 11*

WOOD GRILLED CHICKEN & BACON *herb marinated chicken breast, thick cut bacon, sharp cheddar, sliced avocado, lettuce, tomato & onion with garlic aioli on a grilled brioche bun ... 11*

BEYOND BURGER *blended vegetable burger, avocado, toasted brioche bun ... 14*

BOURBON GLAZED HAM & CHEESE *shaved smoked ham, goat cheese, provolone, tomato aioli, caramelized onion, toasted sourdough...13*

STEAK BURGER *house ground tenderloin, cheddar cheese, lettuce, tomato, onion, pickle....13*

DESSERTS

CHOCOLATE SOUFFLE *crème anglaise, vanilla ice cream ... 8 gf* **TIRAMISU** *coffee flavored custard, lady fingers soaked in espresso ... 8*

PHYLLO BROWNIE *house-made brownie, phyllo, creme anglaise, vanilla bean ice cream ... 8*

BERRY COBBLER *seasonal berries, house-made cobbler, vanilla bean ice cream ... 8*

PEACH BREAD PUDDING *caramel sauce, vanilla bean ice cream ... 8*

CHEESECAKE *topped with house-made chocolate ganache ... 8*

TRIO CRÈME BRULEE *chocolate, vanilla and signature daily flavor ... 8*

Yayas
EUROBISTRO

*gf indicates gluten free dishes, other items may be modified to be gluten free, please ask your server
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