



A HISTORY OF THE YANGMING BUILDING

The first known building on the site of what is now Yangming was a tavern, licensed in 1765 to Peter Evans. In 1773, new owner Jacob Wynkoop changed the name to the “Seven Stars” and hung out a sign picturing the Big Dipper. During its colorful history, the tavern was also called “The Rose and Crown,” a name borrowed from Oliver Cromwell’s coat of arms.

In 1831, the “Old Store” was built on the triangular site bound by County Line Road and Old Lancaster Road (now Conestoga Road). It was later renamed the General Store, and operated by Thomas Crosely and his wife. The store again changed hands in 1869, when it also housed the West Haverford Post Office.

In 1896, new owners Jessie Weaver and Milford Baldwin ran the “Baldwin Store.” Later, it became a grocery and feed store. The upstairs loft served as a community gathering place and a setting for prizefighters and minstrel shows. Bryn Mawr fight fans saw Jack Johnson fight here before he became World Champion.

In the 1930’s, the building again housed a restaurant, the Conestoga Mill. Ownership changed on four more occasions before Gus Avgerinos took over the restaurant in 1979.

In April 1990, I bought the restaurant. After a major interior and exterior renovation, the restaurant re-opened one year later as Yangming, which means “sunny, bright and happy.” Eleven years later, Yangming has again been fully renovated, and continues to pursue the highest standard of culinary art and innovation.

I look forward to serving you the finest cuisine in a warm and elegant setting, now and in the years ahead.

Michael M. Wei

Recent renovations to our elegant Continental Room have dramatically enhanced the great hall, which will accommodate private parties of up to 200 guests.



LUNCHEON MENU

YANGMING

Haverford Avenue & Conestoga Road Bryn Mawr, PA 19010

610-527-3200 (fax) 527-0229

www.yangmingrestaurant.com

APPETIZERS

CRISPY SPRING ROLLS Stuffed with shrimp, chicken and vegetables	3.95
☯ STEAMED CRABMEAT SAUMAI	7.95
PAN-FRIED TRI-MUSHROOM DUMPLINGS With shiitake, portabella and cremini mushrooms, jalapeño pepper and bleu cheese	7.50
STEAMED OR PAN-FRIED PORK DUMPLINGS	6.95
BARBECUED BABY SPARERIBS Brushed with our chef's special spicy barbecue sauce	8.95
CHAR-GRILLED SATAY LAMB Tender sliced lamb marinated with satay barbecue sauce and char-grilled	7.95
☯ GRILLED THAI CHICKEN With a spicy peanut vinaigrette	6.50
GOLDEN CRABMEAT PURSE Filled with jumbo lump crabmeat and cream cheese with a tangy chili sauce	9.95
JUMBO SHRIMP IN CRISPY SHREDDED PHYLLO DOUGH With coconut, accompanied by a trio of special dipping sauces	8.95
CHINESE PIZZA Peking style scallion pancake	3.95
CHICKEN CURLS IN LETTUCE Minced chicken, fresh water chestnuts, mushrooms, celery and pine nuts, served in a lettuce cup	8.95
☯ SPICY VEAL RAVIOLI In spicy olive oil, jalapeño pepper, ginger and garlic vinaigrette	6.95
POACHED SZECHUAN SEAFOOD DUMPLINGS Filled with shrimp and scallops with spicy sesame sauce	6.95
DIM SUM SAMPLER FOR TWO Spring roll, pork pot stickers, tri-mushroom pot stickers and Szechuan seafood dumplings	11.95

SALADS

☯ MIXED GREEN SALAD In a light raspberry vinaigrette	4.95
CAESAR SALAD WITH ASIAN PEAR With diced chicken tenders, crispy romaine, Parmesan croutons in a classic dressing	7.50
PEKING DUCK SALAD With artichoke hearts and baby greens in a peppery olive oil vinaigrette	7.95
☯ CRABMEAT AND MANGO SALAD Jumbo lump crabmeat, fresh water chestnuts, red onion and mint in a spicy Thai basil vinaigrette	9.95
ANGEL HAIR WITH SPICY SESAME SAUCE	5.75

SOUPS

YANGMING WONTON SOUP	2.25
HOT & SOUR SOUP	2.25
SHRIMP COCONUT SOUP With shiitake mushrooms, glass noodles, galangal, lemongrass, leeks and Thai basil	5.50

BEVERAGES

SODA 1.75	JUICE 2.25	TEA 1.25	COFFEE 1.25
SPARKLING OR STILL BOTTLED WATER (SM) 3.50 (LG) 5.95			

☯ These items are low in cholesterol and fat, and moderate in sodium and calories.

The Winner's Choice is a program of the Main Line Health Family of Hospitals—The Bryn Mawr Hospital, Bryn Mawr Rehabilitation, The Lankenau Hospital and Paoli Memorial Hospital—with support from ARA Services.

18% gratuity will be added to all parties of 10 or more

ENTREES

☛ STEAMED MIXED VEGETABLES IN BAMBOO STEAMER	7.75
☛ SPICY RICE VERMICELLI SINGAPORE STYLE With shredded chicken, snow peas, wild mushrooms and carrots in a light curry sauce	7.75
SPICY PAD THAI WITH JUMBO SHRIMP With vegetables and crushed peanuts in a spicy squid sauce	8.95
ANGEL HAIR PASTA & JUMBO SHRIMP With fresh basil, garlic and sesame sauce	9.50
☛ CHICKEN WITH VEGETABLE SAUTÉ	7.75
☛ VERY SPICY WILD-PEPPERED CHICKEN Shredded chicken with snow peas, wild mushrooms and peppers in a spicy rice wine sauce	7.75
MU-SHU CHICKEN Shredded chicken sautéed with cabbage strips, wood mushrooms and egg, served with Hoisin sauce and two Mandarin pancakes	8.50
MANGO CHICKEN WITH MIRIN BRANDY SAUCE With fresh water chestnuts, oyster mushrooms and sweet peppers	8.50
GENERAL TSO'S SPICY CHICKEN Tender morsels of chicken in an ethereal blend of special ingredients to impart the merest crispness and exquisite flavor	8.50
SWEET & SOUR CHICKEN	7.75
FOUR FLAVOR BEEF Sliced tender beef with leeks, broccoli & young ginger in a lemongrass sauce	8.50
SPICY, CRISPY ORANGE BEEF Tender filet of beef, delicately sautéed with a hot orange peel sauce	9.50
MONGOLIAN LAMB Slices of tender leg of lamb and scallions sautéed with a Mongolian barbecue sauce	9.50
☛ VEAL ESCALLOPS WITH BLACK BEAN SAUCE Tender veal escallops sautéed with leeks and onions in a rice wine black bean sauce	9.50
SHRIMP WITH VEGETABLE SAUTÉ With broccoli, snow peas and water chestnuts in a light garlic sauce	9.50
LEMONGRASS SAKE SHRIMP With oyster mushrooms, shallots, zucchini and red peppers	9.50
SHRIMP WITH HONEY WALNUTS Jumbo shrimp, crispy outside, tender inside, sautéed with a special house garlic sauce and topped with house-made honey walnuts	10.50
WOK-TOSSED MUSTARD COCONUT SHRIMP Crispy jumbo shrimp in a mustard coconut sauce topped with house-made toffee pine nuts	10.50
SAUTÉED JUMBO LUMP CRABCAKE With fresh basil and white wine mustard sauce	11.95

SANDWICHES

GRILLED CHICKEN BREAST With mango chutney glaze, arugula and sliced Fuji apples, Dijonnaise sauce, on a crusty roll	8.95
TURKEY CLUB Layers of tasty turkey, ham, cheese and bacon on whole grain bread	8.95
BEEF TENDERLOIN AND SHIITAKE MUSHROOMS With Vidalia onions, peppers and crumbled bleu cheese on an English muffin	10.95
TUNA SALAD PITA With red onions, baby greens and tomatoes on a grilled pita	8.95
GRILLED CAJUN SPICED BLACK ANGUS BEEF BURGER With caramelized peppers, Jack cheese, remoulade sauce, Asian slaw, potato chips, Kaiser roll.	10.95