

YANKEE DOODLE TAP ROOM

APPETIZERS & SMALL PLATES

- French Onion Soup** 7
Toasted bagel chips, Swiss & provolone cheese, frizzled onions
- Tap Room Nachos** 16
Pulled pork, Pico de Gallo, Monterey Jack cheese sauce, black olives, pickled jalapenos, chipotle sour cream, tortilla chips
- Lemon Pepper Calamari** 14
Shishito peppers, buttermilk breading, house made remoulade
- Nassau Wings (GF)** 13
A dozen golden fried wings in buffalo or barbecue sauce, or Cajun dry rub
- Hummus (V)** 12
Duo of garlic hummus and spread of the day, Kalamata olives, pita or celery and carrots
- Ahi Poke Nachos** 16
Ahi tuna, wonton chips, avocado, cucumbers, red onion, sweet ginger soy dressing, Sriracha and wasabi aioli, sesame seeds
- Grilled Cheese Bites** 13
Cheddar, Provolone, Swiss, Applewood bacon, two slices of brioche, tomato basil sauce
- Roasted Brussel Sprouts (GF)** 11
Brussel sprouts, cauliflower puree, candied bacon
- Charcuterie Plate** 18
Assortment of cured meats, cheeses, and fruit

HANK'S GOURMET SODA

- Vanilla Cream Orange Cream
Black Cherry Grape



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ENTRÉES

- Nassau Inn Chicken Pot Pie** 20
Bell & Evan's all-natural chicken, seasonal vegetables, flaky crust, side salad
- Seared Salmon** 25
Seared, Roasted Salmon served on a bed of seafood, onions, bell peppers and chorizo risotto in a rich, chopped tomato and saffron broth
- Stuffed Gnocchi (V)** 20
Porcini stuffed gnocchi, roasted vegetable medley, brown butter sage sauce
- Sous vide Ribeye 16oz (GF)** 32
Cooked ribeye, seared and topped with a roasted garlic compound butter, served with Tap Room mashed potatoes and roasted asparagus
- Thai Sesame Scallops** 28
Seared scallops, over soba noodles, cabbage, bell peppers, onion, carrots, cucumbers, in Thai sesame soy sauce
- Filet Mignon 8oz (GF)** 34
Seared to your liking and topped with a Bordelaise sauce, served with Tap Room mashed potatoes and roasted carrots and parsnips.
- Stuffed Pork Chop** 30
Sausage, granny smith apple and sage dressing, roasted potatoes, Brussel sprouts and kale hash, honey bourbon demi-glace
- Beef Cheeks and Spätzle** 28
Braised beef cheeks, sautéed spätzle, braised red cabbage, mushroom and onion pan gravy, topped with horseradish cream and fried onions
- Cajun Shrimp & Crawfish Etouffee** 22
Tomato based roux mixed with shrimp, crawfish, bell peppers, celery and onions, white rice

SIDES

- House Made Pickled Vegetable (V, GF)** 4
- Pub Fries (V)**
- Vegetable du Jour (V, GF)**
- Truffle Parm Fries (V)**
- Brussel Sprouts with Cauliflower Puree & Candied Bacon**
- Truffle Mac & Cheese**

SALADS

- Add chicken or shrimp to any salad \$6, salmon or steak \$12*
- Deconstructed Falafel (V)** 13
Mixed greens, onion, cucumber, tomatoes, pita, cucumber yogurt dressing
- Thai Chicken** 16
Soba noodles, cabbage, bell peppers, onion, carrots, cucumbers, chopped boneless chicken breast, romaine lettuce, coconut lime dressing
- Roasted Beet & Pear (V, GF)** 14
Candied walnuts, roasted beets, poached pears, cherry tomatoes, mixed greens, arugula, goat cheese mousse, champagne vinaigrette
- House (V, GF)** 10
Mixed greens, toasted pecans, red onions, tomatoes, bleu cheese, balsamic dressing

BURGERS

- Gluten free sweet potato fries & rolls available upon request.
\$2 Applewood Bacon.*
- Wagyu Black Truffle** 26
8 oz. American wagyu beef, mixed with ground truffles, shredded lettuce, Dijon aioli, aged cheddar cheese, tomato onion jam, toasted onion brioche bun, herb roasted potatoes
- The Nassau** 16
A blend of ground brisket, short rib, and chuck. Choice of cheese (American, Swiss, cheddar, provolone, fresh or smoked mozzarella), lettuce, tomato, red onion, toasted brioche roll, French fries. Additional beef patty \$8
- Quinoa Veggie (V)** 14
Made with quinoa, black beans, red peppers, roasted garlic and carrots, choice of cheese (American, Swiss, cheddar, provolone, fresh or smoked mozzarella) lettuce, tomato, red onion, pickle, toasted brioche roll, French fries
- Substitute salad or Truffle Parm fries \$3
(V) Vegetarian, (GF) Gluten Free*