

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 & SANDWICHES

Nassau Inn Chicken Pot Pie	16
Bell & Evan's all-natural chicken, seasonal vegetables, flaky crust, side salad	
Chicken Waffle Sandwich	16
Grilled chicken breast served between two waffles, Thai chili, lettuce, tomato, onion, French fries	
Smoked Beef Brisket Sandwich	16
House smoked barbeque brisket, torpedo roll, coleslaw, French fries	
Cuban Sandwich	15
Roasted pork, ham, Swiss cheese, pickles, Dijon mustard, Sweet Potato fries	
French Dip	16
Quarter sub, Swiss cheese, provolone cheese, French onion soup	
Salmon Piccata (GF)	20
Sautéed kale and white bean hash, lemon caper sauce	
Cajun Shrimp & Crawfish Etouffee	17
Tomato based roux mixed with shrimp, crawfish, bell peppers, celery and onions, white rice	
Quiche Du Jour (V, GF)	14
Gluten free savory egg tart, side salad	

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 (GF)	
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.

Add \$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	
<i>Substitute salad or Truffle Parm fries \$3</i>	
<i>(V) Vegetarian, (GF) Gluten Free</i>	