

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, 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**
- 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
5 Made with quinoa, black beans, red peppers, roasted garlic and
6 carrots, choice of cheese (American, Swiss, cheddar, provolone, fresh
7 or smoked mozzarella) lettuce, tomato, red onion, pickle,
8 toasted brioche roll, French fries
- Substitute salad or Truffle Parm fries \$3*
8 (V) Vegetarian, (GF) Gluten Free
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