

YANKEE DOODLE TAP ROOM

APPETIZERS

French Onion Soup	7
A crock of French onion soup with bagel chips, melted Swiss and provolone topped with frizzled onions	
Nassau Wings (GF)	13
Choice of one dozen buffalo, bbq, or Cajun rub	
Hummus/Baba Ganoush (V, GF)	13
Roasted garlic, Kalamata olives, chopped tomato, parsley, grilled pita, carrots and celery	
Barbacoa Nachos (GF)	17
Slow roasted beef topped with creamy Queso blanco, shredded lettuce, diced tomatoes, cotija cheese and an avocado crema	
Fried Calamari (GF)	15
Thick cut, deep fried calamari tubes tossed in a house made General Tso's sauce finished with toasted sesame seeds and scallions, over a vegetable slaw	

SMALL PLATES

Wild Mushroom Naan (V)	12
Roasted wild mushrooms and caramelized onions with arugula and goat cheese finished with a smoked paprika aioli on toasted naan	
Fried Sprouts (GF)	14
Crispy fried Brussels sprouts with applewood smoked bacon and potatoes, with a parsnip puree and maple syrup drizzle, topped with a sunny side up egg	

ENTRÉES

Chimichurri Salmon (GF)	25
Seared chimichurri marinated salmon served with a white bean and bacon ragout and ancho chile mousse	
Stuffed Chicken (GF)	25
Italian sausage risotto stuffed chicken breast, sautéed broccoli rabe, herb chicken jus	
Porcini Stuffed Gnocchi (V)	20
Pan seared gnocchi, asparagus tips, onions, spinach, mushrooms and bell peppers with a goat cheese mousse, marinara smear and finished with aged parmesan	
Sous Vide Ribeye	34
16oz. sous vide ribeye topped with frizzled onion and a bacon and mushroom gravy, sided with loaded baked potato mashed and sautéed broccoli	
Grilled Pork Chop (GF)	29
Grilled center cut pork chop, sweet potato puree, crispy Brussels sprout hash with bacon and onions, topped with a honey herb compound butter	

SIDES

Pub Fries (V, GF)	6
Vegetable du Jour (V, GF)	7
Truffle Parm Fries (V, GF)	8
House Salad (V, GF)	10
Mixed greens, toasted pecans, red onions, tomatoes, bleu cheese, balsamic dressing	

HANK'S GOURMET SODA

Vanilla Cream	Orange Cream
Black Cherry	Grape
	Birch Beer

SALADS

<i>Add Chicken \$6, Add Shrimp \$8, Add Steak or Salmon \$12</i>	
Roasted Beet Salad (V, GF)	15
Roasted beets, arugula, spinach, goat cheese and spicy cashews tossed in a honey balsamic dressing	
Blackened Salmon Caesar Salad (GF)	19
5oz Blackened salmon, Romaine lettuce, shaved Brussels sprouts, bacon, diced egg, avocado, roasted garlic croutons. Creamy Caesar dressing	
Seared Ahi Salad	20
Sliced and seared 4oz tuna, mixed greens, rice noodles, cucumbers, Asian slaw, tomatoes, and avocado, topped with a hot mustard rice wine dressing, soy glaze, and wonton chips	

BURGERS

Gluten free sweet potato fries & rolls available upon request. Add \$2 Applewood Bacon.

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	
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, French fries	
Veggie (V)	15
Black beans, chickpeas, onions, mushrooms, bell peppers, roasted garlic and quinoa. Choice of cheese, on a brioche bun served with French fries	
<i>Substitute salad or Truffle Parm fries \$3 (V) Vegetarian, (GF) Gluten Free</i>	



Follow Us! #DoTheDoodle @YankeeDoodleTapRoom @Nassau_Inn