

# YANKEE DOODLE TAP ROOM

## APPETIZERS

Vegetarian Chili (V, GF)	8
Topped with cheddar cheese and sour cream	
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	
Barbacoa Nachos (GF)	17
Slow roasted beef topped with creamy Queso blanco, shredded lettuce, diced tomatoes, cotija cheese and an avocado crema	
Black Bean Hummus (V, GF)	13
Topped with pico de gallo and cotija cheese sided with tri-color tortilla chips	
Calamari (GF)	15
Fried with spicy marinara	

## SMALL PLATES

Ahi Poke Stack	18
Seasoned rice, avocado, tuna, cucumbers, fried wontons, hot mustard aioli, ginger soy	
Brussels Sprouts (GF)	12
Fried Brussels sprouts, thick cut bacon, shallots, roasted apples, Brown butter, lemon and honey aioli	
Burratta Naan	14
Grilled Naan, red onions, basil, arugula, tomato and prosciutto with balsamic glaze and fig spread	

## ENTRÉES

Half Rack of Ribs (GF)	20
Maple bourbon BBQ glazed ribs, coleslaw and sweet potato fries	
Wild Mushroom Grilled Cheese (V)	14
Roasted mushrooms, roasted shallots, fried onions, kale, smoked Gouda and aged white cheddar, black truffle butter on thick cut sourdough bread with a side of fries	
Seared Salmon	24
7 oz. pan seared salmon atop a pappardelle puttanesca tossed with roasted asparagus and spinach	
Soy Glazed Tofu Udon Stir Fry (V)	20
Marinated tofu pan fried, zucchini, squash, carrots, cabbage, Udon noodles, tossed in a roasted garlic miso broth	
Pan Fried Ribeye (GF)	34
Black truffle gruyere mashed with roasted asparagus, topped with a sherry Demi	
Coq Au Vin	22
Sous vide heirloom chicken breast, mushrooms, carrots, pearl onions, potato and cauliflower puree, crispy Brussels sprout	
Classic Reuben	15
Corned beef, swiss cheese, and sauerkraut on rye with French fries	
Chicken Pot Pie	20
Chicken and seasonal vegetables in a flaky crust served with a side salad	
Bacon Meatloaf	\$16 / \$22
Wild mushroom demi, mashed potatoes, broccoli	

## SALADS

<i>Add Chicken \$6, Add Shrimp \$8, Add Steak or Salmon \$12</i>	
Roasted Beet Salad (V, GF)	15
Roasted beets, poached pears, arugula, goat cheese, spicy walnuts, and honey balsamic dressing	
Quinoa Salad (V, GF)	14
Red Quinoa, chick peas, tomatoes, shredded carrots, red onions, olives, bell peppers, feta cheese, cucumbers, and baby kale roasted cashews tossed in a honey lemon vinaigrette	
House Salad (V, GF)	10
Mixed greens, toasted pecans, red onions, tomatoes, bleu cheese, balsamic dressing	

## BURGERS

<i>Gluten free sweet potato fries &amp; rolls available upon request. Add \$2 Applewood Bacon.</i>	
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	
Bacon Wagyu	27
8 oz. American wagyu beef, black truffle aioli, aged white cheddar, arugula, tomato and fried egg on an 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>	

## SIDES

Pub Fries (V, GF)	6
Vegetable du Jour (V, GF)	7
Truffle Parm Fries (V, GF)	8

