

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	
Tap Room Nachos Platter	16
Pulled pork, Pico de Gallo, Monterey Jack cheese sauce, black olives, pickled jalapenos, chipotle sour cream	
Nassau Wings (GF)	13
Choice of one dozen buffalo, bbq, Cajun rub	
Hummus/Baba Ganoush (V, GF)	13
Roasted garlic, Kalamata olives, chopped tomato, parsley, grilled pita, carrots and celery	
Charcuterie Plate	18
Assortment of cured meats, cheeses with dried fruit and rustic crostini	

SMALL PLATES

Ahi Tuna Tartare	17
Diced tuna, avocado, marinated cucumbers, wontons, ginger soy glaze, hot mustard aioli, toasted sesame seeds	
Roasted Brussels Sprouts and Cauliflower (GF)	13
Crispy thick cut bacon, toasted pecan, roasted cauliflower and Brussels sprouts, topped with tangy roasted garlic aioli	
General Tso's Crispy Octopus and Calamari (GF)	16
Octopus and thick cut fried calamari tubes, tossed in a house made General Tso's sauce, topped with green onions and sesame seeds, over broccoli slaw	

HANK'S GOURMET SODA

Vanilla Cream	Orange Cream
Black Cherry	Grape
	Birch Beer



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ENTRÉES

Sous Vide Ribeye (GF)	34
16 oz. controlled water bath cooked ribeye, seared and topped with a fresh herb shallot butter, served with roasted garlic and boursin mashed potatoes, asparagus	
House Smoked Ribs (GF)	23
Half rack of ribs, coleslaw, fries	
Pork Schnitzel	27
Sautéed onions and cabbage, herb spätzle, sunny side up egg, lemon wedge	
Seared Salmon (GF)	25
Vegetable risotto, sautéed veg medley, blistered tomatoes and spinach cream sauce	
Grilled New York Steak (GF)	32
12oz grilled ribeye topped with a porcini mushroom demi, potato, bacon and Brussel sprout hash, chive crème fraiche	
Portobello Stack (V, GF)	21
Roasted Portobello and eggplant topped with tomato slice, roasted red peppers, in a mozzarella cheese served on top of zucchini noodles and finished with a tomato basil jus and balsamic reduction	
Pan Fried Wolffish	26
Crispy pan-fried wolffish served on top of a Mediterranean cous cous salad, topped with turmeric aioli and feta cheese	

SIDES

House Made Pickled Vegetable (V, GF)	5
Pub Fries (V)	6
Vegetable du Jour (V, GF)	7
Truffle Parm Fries (V)	8
Roasted Brussels Sprouts and Cauliflower (GF)	8



SALADS

<i>Add Chicken \$6, Add Shrimp \$8, Add Steak or Salmon \$12</i>	
Watermelon (V, GF)	15
Arugula, feta cheese, cucumbers, thinly shaved red onion, lime vinaigrette	
Crab Cake	17
Lump crab cake, mixed greens, tomatoes, red onions, avocados, whole grain mustard and tarragon vinaigrette	
Burrata (GF)	15
Spinach, baby kale, toasted pine nuts, charred peaches, crispy prosciutto, white balsamic and basil vinaigrette	
Mexican Street Corn Barbacoa	18
Romaine lettuce, roasted corn, frizzled onion, tomatoes, slow roasted beef, queso fresco, avocado, black beans, ancho chile lime crema	
House (V, GF)	10
Mixed greens, toasted pecans, red onions, tomatoes, bleu cheese, balsamic dressing	

BURGERS

<i>Gluten free sweet potato fries & rolls available upon request. Add \$2 Applewood Bacon.</i>	
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	
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	
Bacon	20
8oz bacon burger made from Mangalitsa pork shoulder and loin ground, blended with 30% Mangalitsa smoked bacon, topped with aged cheddar, lettuce, tomato, smoked onion ranch, avocado, French fries	
<i>Substitute salad or Truffle Parm fries \$3 (V) Vegetarian, (GF) Gluten Free</i>	