

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**



Follow Us! #DoTheDoodle @YankeeDoodleTapRoom @Nassau_Inn

LUNCH

- Crispy Fish Taco (GF)** 15
Battered cod Asian slaw, corn tortilla, French fries
- Veggie Panini (V)** 14
Marinated Portobello, roasted red peppers, basil, mozzarella, roasted garlic aioli, served with fries
- Crab Cake Sandwich** 17
Crab cake, coleslaw, brioche bun, served with side salad
- Beef Cheek Grilled Cheese** 18
Braised beef cheeks sautéed onions, baby kale, provolone cheese, thick cut egg bread, horseradish aioli, served with fries
- Pan fried Wolffish** 26
Crispy pan-fried wolffish served on top of a Mediterranean cous cous salad, topped with turmeric aioli and feta cheese

SALADS

- Add Chicken \$6, Add Shrimp \$8, Add Steak or Salmon \$12*
- 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

- 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, 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
- Substitute salad or Truffle Parm fries \$3*
- (V) Vegetarian, (GF) Gluten Free*

SIDES

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

