

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
- 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 (V)** 14
Grilled Naan, red onions, basil, arugula, tomato and prosciutto with balsamic glaze and fig spread

SIDES

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

LUNCH (Available from 11:30 – 4:30)

- General Tso's Pork Belly Tacos (GF)** 16
Two pieces of crispy pork belly tossed in General Tso's sauce, topped with sriracha mayo and pickled Asian vegetable slaw with a side of fries
- Chicken Bruschetta Panini** 16
Grilled chicken, basil, Fresh mozzarella, tomatoes, basil pesto and balsamic glaze with a side salad
- 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

DINNER (Available from 4:30 - close)

- 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
- Half Rack of Ribs (GF)** 20
Maple bourbon BBQ glazed ribs, coleslaw and sweet potato fries
- Coq Au Vin** 22
Sous vide heirloom chicken breast, mushrooms, carrots, pearl onions, potato and cauliflower puree, crispy Brussels sprouts

SALADS

- Add Chicken \$6, Add Shrimp \$8, Add Steak or Salmon \$12*
- 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
- Chicken B.L.T Cobb** 17
Romaine, grilled chicken, diced tomato, avocado, diced bacon, crumbled blue cheese, eggs, roasted corn, croutons, chipotle ranch
- Pear Salad (V, GF)** 13
Candied walnuts, cranberries, mixed greens, tomatoes, beets, poached pears grated parmesan, Dijon vinaigrette
- House Salad (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.*
- 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

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



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