

# YANKEE DOODLE TAP ROOM

## APPETIZERS & SMALL PLATES

<b>French Onion Soup</b>	9
A crock of French onion soup with croutons, melted Swiss and provolone cheeses, topped with crispy onions	
<b>Classic Hummus (V)</b>	14
Hummus with fried garlic, olive oil, and grilled garlic naan	
<b>Smoked Brisket Chili Nachos (GF)</b>	20
Tortilla chips, house-smoked brisket chili, pimento cheese sauce, diced onions, pickled jalapeños, lettuce, and lime crema	
<b>Fried Burrata (V)</b>	18
Tomato basil cream with garlic toast points	
<b>Maple-Glazed Brussels Sprouts (GF)</b>	14
Brussels sprouts with bacon and caramelized onions, paired with butternut squash mousse and truffle aioli	
<b>Tuna Crudo</b>	20
Ponzu, wasabi mayo, cucumbers, pickled red onions, and fried wontons	
<b>Kobe Smash Burger Sliders</b>	18
3 sliders with bacon, fried onions, American cheese, truffle aioli, lettuce, and tomato	
<b>Buffalo Wings (GF)</b>	18
10 wings, tossed in buffalo sauce, served with celery and bleu cheese	
<b>Calamari</b>	18
Buttermilk marinated thick cut rings, seasoned flour with a marinara sauce	

## BURGERS

All burgers are served with French Fries. Substitute salad or Truffle Parmesan fries \$3. Add Applewood bacon for \$2. Gluten free bun upon request.	
<b>The Nassau</b>	18
A blend of ground brisket, short rib, and chuck. Choice of cheese (American, Swiss, cheddar, provolone, fresh or smoked mozzarella), lettuce, tomato and red onion served on a toasted brioche bun <i>Additional beef patty \$8</i>	
<b>Wagyu</b>	30
8oz patty with truffle cheddar cheese, crispy onions, a tomato marmalade, lettuce, pickle aioli and tomato served on a brioche bun	
<b>Falafel Burger (V)</b>	16
8oz falafel patty, topped with onions, cucumbers, shredded lettuce, tomato, tzatziki sauce and feta cheese served on a brioche bun	

## SANDWICHES

All served with a side of French Fries	
<b>Cajun Cod</b>	18
Cajun breading, American cheese, lettuce, tomato, onion, and tartar sauce on a brioche bun	
<b>BLT</b>	15
Maple-glazed slab bacon, lettuce, tomato, shaved onion, and avocado mayo on thick white bread	
<b>Chicken Salad</b>	18
House-made chicken salad, bibb lettuce, and sliced tomato on a croissant	
<b>Korean Fried Chicken</b>	19
Fried chicken with cucumbers, Asian slaw, and gochujang aioli on a brioche bun	
<b>Steak Sandwich</b>	20
Sliced strip steak with arugula, onions, mushrooms, tomato, horseradish cheddar, and roasted garlic aioli on a ciabatta bun	

## SALADS

Add Chicken \$10, Shrimp \$12, Salmon \$14, or Steak \$14	
<b>Tomato Mozzarella (GF)</b>	17
Tri-color tomatoes, mozzarella, red onion, cantaloupe, prosciutto, and arugula, with citrus vinaigrette and balsamic glaze	
<b>Beet Carpaccio (GF, V)</b>	16
Beets, onion, kale, pickled fennel, crushed pistachios, goat cheese, with dill vinaigrette	
<b>Spinach Salad (GF, V)</b>	15
Red onion, tomato, egg, avocado, cucumber, with herb yogurt dressing	
<b>Quinoa Salad (GF, V)</b>	16
Red quinoa, chickpeas, tomatoes, shredded carrots, red onions, olives, bell peppers, feta, cucumbers, baby kale, roasted cashews, with honey lemon vinaigrette	
<b>Caesar Salad (V)</b>	12
Romaine lettuce, house made croutons, parmesan cheese, with house made Caesar dressing	

## SIDES

Pub Fries (GF, V)	6
Truffle Parmesan Fries (GF, V)	8
Sweet Potato Fries (GF, V)	7
Coleslaw (GF, V)	5
Truffle Mashed Potatoes (GF, V)	8
Vegetable du Jour (GF, V)	7
Green Chili Mac & Cheese	10

## ENTRÉES

<b>Grilled Pork Ribeye (GF)</b>	36
Served with maple-glazed Brussels sprouts, bacon, caramelized onions, roasted potatoes, butternut squash purée, and truffle aioli	
<b>Citrus-Glazed Salmon (GF)</b>	30
Salmon glazed with a citrus-honey sauce, served with saffron-infused rice pilaf and grilled asparagus	
<b>Cacio e Pepe</b>	24
Bucatini pasta, served with grilled chicken and spinach	
<b>Grilled Filet (GF)</b>	40
Served with truffle mashed potatoes, zucchini, squash, and mushroom demi-glaze	
<b>Rack of Ribs</b>	26
Half rack of ribs served with a side of coleslaw and green chili mac and cheese	
<b>Wild Mushroom and Goat Cheese Strudel (V)</b>	24
With asparagus, roasted red pepper coulis, and balsamic glaze	

(V) Vegetarian, (GF) Gluten Free