

YANKEE DOODLE TAP ROOM

APPETIZERS & SMALL PLATES

- French Onion Soup** 10
A crock of French onion soup with croutons, melted Swiss and provolone cheeses, topped with crispy onions
- Calamari** 18
Buttermilk-marinated thick-cut rings, lightly breaded and fried, served with marinara sauce
- Whipped Burrata & Goat Cheese (V)** 18
Served with honey-roasted peanuts, figs, herb-infused olive oil, and garlic crostini
- Sweet & Spicy Gochujang Wings (GF)** 18
10 wings tossed in sweet and spicy gochujang sauce, topped with sesame seeds, scallions, and miso aioli
- Crispy Brussels Sprouts (GF)** 15
Shallots, bacon, root vegetable purée, topped with balsamic glaze
- Kobe Smash Burger Sliders** 18
Three sliders with bacon, sautéed onions, American cheese, and truffle aioli
- Smoked Brisket Chili Nachos (GF)** 20
Tortilla chips, house-smoked brisket chili, pimento cheese sauce, diced onions, pickled jalapeños, lettuce, and lime crema
- Chicken Salad Sliders** 18
Three sliders with lettuce and tomato on mini brioche buns
- Dippers (GF)** 15
Fried potato wedges topped with brisket chili, sour cream, bacon, and chives
- Salt and Vinegar Chips** 10
Crispy salt and vinegar chips served with house-made onion dip and topped with dried herbs

SALADS

Add Chicken \$10, Shrimp \$12, Salmon \$14, or Steak \$14

- Ahi Salad** 22
Seared ahi tuna, mixed greens, shredded carrots, shredded cabbage, cucumbers, edamame, fried wontons, with garlic-ginger dressing and creamy hot mustard
- Chipotle Chicken Salad (GF)** 21
Chopped romaine, corn, tomato, onion, black beans, queso fresco, chipotle chicken, tortilla strips, with avocado ranch dressing
- Caesar Salad (V)** 12
Romaine lettuce, parmesan cheese, with house-made croutons and Caesar dressing
- Melon Salad (GF)** 18
Arugula, red onions, honeydew, watermelon, feta, cucumber, prosciutto, with basil-lime vinaigrette
- Quinoa Salad (GF, V)** 17
Red quinoa, chickpeas, tomatoes, shredded carrots, red onions, olives, bell peppers, feta, cucumbers, baby kale, honey-roasted peanuts, with honey lemon vinaigrette

HANDHELDS

All served with a side of French Fries.
Substitute salad or truffle parmesan fries \$3.
Add Applewood bacon to burgers for \$2.
Gluten free burger buns upon request.

- The Nassau Burger** 18
A blend of ground brisket, short rib, and chuck. Lettuce, tomato, red onion and choice of cheese (American, Swiss, cheddar, provolone, fresh or smoked mozzarella) served on a toasted brioche bun
Additional beef patty \$8
- Wagyu Burger** 30
8 oz. patty, topped with crispy onions, a tomato marmalade, lettuce, pickle aioli, tomato and truffle cheddar cheese served on a brioche bun
- Falafel Burger (V)** 16
8 oz. falafel patty, topped with onions, cucumbers, shredded lettuce, tomato, tzatziki sauce and feta cheese served on a brioche bun
- Crispy Pork Belly Cuban** 18
Roasted pork belly, pickles, ham, Dijonnaise, and Swiss cheese served on a Cuban baguette
- Beef Cheek Sandwich** 21
Braised beef cheek, sautéed onions, wild mushrooms, and Cooper Sharp cheese served on a seeded roll
- Italian Panini** 20
Grilled chicken, tomato, onion, roasted red peppers, chopped spinach, pesto aioli, and mozzarella served on a ciabatta roll
- Nassau Inn Club** 18
Roasted turkey, bacon, bibb lettuce, sliced tomato, avocado, creamy honey mustard, and Swiss cheese served on croissant bread
- Stuffed Portobello (V)** 19
Large marinated portobello cap stuffed with roasted vegetables and white beans; served as a burger-style option

ENTRÉES

- Grilled Pork Ribeye (GF)** 38
Dry-rubbed ribeye topped with house-made barbecue sauce. Served with a bacon and corn mac and cheese and green beans
- Crabcake-Crusted Monkfish** 34
Served with potato-cauliflower purée, zucchini, and squash with citrus saffron cream sauce
- Stuffed Chicken (GF)** 30
French-cut chicken breast stuffed with creamed spinach risotto, served with grilled asparagus and Marsala cream sauce
- 14 oz. Wagyu Strip (GF)** 50
Pan-seared strip steak topped with garlic butter, served with loaded mashed potatoes and broccoli
- Fish & Chips** 24
Fried cod served with fries, tartar sauce, malt vinegar, and a lemon wedge
- Vegetable Strudel (V)** 24
Spinach, mushrooms, feta, asparagus, with roasted red pepper coulis, balsamic glaze

SIDES

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| Pub Fries (GF, V) | 6 | Bacon and Corn Mac and Cheese | 10 |
| Sweet Potato Fries (GF, V) | 7 | Truffle Parmesan Fries (GF, V) | 9 |
| Vegetable du Jour (GF, V) | 8 | Loaded Mashed Potatoes (GF) | 9 |

(GF) Gluten-Free, (V) Vegetarian

Cross-contact with gluten, including in fryers, may occur. Not recommended for guests with celiac disease or severe gluten sensitivity.