

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
- Burrata (V)** 18
Roasted garlic crostini, burrata, garlic-herb honey, and roasted pistachios
- Buffalo Wings (GF)** 18
10 wings, tossed in buffalo sauce, served with celery and bleu cheese
- Brussels Sprouts (GF)** 15
Crispy Brussels sprouts, bacon, caramelized onions, hollandaise, topped with parmesan cheese
- Kobe Smash Burger Sliders** 18
Three sliders with bacon, fried onions, American cheese, truffle aioli, lettuce, and tomato
- Smoked Brisket Chili Nachos (GF)** 20
Tortilla chips, house-smoked brisket chili, pimento cheese sauce, diced onions, pickled jalapeños, lettuce, and lime crema
- Classic Hummus (V)** 15
Hummus with fried garlic, olive oil, and grilled garlic naan
- BBQ Chips (GF, V)** 13
House-made barbecue chips with a side of hot honey ranch
- Dippers (GF)** 15
Fried potato wedges topped with brisket chili, sour cream, bacon, and chives

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
- Wedge Salad (GF)** 15
Iceberg lettuce, bleu cheese, tomatoes, bacon, fried shallots, with creamy bleu cheese dressing
- Caesar Salad (V)** 12
Romaine lettuce, parmesan cheese, with house-made croutons and Caesar dressing
- Fall Salad (GF, V)** 18
Kale, sweet potatoes, onions, tomatoes, apples, toasted pumpkin seeds, raisins, goat cheese, with roasted pecan vinaigrette
- Italian Salad** 22
Shredded romaine lettuce, onions, tomato, capicola, salami, ham, fried prosciutto, provolone cheese, and breadcrumbs with creamy Italian dressing
- Quinoa Salad (GF, V)** 17
Red quinoa, chickpeas, tomatoes, shredded carrots, red onions, olives, bell peppers, feta, cucumbers, baby kale, roasted cashews, 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. Choice of cheese (American, Swiss, cheddar, provolone, fresh or smoked mozzarella), lettuce, tomato and red onion served on a toasted brioche bun *Additional beef patty \$8*
- Wagyu Burger** 30
8oz patty with truffle cheddar cheese, crispy onions, a tomato marmalade, lettuce, pickle aioli and tomato served on a brioche bun
- Falafel Burger (V)** 16
8oz falafel patty, topped with onions, cucumbers, shredded lettuce, tomato, tzatziki sauce and feta cheese served on a brioche bun
- Fried Chicken BLT** 18
Crispy fried chicken, maple bacon, lettuce, tomato, and roasted jalapeño aioli on thick-cut bread
- Steak Sandwich** 20
Sliced strip steak with arugula, onions, mushrooms, tomato, horseradish cheddar, and roasted garlic aioli on a ciabatta bun
- Wild Mushroom Grilled Cheese (V)** 18
Wild mushrooms, caramelized onions, aged white cheddar, and muenster cheese on thick-cut sourdough
- Nassau Inn Club** 18
Roasted turkey, Swiss cheese, bacon, bibb lettuce, sliced tomato, avocado, and creamy honey mustard on a croissant

ENTRÉES

- Chicken Pot Pie** 24
House-made chicken pot pie topped with puff pastry, served with side salad
- Cajun Salmon** 30
Seared salmon, topped with Cajun cream sauce, served with creamy cheese grits and succotash
- Beer-Braised Short Rib** 40
Slow-roasted short rib with a chimichurri sauce, served with creamy mashed potatoes and glazed carrots
- Pork Ribeye** 38
Grilled ribeye topped with honey-bourbon butter, green beans, bacon, onions, mushrooms, served with creamy mashed potatoes
- Wild Boar & Wagyu Ragù** 36
House-made ragù, pappardelle, fresh basil, shaved parmesan cheese
- Fish & Chips** 24
Fried cod served with battered fries, tartar sauce, malt vinegar, and a fresh lemon wedge
- Wild Mushroom Strudel (V)** 24
Spinach, feta, asparagus, roasted red pepper coulis, balsamic glaze

SIDES

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| Pub Fries (GF, V) | 6 | Creamy Cheese Grits | 8 |
| Sweet Potato Fries (GF, V) | 7 | Truffle Parmesan Fries (GF, V) | 9 |
| Vegetable du Jour (GF, V) | 8 | Truffle Mashed Potatoes (GF, V) | 9 |

(V) Vegetarian, (GF) Gluten-Free

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