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 (V) 18
With citrus, Calabrian chili oil, fresh basil, and pistachios

Hot Honey Chili Crunch Wings (GF) 18
Tossed in hot honey chili crunch sauce, served with celery and blue cheese dressing

Crispy Brussels Sprouts (GF) 15
Tossed with shallots and bacon, over root vegetable purée, topped with balsamic glaze

Kobe Smash Burger Sliders 18
Three sliders with bacon, sautéed onions, American cheese, and truffle aioli

Chicken Tinga Nachos (GF) 19
House-made tortilla chips topped with queso fresco, stewed chicken, shredded lettuce, lime crema, and avocado cream

Hummus (V) 14
Whipped chickpeas served with cucumber, tomato tapenade, and grilled naan

Chicken Dippers (GF) 17
Fried potato dippers topped with creamy chicken pot pie filling, aged cheddar, and scallions

Salt and Vinegar Chips 10
Served with house-made onion dip and topped with dried herbs

SALADS

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

House Salad 10
Mixed greens, tomato, and onion, with balsamic dressing

Chicken Caesar Salad 22
Breaded chicken breast, romaine lettuce, Asiago cheese, and sourdough croutons, with house-made Caesar dressing

Tomato Mozzarella Panzanella 18
Tomatoes, fresh mozzarella, diced focaccia, prosciutto, red onion, roasted pine nuts, and fresh basil, with olive oil, vinegar, and balsamic glaze

Tuna Carpaccio (GF) 23
Yellowfin tuna, pickled red onions, shaved cabbage, carrots, cucumbers, and avocado aioli, with ginger-soy sauce

Quinoa Salad (GF, V) 18
Red quinoa, chickpeas, tomatoes, shredded carrots, red onions, olives, bell peppers, feta, cucumbers, baby kale, and 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, tomato marmalade, lettuce, pickle aioli, tomato, truffle, and 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

Croque Monsieur 18
Ham, béchamel, Dijon mustard, and Gruyère cheese, served on thick-cut sourdough bread

Birria Grilled Cheese 21
Braised beef cheeks, onions, and mozzarella cheese, served on thick-cut bread with consommé for dipping

Grilled Tuscan Chicken Wrap 18
Grilled chicken, tomato, onions, roasted red peppers, artichoke hearts, spinach, mozzarella, pesto, and balsamic glaze, served with a side salad

Nassau Inn Club 18
Roasted turkey, bacon, bibb lettuce, sliced tomato, avocado, creamy honey mustard, and Swiss cheese, served on croissant bread

ENTRÉES

Sous Vide Pork Porterhouse (GF) 36
Served with mashed sweet potatoes, charred Brussels sprouts, and maple-bourbon butter

17oz Kansas City Strip (GF) 42
Served with mashed potatoes, grilled asparagus, and onion demi-glace

Miso-Glazed Chilean Sea Bass (GF) 39
Served with furikake-seasoned white rice, spinach, and shiitake mushrooms

Portobella Parmesan (V) 26
Served with zucchini and squash noodles, burrata, marinara sauce, and basil oil

Herb-Roasted Half Chicken (GF) 30
Brined and served with succotash risotto and bacon gravy

Fish & Chips 25
Fried cod served with fries, tartar sauce, malt vinegar, and a lemon wedge

SIDES

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

(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.