APPETIZERS & SMALL PLATES		HANDHELDS	
French Onion Soup A crock of French onion soup with croutons, melted Swiss and provolone cheeses, topped	10	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.	
with crispy onions Calamari Buttermilk-marinated thick-cut rings, lightly breadand fried, served with marinara sauce Burrata (V)	18 ed 18	The Nassau Burger 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	18
Roasted garlic crostini, burrata, garlic-herb honey, and roasted pistachios	10	bun Additional beef patty \$8 Wagyu Burger	30
Buffalo Wings (GF) 10 wings, tossed in buffalo sauce, served with celery and bleu cheese	18	8oz patty with truffle cheddar cheese, crispy onion a tomato marmalade, lettuce, pickle aioli and toma served on a brioche bun	ato
Brussels Sprouts (GF) Crispy Brussels sprouts, bacon, caramelized onions, hollandaise, topped with parmesan cheese	15	Falafel Burger (V) 8oz falafel patty, topped with onions, cucumbers, shredded lettuce, tomato, tzatziki sauce and feta cheese served on a brioche bun	16
Kobe Smash Burger Sliders Three sliders with bacon, fried onions, American cheese, truffle aioli, lettuce, and tomato	18	Fried Chicken BLT Crispy fried chicken, maple bacon, lettuce, tomato and roasted jalapeño aioli on thick-cut bread	18
Smoked Brisket Chili Nachos (GF) Tortilla chips, house-smoked brisket chili, pimento cheese sauce, diced onions, pickled jalapeños, lette and lime crema		Steak Sandwich Sliced strip steak with arugula, onions, mushrooms tomato, horseradish cheddar, and roasted garlic ai on a ciabatta bun	
Classic Hummus (V) Hummus with fried garlic, olive oil, and grilled garlic naan	15	Wild Mushroom Grilled Cheese (V) Wild mushrooms, caramelized onions, aged white cheddar, and muenster cheese on thick-cut sourde	
BBQ Chips (GF, V) House-made barbecue chips with a side of hot honey ranch	13	Nassau Inn Club Roasted turkey, Swiss cheese, bacon, bibb lettuce, sliced tomato, avocado, and creamy honey mustar	
Dippers (GF) Fried potato wedges topped with brisket chili, sour cream, bacon, and chives	15	on a croissant bread	
SALADS Add Chicken \$10, Shrimp \$12, Salmon \$14, or Steak \$14		ENTRÉES	
Ahi Salad Seared ahi tuna, mixed greens, shredded carrots, shredded cabbage, cucumbers, edamame, fried	22	Chicken Pot Pie House-made chicken pot pie topped with puff pastry, served with side salad	24
wontons, with garlic-ginger dressing and creamy hot mustard		Cajun Salmon Seared salmon, topped with Cajun cream sauce, served with creamy cheese grits and succotash	30
Wedge Salad (GF) Iceberg lettuce, bleu cheese, tomatoes, bacon, frieshallots, with creamy bleu cheese dressing Caesar Salad (V)	15 d	Beer-Braised Short Rib Slow-roasted short rib with a chimichurri sauce, served with creamy mashed potatoes and glazed carrots	40
Romaine lettuce, parmesan cheese, with house-made croutons and Caesar dressing	12	Pork Ribeye Grilled ribeye topped with honey-bourbon butter,	38
Fall Salad (GF, V) Kale, sweet potatoes, onions, tomatoes, apples,	18	green beans, bacon, onions, mushrooms, served w creamy mashed potatoes	
toasted pumpkin seeds, craisins, goat cheese, with roasted pecan vinaigrette Italian Salad	22	Wild Boar & Wagyu Ragù House-made ragù, pappardelle, fresh basil,	36
Shredded romaine lettuce, onions, tomato, capicolosalami, ham, fried prosciutto, provolone cheese, an breadcrumbs with creamy Italian dressing	a,	shaved parmesan cheese Fish & Chips Fried cod served with battered fries, tartar sauce, malt vinegar, and a fresh lemon wedge	24
Quinoa Salad (GF, V) Red quinoa, chickpeas, tomatoes, shredded carrots red onions, olives, bell peppers, feta, cucumbers, b kale, roasted cashews, with honey lemon vinaigrets	aby	Wild Mushroom Strudel (V) Spinach, feta, asparagus, roasted red pepper coulis, balsamic glaze	24
	SID	DES	
Pub Fries (GF, V)	6	Creamy Cheese Grits	8
Sweet Potato Fries (GE V)	7	Trufflo Darmosan Erios (GE V)	0

Sweet Potato Fries (GF, V)

Vegetable du Jour (GF, V)

Truffle Parmesan Fries (GF, V)

Truffle Mashed Potatoes (GF, V)

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