

# 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>Calamari</b>	18
Buttermilk marinated thick cut rings, sliced banana peppers, seasoned flour with a sundried tomato aioli	
<b>Sweet Chili Sauce Wings (GF)</b>	18
Served with ranch or Bleu cheese and celery	
<b>Whipped Feta (V)</b>	14
Feta cheese, tomato confit with sauteed onion, roasted garlic and basil sided with grilled focaccia	
<b>Chicken Liver Pate</b>	20
Bacon and onion jam with grilled sourdough and cornichons	
<b>Buffalo Potato Chips</b>	14
Tossed in celery salt, buffalo sauce, topped with Bleu cheese crumbles (add diced chicken \$8)	
<b>Classic Hummus (V)</b>	14
Hummus with herb oil, served with grilled pita and chef's selection sliced vegetables	
<b>Nachos (GF)</b>	20
Crumbled Kobe beef, black truffle cheese sauce, lettuce, pico de gallo, roasted corn with a jalapeño crema drizzle	

## SALADS

Add chicken \$8, add steak, salmon, or shrimp \$12

<b>Beet Salad (GF, V)</b>	15
Roasted beets, mixed greens, red onion, candied walnuts, goat cheese, diced apples, Dijon vinaigrette	
<b>Miso Salmon Salad (GF)</b>	23
Pan seared miso glazed salmon, baby spinach, shredded cabbage, cucumbers, red onion, avocado, chopped spicy roasted peanuts with a yuzu vinaigrette	
<b>Candied Bacon Cobb Salad (GF)</b>	18
Romaine lettuce, candied bacon, chopped egg, cherry tomatoes, avocado, red onion, smoked gouda with a smoked jalapeño ranch	
<b>Classic House Salad (GF, V)</b>	10
Mixed greens, tomato, cucumber, red onion, and carrots with ranch dressing	
<b>Quinoa Salad (GF, V)</b>	16
Red quinoa, chick peas, tomatoes, shredded carrots, red onions, olives, bell peppers, feta, cucumbers, baby kale, roasted cashews tossed in a honey lemon vinaigrette	

## SIDES

Pub fries (V, GF)	6
Truffle parmesan fries (V, GF)	8
Vegetable du Jour (V, GF)	7
Side Caesar salad (V, GF)	10

## BURGERS

*Gluten free sweet potato fries & rolls available upon request. Add \$2 Applewood Bacon.*

<b>The Nassau</b>	16
A blend of ground brisket, short rib, and chuck. Choice of cheese (American, Swiss, cheddar, provolone, fresh or smoked mozzarella), lettuce, tomato, red onion on a toasted brioche roll with a side of French fries. <i>Additional beef patty \$8</i>	
<b>Wagyu</b>	29
8 oz. patty with truffle cheddar cheese, crispy onions, a tomato marmalade, lettuce, pickle aioli, and tomato on a brioche bun with a side of French fries	
<b>Falafel Burger (V)</b>	15
8oz falafel patty, topped with onions, cucumbers, shredded lettuce, tomato, tzatziki sauce, and feta cheese with a side of French fries <i>Substitute salad or Truffle Parmesan fries \$3</i>	

(V) Vegetarian, (GF) Gluten Free

## LUNCH ENTRÉES 11:30<sup>am</sup> - 4:30<sup>pm</sup>

<b>Smoked Chicken Sandwich</b>	18
Smoked chicken thigh, bacon, cheddar cheese, shredded lettuce, sliced red onion, sliced tomato, pickle chips with Alabama white sauce on a croissant sided with chips	
<b>Wild Mushroom Grilled Cheese (V)</b>	16
Sauteed wild mushroom blend, sauteed kale and caramelized onions, aged white truffle cheddar, muenster and provolone cheeses on thick cut herb buttered rustic sourdough bread with fries	
<b>Korean BBQ 1/2 rack Ribs (GF)</b>	22
Pub fries and coleslaw	
<b>Chopped Ribeye Cheese Panini</b>	22
Chopped ribeye, sauteed onion, American cheese with horseradish mayo on Cuban roll with fries	
<b>Chicken and Dumplings</b>	18
Chicken thigh, carrots, celery, onion, diced potato with homemade dumplings in a rich chicken gravy	

## DINNER ENTRÉES 4:30<sup>pm</sup> - 10:00<sup>pm</sup>

<b>Miso Glazed Salmon (GF)</b>	28
Sweet chili miso glazed salmon, mushroom fried rice, sauteed bok choy with onions and cabbage	
<b>Chicken and Dumplings</b>	26
Chicken thigh, carrots, celery, onion, diced potato with homemade dumplings in a rich chicken gravy	
<b>Crispy Skate Wing (GF)</b>	28
Crispy skate wing with mashed potatoes, French beans, topped with a tomato, caper, white wine sauce	
<b>Ratatouille Pasta (V)</b>	22
Ratatouille tossed with spinach fettuccine with herbed goat cheese and fresh torn basil	
<b>Filet Tips (GF)</b>	30
Filet mignon tips with sauteed onions, roasted mirepoix, parsnips, crispy Brussels sprouts over mashed potatoes	



Follow Us! #dothedoodle @yankeedoodletaproom @nassau\_inn