

YANKEE DOODLE TAP ROOM

APPETIZERS & SMALL PLATES

French Onion Soup	9
A crock of French onion soup with croutons, melted Swiss and provolone cheeses topped with crispy onions	
Calamari	18
Buttermilk marinated thick cut rings, Cajun flour, chipotle honey aioli	
Garlic Parmesan Wings (GF)	18
With cherry pepper ranch	
Burrata Crustini (V)	16
Tri-colored tomato confit, basil infused olive oil drizzle, red pepper flakes, and a honey balsamic glaze	
Nachos (GF)	20
Crumbled Kobe beef, black truffle cheese sauce, lettuce, pico de gallo, roasted corn with a jalapeño crema drizzle	
Chicharrón (GF)	18
Deep fried pork belly over a bed of shredded lettuce and pico with guacamole aioli	
Fried Brussels Sprouts (V)	16
Hot honey glazed with crumbled Gorgonzola, toasted almonds, and dehydrated pineapple	
Spinach Artichoke Hummus (V)	14
Crispy pita points with a tzatziki drizzle	

SALADS

Blackened Salmon Salad (GF)	23
Romaine, red onion, tomato, avocado, roasted corn, and a chimighurri vinaigrette	
Beet Salad (GF, V)	15
Roasted beets, mixed greens, red onion, candied walnuts, goat cheese, and a strawberry white balsamic vinaigrette	
Classic House Salad (GF, V)	10
Mixed greens, tomato, cucumber, red onion, and carrots with ranch dressing	
Quinoa Salad (GF, V)	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	
Spicy Crab	23
Mixed greens, shredded crab sticks, cucumber, avocado, carrot, bell pepper, squash, tossed in a creamy sweet and spicy sriracha dressing, topped with nori and wonton strips	

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.

The Nassau	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>	
Wagyu	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	
Falafel Burger (V)	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^{am} – 4:30^{pm}

Grilled Chicken Sandwich	18
Arugula, Heirloom tomato, pickled red onion, provolone, and basil aioli on a croissant and a side of French fries	
Portabella Mushroom Grilled Cheese (V)	17
Roasted red peppers, smoked mozzarella, arugula and balsamic glaze on sourdough and a side of French fries	
Korean BBQ 1/2 rack Ribs (GF)	22
Pub fries and coleslaw	
Smoked Brisket Sandwich	22
House smoked brisket sliced thinly, house made Carolina BBQ sauce topped with coleslaw and a side of French fries	
Pork Belly Pita	20
Marinated braised pork belly, topped with lettuce, tomato, shaved onions, and cucumbers with a honey lemon yogurt sauce, served with French fries	

DINNER ENTRÉES 4:30^{pm} – 10:00^{pm}

Seared Salmon Pasta	28
Shallots, mushrooms, spinach, linguine, with a garlic Dijon cream sauce	
Airline Chicken (GF)	25
Brined chicken, fried Brussels sprouts and cheesy polenta with a roasted garlic cream sauce	
Blackened Red Snapper (GF)	30
Spanish yellow rice, sautéed bell pepper, and onion with a tomato white wine jus	
Stuffed Portabella Mushroom (GF, V)	22
Red and green bell pepper, quinoa, diced button mushrooms, spinach, and garlic topped with melted smoked mozzarella and balsamic glaze	
Steak Frites (GF)	30
8 oz Hanger steak with herbed truffle butter, watercress and tomato salad with shoestring fries	
Korean BBQ 1/2 rack Ribs (GF)	22
Pub fries and coleslaw	



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