

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	
Wild Mushroom Toast (V)	12
Toasted French bread topped with an herb goat cheese spread, roasted wild mushrooms and caramelized onions	
Chicken Wings (GF)	18
10 wings tossed in a smoked honey hot sauce with a side of Alabama white sauce	
Burrata	17
Tomato confit served with grilled naan, prosciutto and arugula	
Fried Brussels (V)	14
Crispy Brussels sprouts, sauteed onions, pine nuts, aged parmesan and balsamic glaze	
Chicken Bacon Ranch Chips	16
House fried chips, smoked chicken, thick cut bacon, smoked gouda, cheese sauce, ranch drizzle and chives	
Classic Hummus (V)	14
Hummus with herb oil served with grilled pita and chef's selection of seasonal sliced vegetables	
Nachos (GF)	20
Crumbled Kobe beef, black truffle cheese sauce, lettuce, pico de gallo and roasted corn with a jalapeño crema drizzle	

SALADS

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

Beet and Strawberry Salad (GF, V)	15
Roasted beets, strawberries, baby spinach, almonds, goat cheese, herb vinaigrette	
Watermelon Salad (GF, V)	15
Red and yellow watermelon, basil, mint, cucumber, arugula, red onions, feta cheese, citrus vinaigrette	
Salmon Salad (GF)	23
Seared salmon, cherry tomatoes, red onions, cucumbers, shredded carrots, grilled romaine, green goddess dressing	
Classic House Salad (GF, V)	10
Mixed greens, tomato, cucumber, red onion, and carrots, 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, honey lemon vinaigrette	

SIDES

Pub fries (V, GF)	6
Truffle parmesan fries (V, GF)	8
Mashed Potatoes (V, GF)	8
Vegetable du Jour (V, GF)	7
Side Caesar salad (V, GF)	10
Coleslaw (V, GF)	5

BURGERS

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

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}

Pork Belly Sandwich	20
Crispy pork belly, pickled carrots, lettuce, tomato, onion, Thai chili aioli, and sweet soy glaze, served with a side of French fries	
Fried Chicken BLT	19
Fried chicken breast, cheddar cheese, bacon, lettuce, tomato, guacamole, chipotle mayo, sourdough bread, served with a side of French fries	
Chicken Salad	18
Housemade chicken salad on a croissant, topped with red grape and apple slaw, served with a side salad	
Fish and Chips	20
Battered cod served with a side of French fries and coleslaw	
Southwest Bowl (GF)	22
Grilled marinated skirt steak, rice and beans topped with pico de gallo, guacamole, and sour cream	

DINNER ENTRÉES 4:30^{pm} - 10:00^{pm}

Roasted Chicken (GF)	26
Roasted chicken, whipped mashed potatoes, zucchini, carrots, and squash with a roasted red pepper and garlic sauce <i>*Sub cauliflower steak as a vegetarian option for \$22</i>	
Steak Diane (GF)	34
12 oz. New York steak, whipped mashed potatoes and a vegetable medley	
Grilled Swordfish	30
7 oz. swordfish steak served with orzo tossed in pesto sauce, tomato confit and balsamic compound butter <i>*Sub cauliflower steak as a vegetarian option for \$22</i>	
Shrimp & Grits	28
Five sautéed shrimp, white grits, cream corn, spicy smokey broth with thick cut bacon and chives	
Mushroom Bucatini (V)	24
Bucatini pasta topped with wild mushrooms, spinach, bacon, and herb garlic butter, finished with Parmesan	



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