

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
- Classic Hummus (V)** 14
Hummus with Za'atar seasoning, olive oil, and grilled garlic naan
- Poutine (GF)** 18
Duck confit, cheese curds, and gravy
- Smoked Brisket Chili Nachos (GF)** 20
Tortilla chips, house-smoked brisket chili, pimento cheese sauce, diced onions, pickled jalapeños, lettuce, and lime crema
- Jamaican Curry Chicken Wings (GF)** 18
10 wings served with Caribbean Ranch (Buffalo or BBQ available upon request)
- Spinach and Wild Mushroom Dip (V)** 15
Served with garlic toast
- Cheesy Sourdough Bowl (V)** 15
Mozzarella, provolone, fresh herbs, with house-made marinara
- House-Smoked Brisket Chili Bowl (GF)** 10
Topped with sour cream and shredded cheddar cheese
- Calamari** 18
Buttermilk marinated thick cut rings, seasoned flour with a marinara sauce

BURGERS

All burgers are served with French Fries. Substitute salad or Truffle Parmesan fries \$3. Add Applewood bacon for \$2. Gluten free bun upon request.

- The Nassau** 18
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 bun
Additional beef patty \$8
- Wagyu** 30
8 oz. patty with truffle cheddar cheese, crispy onions, a tomato marmalade, lettuce, pickle aioli and tomato served on a brioche bun
- Falafel Burger (V)** 16
8oz falafel patty, topped with onions, cucumbers, shredded lettuce, tomato, tzatziki sauce and feta cheese served on a brioche bun

SANDWICHES

- All sandwiches are served with French Fries
- Cajun Cod** 18
Cajun breading, American cheese, lettuce, tomato, onion, and tartar sauce, served on a brioche bun
- Smoked Pork Sandwich** 20
BBQ sauce, blue cheese, and slaw, served on a brioche bun
- Chipotle Chicken Torta** 19
Marinated, grilled chipotle chicken thigh with lettuce, tomato, onion, chorizo black bean mousse, pepper jack cheese, and avocado aioli, served on a brioche bun
- Cuban Melt** 19
Pulled pork, sliced ham, Swiss cheese, and pickle Dijon aioli, served on thick-cut sourdough bread

SALADS

- Add Chicken \$8, Salmon \$12, Shrimp \$12, and Steak \$12
- Chopped Chicken Salad (GF)** 20
Romaine, chopped chicken thigh, corn, black beans, red onion, pepper jack cheese, diced tomato, with chipotle ranch
Add avocado \$2
- Butternut Squash and Beet Salad (GF, V)** 16
Spinach, roasted butternut squash, roasted beets, bleu cheese crumbles, pistachios, pickled onion, with apple cider vinaigrette
- Quinoa Salad (GF, V)** 16
Red quinoa, chickpeas, tomatoes, shredded carrots, red onions, olives, bell peppers, feta, cucumbers, baby kale, roasted cashews, with honey lemon vinaigrette
- Caesar Salad** 12
Romaine lettuce, house made croutons, parmesan

SIDES

- Pub Fries (GF, V) 6
Truffle Parmesan Fries (GF, V) 8
Sweet Potato Fries (GF, V) 7
Coleslaw (GF, V) 5
Mashed Potatoes (GF, V) 8
Vegetable du Jour (GF, V) 7

ENTRÉES

- Wagyu Bison Meatloaf** 36
Caramelized onion gravy served over mashed potatoes and green beans
- Korean Short Rib (GF)** 38
Bone-in, pickled onion, mashed potatoes, and green beans
- Seared Duck Breast** 30
Wild mushrooms, gnocchi, asparagus, and caramelized onions, with a cherry balsamic demi-glace
- Pan-Seared Salmon (GF)** 30
Over herb-roasted and garlic rice pilaf, wild mushroom beurre blanc, with a side of spinach
- Wild Mushroom and Goat Cheese Strudel (V)** 24
With asparagus, roasted red pepper coulis, and balsamic glaze

(V) Vegetarian, (GF) Gluten Free



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