

YANKEE DOODLE TAP ROOM

APPETIZERS & SMALL PLATES

- Calamari** 17
Buttermilk marinated thick cut rings only, seasoned flour, pickled jalapenos, onions with a roasted garlic aioli
- Brown Butter Jerk Chicken Wings (10) (GF)** 16
with lemon pepper ranch
- Loaded Potato Soup (GF)** 10
Creamy potato soup topped with aged white cheddar, bacon and broccoli
- Pork Belly Burnt Ends (GF)** 16
House smoked pork belly, sweet and spicy barbecue sauce served with blue cheese coleslaw
- Birria Nachos (GF)** 18
Slow cooked beef topped with green chili queso, cotija cheese, onions, cilantro, ancho chili and lime crema served with house made tortilla chips
- Roasted Garlic Hummus (V)** 13
Topped with an olive tapenade and a side of grilled pita chips
- Brussels Sprouts (GF)** 14
Fried Brussels sprouts, thick cut bacon, shallots, roasted apples, brown butter, lemon and honey aioli

SIDES

- Pub Fries (V, GF)** 6
- Vegetable du Jour (V, GF)** 7
- Truffle Parm Fries (V, GF)** 8

ENTRÉES

- Smoked Half Chicken (GF)** 22
House smoked chicken with mashed potatoes and crispy Brussels sprouts finished with an herb gravy
- Chicken BLT** 17
Chicken thigh, Applewood smoked bacon, lettuce, tomato and aged white cheddar on thick cut sourdough with chipotle mayo
- Short Rib and Wild Mushroom Risotto** 28
Braised short rib over a wild mushroom risotto with gruyere cheese, mushroom gravy, fried onions with a horseradish cream drizzle
- Apple Bourbon Maple Glazed Pork Chop (GF)** 30
with mashed potatoes and roasted asparagus
- Veggie Tikka Masala (V)** 20
Carrots, onions, peas, butternut squash, basmati rice, topped with an herb yogurt cream and fried chickpeas with a side of grilled naan
- Tuscan Bucatini** 22
Grilled chicken, bacon, spinach, sun-dried tomatoes, and roasted red peppers, onions, peas, roasted garlic and basil cream sauce
- Prime Rib Sandwich** 20
Thinly sliced roasted prime rib topped with aged white cheddar and sautéed onions and mushrooms on a hero roll with a smoked horseradish onion aioli served with a side of fries
- Seared Salmon (GF)** 27
7 oz. salmon topped with a tri color tomato bruschetta and balsamic glaze with sautéed spinach and a mushroom, tomato and asparagus risotto cake



Follow Us! #DoTheDoodle @YankeeDoodleTapRoom @Nassau_Inn

SALADS

- Add Chicken \$6, Add Shrimp \$8, Add Steak or Salmon \$12*
- Nassau Caesar** 15
Onions, tomato, smoked bacon, fried Brussels sprouts, asiago cheese, croutons
- Smoked Turkey BLT Salad** 16
House smoked turkey, romaine, tomato, Applewood smoked bacon, egg and smoked gouda with a creamy black garlic vinaigrette
- Quinoa Salad (V, GF)** 14
Red Quinoa, chick peas, tomatoes, shredded carrots, red onions, olives, bell peppers, feta cheese, cucumbers, and baby kale roasted cashews tossed in a honey lemon vinaigrette

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. Additional beef patty \$8
- Wagyu** 27
8 oz. American wagyu beef, black truffle spread, wild mushrooms, onion jam, smoked Gouda, arugula and tomato on a brioche bun with a side of French fries
- Veggie (V)** 15
Black beans, chickpeas, onions, mushrooms, bell peppers, roasted garlic and quinoa. Choice of cheese, on a brioche bun served with French fries

Substitute salad or Truffle Parm fries \$3 (V) Vegetarian, (GF) Gluten Free