

# 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



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## 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*