

YANKEE DOODLE TAP ROOM

APPETIZERS & SMALL PLATES

- French Onion Soup** 7
Toasted bagel chips, Swiss & provolone cheese
- Garlic Hummus (V)** 11
Kalamata olives, pita or carrot and celery sticks
- Fried Pickle Chips (V)** 8
Horseradish Ranch
- Tap Room Nachos** 13
Pulled short rib, chorizo, black olives, Pico de Gallo, feta cheese sauce, chipotle sour cream
- Brussel Cakes** 11
Shaved Brussel sprouts, roasted cauliflower, white bean puree, onion, smoked mozzarella cheese, pomegranate sauce
- Triple Cheese Grilled Cheese Bites** 9
Parmesan, Swiss, & cheddar cheese, tomato soup dip
- Fiery Chicken Sausage Lager Chili** 11
Sour cream, shredded cheddar (add pita \$1.50)
- Jim Beam Beef & Bacon Cocktail Bites** 14
Beef cocktail meatballs, house-made bourbon glaze, winter vegetable slaw
- Feta Spinach Dip** 10
Served with toasted ciabatta bread sticks
- Rhode Island Fried Calamari** 12
Banana peppers, marinara sauce
- Nassau Wings (GF) (orders of a dozen \$12)** 6
Half dozen golden fried wings in buffalo, barbecue, orange Sriracha honey, cherry habanero, or Cajun
- Olsson's Artisanal Cheese & Specialty Meats** 16
Selection of imported cheese and savory meat

ENTRÉES & SANDWICHES

- Shaved Prime Rib French Dip Sandwich** 15
Truffle parmesan roasted potatoes
- Nassau Inn Chicken Pot Pie** 11
All natural chicken, seasonal vegetables, flaky crust, side salad
- Red Dragon Pulled Short Rib Sandwich** 8
Stout braised short rib, Olsson's Red Dragon mustard cheddar, house-made giardiniera (banana peppers, onions, celery)
- Eggy in a Basket BLT** 12
Bacon, lettuce, tomato, fried egg, grilled challah bread, French fries
- Spiced Duck Breast Reuben** 18
Dijon Thousand Island dressing, orange/cranberry coleslaw
- Chickpea "Tuna" Wrap (V,GF)** 9
Chickpea salad, with onions, carrots, celery, black olives, horseradish, spinach wrap
- Spaghetti Squash Curry, Roasted Chickpeas (V,GF)** 15
Chopped asparagus, cremini mushrooms, scallions
- Maple Mustard Ale Glazed Salmon** 10
Creamy pumpkin risotto, asparagus
- Quiche Du Jour (V,GF)** 12

SIDES

- Sweet Potato Fries (V,GF)** 6
- Pub Fries (V)** 5
- Truffle Pub Fries (V)** 7
- Vegetable du Jour (V)** 5

(V) Vegetarian, (GF) Gluten Free

SALADS

Add chicken to any salad \$4, add shrimp, hanger steak, or salmon to any salad \$6

- Cinnamon Duck Confit Salad** 15
Baby spinach, lentils, shaved almonds, cranberry, pomegranate dressing
- Roasted Beet & Bleu Cheese Salad** 12
Mixed greens, toasted pecans, balsamic dressing
- Marinated Hanger Steak Salad** 16
Garlic oil marinated mushrooms, roasted fingerling potatoes, red onion, fresh mozzarella, creamy roasted garlic dressing
- Fresh Pear Salad** 12
Romaine, candied walnuts, feta cheese, whole sliced fresh pear, candied ginger, ginger-pear champagne vinaigrette

BURGERS

Our burgers are made with a blend of ground brisket, short rib, and chuck. Gluten free sweet fries & rolls available upon request. \$2 Applewood Bacon

- The Nassau Burger** 19
Choice of cheese (American, Swiss, cheddar, provolone, fresh or smoked mozzarella cheese), lettuce, red onion, toasted brioche roll, French fries
- The Princetonian** 16
Ground brisket, short rib, chuck, chorizo, chipotle, smoked mozzarella, port wine, onion marmalade, lettuce, tomato, red onion, pickle, toasted brioche roll, French fries
- Quinoa Veggie Burger (V)** 13
Made with quinoa, black beans, red peppers, roasted garlic and carrots, choice of cheese (American, Swiss, cheddar, provolone, fresh or smoked mozzarella cheese) lettuce, tomato, red onion, pickle, toasted brioche roll, French fries

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