

# YANKEE DOODLE TAP ROOM

## APPETIZERS & SMALL PLATES

### French Onion Soup

Toasted bagel chips, Swiss & provolone cheese

### Garlic Hummus (V)

Kalamata olives, pita or carrot and celery sticks

### Fried Pickle Chips (V)

Horseradish Ranch

### Tap Room Nachos

Pulled short rib, chorizo, black olives, Pico de Gallo, feta cheese sauce, chipotle sour cream

### Brussel Cakes

Shaved Brussel sprouts, roasted cauliflower, white bean puree, onion, smoked mozzarella cheese, pomegranate sauce

### Triple Cheese Grilled Cheese Bites

Parmesan, Swiss, & cheddar cheese, tomato soup dip

### Fierce Chicken Sausage Lager Chili

Sour cream, shredded cheddar (add pita \$1.50)

### Jim Beam Beef & Bacon Cocktail Bites

Beef cocktail meatballs, house-made bourbon glaze, winter vegetable slaw

### Feta Spinach Dip

Served with toasted ciabatta bread sticks

### Rhode Island Fried Calamari

Banana peppers, marinara sauce

### Nassau Wings (GF) (orders of a dozen \$12)

Half dozen golden fried wings in buffalo, barbecue, orange Sriracha honey, cherry habanero, or Cajun

### Olsson's Artisanal Cheese & Specialty Meats

Selection of imported cheese and savory meat

## ENTRÉES

### Spiced IPA Roast Duck

Fresh herb quinoa, maple roasted heirloom carrots

### 11 Nassau Inn Chicken Pot Pie

All natural chicken, seasonal vegetables, flaky crust, side salad

### 8 Shrimp 'N Grits

13 Sautéed shrimp, cheesy grits, andouille sausage, butter sauce, basil oil, corn bread

### Roast Chicken & Gnocchi

11 Oven roasted airline chicken breast, potato gnocchi, watercress, asiago cream sauce

### Pan Seared Scallops

9 Lump crab risotto, tomato, asparagus, blush wine sauce

### Surf & Turf with Stout Steak Sauce

11 Grilled 8 oz. filet mignon, 2 jumbo shrimp, wild rice, asparagus

### 12 oz. Pub Ribeye Steak

14 Grilled ribeye steak, frizzled onions & mushrooms, parmesan roasted potatoes

### Spaghetti Squash Curry, Roasted Chick Peas (V,GF)

10 Chopped asparagus, cremini mushrooms, scallions

### 12 Maple Mustard Glazed Salmon

Creamy pumpkin risotto, asparagus

## SIDES

### Sweet Potato Fries (V,GF)

### Pub Fries (V)

### 16 Truffle Pub Fries (V)

### Vegetable du Jour (V)

(V) Vegetarian, (GF) Gluten Free

## SALADS

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

### 17 Cinnamon Duck Confit Salad 15

Baby spinach, lentils, shaved almonds, cranberry, pomegranate dressing

### 20 Roasted Beet & Bleu Cheese Salad 12

Mixed greens, toasted pecans, balsamic dressing

### 21 Marinated Hanger Steak Salad 16

Garlic oil marinated mushrooms, roasted fingerling potatoes, red onion, fresh mozzarella, creamy roasted garlic dressing

### 26 Fresh Pear Salad 12

Romaine, candied walnuts, feta cheese, whole sliced fresh pear, candied ginger, ginger-pear champagne vinaigrette

## BURGERS

25 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

### 19 The Nassau Burger 15

Choice of cheese (American, Swiss, cheddar, provolone, fresh or smoked mozzarella cheese), lettuce, red onion, toasted brioche roll, French fries

### 21 The Princetonian 16

5 Ground brisket, short rib, chuck, chorizo, chipotle, smoked mozzarella, port wine, onion marmalade, lettuce, tomato, red onion, pickle, toasted brioche roll, French fries

### 5 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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