

YANKEE DOODLE TAP ROOM

APPETIZERS & SMALL PLATES

French Onion Soup	7
Toasted bagel chips, Swiss & provolone cheese, frizzled onions	
Tap Room Nachos Platter	16
Pulled pork, Pico de Gallo, lettuce, Monterey Jack, black olives, pickled jalapenos, chipotle sour cream, tortilla chips	
Lemon Peppered Calamari	14
Buttermilk breaded, lemon zest, Italian seasoning, marinara sauce	
Nassau Wings (GF)	13
A dozen golden fried wings in buffalo, barbecue, Cajun, or sauce of the day	
Hummus (V)	12
Duo of garlic hummus and spread of the day, Kalamata olives, pita or celery and carrots	
Deviled Eggs (GF)	14
Smoked Salmon, Capers, Onion, Cream Cheese	
Seafood Ceviche	16
Shrimp, scallops, cilantro, Pico de gallo, guacamole, tortilla chips	
Ahi Tuna Nachos	16
Ahi tuna, wonton chips, avocado, wasabi aioli, pickled cucumber, red onion, pickled ginger, sesame seeds	
Fried Pickle Chips (V)	10
Horseradish ranch	
Charcuterie Plate	18
Assortment of cured meats, cheeses, and dried fruit	

ENTRÉES & SANDWICHES

Quiche Du Jour (V,GF)	14
Plantain, Saffron Rice, Black Beans (V,GF)	18
Fried egg, Pico de Gallo, cilantro, guacamole sour cream	
Pork Tacos	15
Pulled pork, Red Dragon Cheddar, house-made giardiniera (banana peppers, onion, celery), saffron rice	
Crab Cake Sandwich	16
Crab cake, coleslaw, brioche bun, side salad	
Seared Salmon (GF)	20
Coconut lime rice, pineapple salsa, zucchini, squash	
Prime Rib French Dip	16
Quarter sub with Swiss cheese, Provolone cheese, served with a cup French Onion soup	
Eggy in a Basket Chicken BLT	17
Grilled chicken, bacon, lettuce, tomato, fried egg, grilled challah bread, French fries	

SIDES

Saffron, Rice and Beans (V, GF)	7
Vegetable du Jour (V, GF)	6
Pub Fries (V)	6
Truffle Pub Fries (V)	8
Sweet Potato Fries (V,GF)	7

(V) Vegetarian, (GF) Gluten Free

SALADS

<i>Add chicken or shrimp to any salad \$6</i>	
Summer Burratta (V,GF)	16
Arugula, grilled apricots, pistachios, honey balsamic syrup	
Crab, Corn, Avocado (GF)	17
Lump crabmeat, seasonal greens, avocado, sweet corn, tomato, basil dressing	
Strawberry and Goat Cheese (V)	14
Fresh strawberries, fried goat cheese, mixed greens, almonds, balsamic dressing	
Southwestern Steak (GF)	18
Hanger steak, Romaine, sweet corn, tomato, onion, avocado, black beans, cilantro, salsa, ranch dressing	
Caprese (V, GF)	14
Arugula, cherry tomatoes, mozzarella, balsamic, peppers	

BURGERS

<i>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</i>	
The Nassau Burger	15
Choice of cheese (American, Swiss, cheddar, provolone, fresh or smoked mozzarella cheese), lettuce, red onion, toasted brioche roll, French fries	
#YDTR	18
Classic Nassau burger mix, Red Dragon Cheddar, jalapeno tomato bacon jam, frizzled onions, pickle, toasted brioche roll, French fries	
Quinoa Veggie Burger (V)	14
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	



Follow Us! #DoTheDoodle @ YDTR @ Nassau Inn