

YANKEE DOODLE TAP ROOM

APPETIZERS & SMALL PLATES

- Summer Gazpacho** (V,GF) 6
Classic tomato and vegetable soup, cilantro, marinated cucumbers
- Chilled Summer Cantaloupe Soup** (V,GF) 6
Sweet cantaloupe, lemon yogurt, ginger, mint
- Rhode Island Fried Calamari** 12
Banana peppers, Marinara sauce
- Burrata, Heirloom Tomatoes** (V) 12
Toasted focaccia, basil mint pesto, balsamic reduction, extra virgin olive oil
- Garlic Prawns, Avocado Crostini** 13
Creamy prawns, avocado, crostini, garlic, lime
- Shrimp & Bay Scallop Ceviche** (GF) 12
Cilantro, lime, tri-colored and jalapeño peppers, pickled red onion, avocado purée
- Cheesy Cauliflower Fritters** 10
Cauliflower, cheese and cumin crème fraiche
- Nassau Wings** (GF) 6
Half dozen golden fried wings in buffalo, barbecue, orange Sriracha honey, or Cajun (orders of a dozen \$12)
- Classic Hummus** (V) 11
Kalamata olives, pita or carrot and celery sticks
- Chicken Lettuce Wraps** (GF) 11
Chicken, Boston lettuce, water chestnuts, chives, cilantro, lime, hoisin sauce
- Olsson's Artisanal Cheese & Specialty Meats** 16
Selection of imported cheese and savory meat



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ENTRÉES & SANDWICHES

- Quiche Du Jour** (V,GF) 12
- Smoked BBQ Pork Taco** 15
Jicama slaw, cilantro, Cotija cheese, pickled onions, chipotle sour cream
- Short Rib Taco** 15
Jicama slaw, cilantro, goat cheese, pickled red onion, corn relish, flour tortilla, avocado sour cream
- Chick Pea Pasta, Crab Meat** (GF) 17
Lump crabmeat, smoked tomato beurre blanc, zucchini, chives
- Grilled Chicken Bruschetta Sandwich** 14
Grilled chicken breast, focaccia bread, bruschetta, basil, fresh mozzarella, seasonal salad
- Ginger Crusted Salmon** 18
Shrimp dumplings, snow peas, leeks, butter sauce
- Breaded Chicken Cutlet Milanese** 19
Seasonal greens, tomato, red onion, fresh mozzarella
- Plantain, Saffron Rice, Black Beans** (V,GF) 15
Fried egg, Pico de Gallo, cilantro, guacamole sour cream
- Shrimp Poke** 16
Sushi shrimp, avocado, marinated rice, pickled red onion, cucumber, ginger, sesame seeds, edamame
- SIDES**
- Sweet Potato Fries** (V,GF) 5
- Pub Fries** (V) 5
- Truffle Pub Fries** (V) 7
- Vegetable du Jour** (V) 5
- Saffron Rice & Beans** (V,GF) 5
(V) Vegetarian, (GF) Gluten Free

SALADS

- Add chicken to any salad \$4, add shrimp, flat iron steak, or salmon to any salad \$6
- Steak House Cobb Salad** (GF) 16
Seasonal greens, avocado, tomato, bacon, bleu cheese, Ranch dressing, BBQ drizzle
- Crab, Corn & Avocado Salad** (GF) 16
Lump crabmeat, seasonal greens, avocado, sweet corn, tomato, basil dressing
- Greek Salad** (V,GF) 12
Arugula, local tomatoes and cucumbers, feta cheese, Greek olives, red onions, red wine, oregano vinaigrette
- Crisp Chick Pea Chopped Salad** (GF) 12
Romaine, kale, feta cheese, avocado, tomato, cucumber, bacon, pomegranate dressing
- 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** 15
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