

# 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
- Shrimp Poke** 15  
Sushi shrimp, avocado, marinated rice, pickled red onion, cucumber, ginger, sesame seeds, edamame
- Cheesy Cauliflower Fritters** 10  
Cauliflower, cheese and cumin crème fraîche
- 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

## ENTRÉES

- House Smoked Spare Ribs** (GF) 21  
Brown sugar and orange brine, hominy, fresh corn, zucchini, tarragon
- Chick Pea Pasta, Crab Meat** (GF) 21  
Lump crabmeat, smoked tomato beurre blanc, zucchini, chives
- Seared Tile Fish in Saffron Oil** 23  
Ratatouille, rosemary paprika potato
- Ginger Crusted Salmon** 23  
Shrimp dumplings, snow peas, leeks, butter sauce
- Charred Ribeye Steak, Garlic Confit** 27  
Ciliegine mozzarella, fresh and roasted tomatoes
- Seared Sea Scallops** 25  
Corn and leek butter sauce, Jasmine rice
- Plantain, Saffron Rice, Black Beans** (V,GF) 15  
Fried egg, Pico de Gallo, cilantro, guacamole sour cream
- Breaded Chicken Cutlet Milanese** 19  
Seasonal greens, tomato, red onion, fresh mozzarella
- 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



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## SALADS

- 21 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
- 15 **BURGERS**
- 19 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  
5 Choice of American, Swiss, cheddar, provolone, fresh or smoked mozzarella cheese, lettuce, red onion, toasted brioche roll, French fries
- 7 **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