

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

Fiery Chicken Sausage Lager Chili

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

Steamed Mussels

Garlic, andouille sausage, butter broth, diced tomato

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



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ENTRÉES

Spiced IPA Roast Duck

Fresh herb quinoa, maple roasted heirloom carrots

Nassau Inn Chicken Pot Pie

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

Shrimp 'N Grits

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

Roast Chicken & Gnocchi

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

Pan Seared Scallops

Lump crab risotto, tomato, asparagus, blush wine sauce

Surf & Turf with Stout Steak Sauce

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

12 oz. Pub Ribeye Steak

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

Cod & Clams

Served over fresh LoRé Linguine, seasonal vegetables, white wine, butter broth, garlic bread

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

Chopped asparagus, cremini mushrooms, scallions

Maple Mustard Glazed Salmon

Creamy pumpkin risotto, asparagus

SIDES

Sweet Potato Fries (V,GF)

Pub Fries (V)

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

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

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

28 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

23 The Nassau Burger 15

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

19 The Princeton 16

21 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

5 Made with quinoa, black beans, red peppers, roasted garlic and
7 carrots, choice of cheese (American, Swiss, cheddar, provolone, fresh
5 or smoked mozzarella cheese) lettuce, tomato, red onion, pickle, toasted brioche roll, French fries