

YANKEE DOODLE TAP ROOM

APPETIZERS & SMALL PLATES

French Onion Soup	7
Toasted bagel chips, Swiss & provolone cheese	
Garlic Hummus (V)	11
Kalamata olives, pita or carrot and celery sticks	
Fried Pickle Chips (V)	8
Horseradish Ranch	
Tap Room Nachos	13
Pulled short rib, chorizo, black olives, Pico de Gallo, feta cheese sauce, chipotle sour cream	
Brussel Cakes	11
Shaved Brussel sprouts, roasted cauliflower, white bean puree, onion, smoked mozzarella cheese, pomegranate sauce	
Triple Cheese Grilled Cheese Bites	9
Parmesan, Swiss, & cheddar cheese, tomato soup dip	
Fiery Chicken Sausage Lager Chili	11
Sour cream, shredded cheddar (add pita \$1.50)	
Steamed Mussels	13
Garlic, andouille sausage, butter broth, diced tomato	
Jim Beam Beef & Bacon Cocktail Bites	14
Beef cocktail meatballs, house-made bourbon glaze, winter vegetable slaw	
Feta Spinach Dip	10
Served with toasted ciabatta bread sticks	
Rhode Island Fried Calamari	12
Banana peppers, marinara sauce	
Nassau Wings (GF) (orders of a dozen \$12)	6
Half dozen golden fried wings in buffalo, barbecue, orange Sriracha honey, cherry habanero, or Cajun	
Olsson's Artisanal Cheese & Specialty Meats	16
Selection of imported cheese and savory meat	

ENTRÉES & SANDWICHES

Shaved Prime Rib French Dip Sandwich	15
Truffle parmesan roasted potatoes	
Nassau Inn Chicken Pot Pie	11
All natural chicken, seasonal vegetables, flaky crust, side salad	
Red Dragon Pulled Short Rib Sandwich	8
Stout braised short rib, Olsson's Red Dragon mustard cheddar, house-made giardiniera (banana peppers, onions, celery)	
Eggy in a Basket BLT	12
Bacon, lettuce, tomato, fried egg, grilled challah bread, French fries	
Spiced Duck Breast Reuben	18
Dijon Thousand Island dressing, orange/cranberry coleslaw	
Chickpea "Tuna" Wrap (V,GF)	9
Chickpea salad, with onions, carrots, celery, black olives, horseradish, spinach wrap	
Spaghetti Squash Curry, Roasted Chickpeas (V,GF)	15
Chopped asparagus, cremini mushrooms, scallions	
Maple Mustard Ale Glazed Salmon	14
Creamy pumpkin risotto, asparagus	
Quiche Du Jour (V,GF)	10

SIDES

Sweet Potato Fries (V,GF)	12
Pub Fries (V)	6
Truffle Pub Fries (V)	7
Vegetable du Jour (V)	5

(V) Vegetarian, (GF) Gluten Free

SALADS

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

Cinnamon Duck Confit Salad	15
Baby spinach, lentils, shaved almonds, cranberry, pomegranate dressing	
Roasted Beet & Bleu Cheese Salad	12
Mixed greens, toasted pecans, balsamic dressing	
Marinated Hanger Steak Salad	16
Garlic oil marinated mushrooms, roasted fingerling potatoes, red onion, fresh mozzarella, creamy roasted garlic dressing	
Fresh Pear Salad	12
Romaine, candied walnuts, feta cheese, whole sliced fresh pear, candied ginger, ginger-pear champagne vinaigrette	

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	



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