

YANKEE DOODLE TAP ROOM

APPETIZERS & SMALL PLATES

French Onion Soup	7
Summer Gazpacho (V,GF)	6
Classic tomato and vegetable soup, cilantro, marinated cucumbers	
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, Thai chili sauce	
Short Rib Nachos	12
Pulled short ribs, chorizo, Pico de Gallo, shredded lettuce, feta cheese, black olives, pickled jalapeños, chipotle sour cream	
Fried Pickle Chips (V)	7
Chipotle Ranch	
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, salad of hominy, fresh corn, zucchini, or tarragon	
Chick Pea Pasta with Crab Meat (GF)	21
Lump crabmeat, smoked tomato beurre blanc, zucchini, chives	
Ginger Crusted Salmon	23
Shrimp dumplings, snow peas, leeks, butter sauce	
Charred Ribeye Steak, Garlic Confit	27
Ciliegine mozzarella, fresh and roasted tomatoes, roasted fingerling potatoes	
Breaded Tilapia	21
Roasted zucchini and tomato salad	
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	

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, BBQ Ranch dressing	
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 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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