

# YANKEE DOODLE TAP ROOM

## APPETIZERS & SMALL PLATES

Pork Belly Burnt Ends (GF)	16
House smoked pork belly, sweet and spicy barbecue sauce served with blue cheese coleslaw	
<b>General Tso's Chicken Wings</b>	16
A dozen wings tossed in General Tso's sauce topped with toasted sesame seeds and green onions	
Birria Nachos (GF)	18
Slow cooked beef topped with green chili queso, cotija cheese, onions, cilantro, ancho chili and lime crema served with house made tortilla chips	
Roasted Garlic Hummus (V)	13
Topped with an olive tapenade and a side of grilled pita chips	
Frito Misto (GF)	16
Fried calamari with onions and zucchini served with a roasted red pepper aioli	
Brussels Sprouts (GF)	14
Fried Brussels sprouts, thick cut bacon, shallots, roasted apples, brown butter, lemon and honey aioli	
Burrata Naan	16
Grilled naan, red onions, basil, arugula, tomato and prosciutto with balsamic glaze and fig spread	

## SIDES

Pub Fries (V, GF)	6
Vegetable du Jour (V, GF)	7
Truffle Parm Fries (V, GF)	8

## ENTRÉES

Half Rack of Ribs (GF)	20
Maple bourbon BBQ glazed ribs, coleslaw and sweet potato fries	
Pork Belly Udon	24
Crispy fried pork belly, roasted pork broth, mixed vegetables, fried egg, topped with a sweet and spicy soy glaze	
Veggie Tikka Masala (V)	20
Carrots, onions, peas, butternut squash, basmati rice, topped with an herb yogurt cream and fried chickpeas with a side of grilled naan	
Steak Bordelaise (GF)	36
12 oz. New York strip, crispy fingerling potatoes, cauliflower purée	
Tuscan Bucatini	22
Grilled chicken, bacon, spinach, sun-dried tomatoes, and roasted red peppers, onions, peas, roasted garlic and basil cream sauce	
Smoked Jerk Chicken Sandwich	16
House smoked jerk chicken topped with a pineapple cabbage slaw, roasted jalapeno aioli on a brioche bun with a side of fries	
Prime Rib Sandwich	20
Thinly sliced roasted prime rib topped with aged white cheddar and sautéed onions and mushrooms on a hero roll with a smoked horseradish onion aioli served with a side of fries	
Seared Salmon (GF)	27
7 oz. salmon topped with a tri color tomato bruschetta and balsamic glaze with sautéed spinach and a mushroom, tomato and asparagus risotto cake	
Crab Cake Sandwich	20
5 oz. crab cake, shredded lettuce, tomato, frizzled onions topped with remoulade on a brioche bun with a side of fries	



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## SALADS

<i>Add Chicken \$6, Add Shrimp \$8, Add Steak or Salmon \$12</i>	
Watermelon Salad (V, GF)	14
Pickled fennel, cucumbers, red onions, arugula, roasted pistachios, mojito vinaigrette	
Nassau Caesar (V)	15
Onions, tomato, smoked bacon, fried Brussels sprouts, asiago cheese, croutons	
Quinoa Salad (V, GF)	14
Red Quinoa, chick peas, tomatoes, shredded carrots, red onions, olives, bell peppers, feta cheese, cucumbers, and baby kale roasted cashews tossed in a honey lemon vinaigrette	

## BURGERS

*Gluten free sweet potato fries & rolls available upon request. Add \$2 Applewood Bacon.*

The Nassau	16
A blend of ground brisket, short rib, and chuck. Choice of cheese (American, Swiss, cheddar, provolone, fresh or smoked mozzarella), lettuce, tomato, red onion on a toasted brioche roll with a side of French fries	
Additional beef patty \$8	
Wagyu	27
8 oz. American wagyu beef, black truffle spread, wild mushrooms, onion jam, smoked Gouda, arugula and tomato on a brioche bun with a side of French fries	
Veggie (V)	15
Black beans, chickpeas, onions, mushrooms, bell peppers, roasted garlic and quinoa. Choice of cheese, on a brioche bun served with French fries	

*Substitute salad or Truffle Parm fries \$3 (V) Vegetarian, (GF) Gluten Free*