

THE TAVERN

DINNER

STARTERS

TAVERN CHICKEN WINGS **GF**

Served with choice of Carolina Reaper hot sauce or BBQ sauce, crisp veggies and blue cheese dip **10.5**

Note: Carolina Reaper peppers are rated the "hottest peppers in the world."

TAVERN PRETZELS WITH BEER CHEESE

Warm pretzels sprinkled with kosher salt, served with an IPA beer cheese **10**

PERUVIAN CHICKEN TACOS

Spiced grilled chicken, red onion and shaved red cabbage, served on spinach tortillas and topped with honey garlic aioli **10.5**

FARMERS MARKET BRUSCHETTA

Vine-ripened tomatoes, strawberries, goat cheese, extra virgin olive oil, balsamic and fresh basil on toasted semolina bread **11.5**

SOUTHERN HUSHPUPPIES

White cheddar and caramelized onion hushpuppies, served with ghost chili honey butter and apricot chutney **10**

SHRIMP COCKTAIL

Jumbo shrimp, served with red sauce, spicy tortilla chips, Napa cabbage and cucumber salad **14.5**

SWEET AND SPICY CALAMARI

Lightly dusted and fried, served with sweet and spicy sauce, scallions, Peppadew peppers and chopped peanuts **10.5**

HOT HONEY FLATBREAD

Soppressata, capicola, bacon, caramelized onion, jalapeños, pepper jack sauce and local honey **10.5**

FRENCH ONION SOUP

Topped with toasted baguette and gooey Gruyère cheese **6.25**

CHEF'S SOUP

Fresh out of the kettle **5.5**

SPRING GREENS

Tomatoes, cucumbers, olives, carrots, toasted almonds and croutons **5**

CAESAR SALAD

Romaine hearts, croutons and local vine-ripened tomatoes, served with traditional Caesar dressing **6.5**

Add chicken **4** Add shrimp **5** Add salmon* **6.5**

FARMERS MARKET SALAD

Artisan lettuce, fried goat cheese, blueberries, strawberries, candied pecans and pickled onions, served with Dijon and maple vinaigrette **7.5**

ENTRÉE SALADS

GRILLED SALMON SALAD* **GF**

Artisan lettuce, olives, roasted tomatoes, cucumbers, julienne carrots and toasted almonds, served with roasted tomato vinaigrette **15**

ORANGE MISO CHICKEN SALAD

Napa cabbage, romaine lettuce, orange segments, carrots, snap peas, green onions, cilantro and wonton crisps, served with orange miso dressing **13.5**

LOBSTER CHOPPED SALAD

Lobster, applewood-smoked bacon, tomatoes, artisan lettuce and avocado, served with buttermilk dill dressing and warm flatbread **18**

GF All salads can be prepared gluten free

SANDWICHES

All sandwiches are served with choice of house-made potato chips, fresh cut fries, sweet potato fries or creamy coleslaw and a pickle spear. \$2 charge for fruit or onion ring substitution.

LOBSTER BLT

Lobster salad, applewood-smoked bacon, crisp lettuce and local vine-ripened tomatoes, served with basil mayonnaise on country white toast **18**

TAVERN STEAK AND CHEESE

Hanger steak, caramelized onions, Peppadew peppers, grilled tomatoes, Gruyère cheese, horseradish dijonaise and arugula on brioche bun **14**

CRAB CAKE SANDWICH

Roasted tomatoes, caramelized kale and onions with Old Bay aioli on a brioche bun **14**

THE BUTCHER'S TURKEY SANDWICH

Thick cut turkey, applewood-smoked bacon, Munster cheese, lettuce, onion, tomato and brown sugar chipotle aioli on focaccia **13**

BBQ PULLED PORK SANDWICH

Sweet Carolina BBQ sauce and pickled cabbage on a brioche bun **13**

PORTOBELLO PANINI SANDWICH

Oven-roasted tomato, roasted red pepper, marinated red onion, baby spinach and Boursin cheese spread on pressed focaccia bread **12**

ENTRÉES

THICK-CUT BABY BACK RIBS ^{GF}

Half rack smothered in house BBQ glaze, served with apple cider coleslaw and sweet potato fries **21**

FISH AND CHIPS

Beer-battered cod, southern coleslaw and house-cut fries, served with tartar sauce **18**

CHARGRILLED SALMON* ^{GF}

Lemon-scented basmati rice, asparagus, scallions, sweet corn relish and cucumber dill sauce **21**

6 OZ. FILET OF BEEF* ^{GF}

Blue cheese herb butter, roasted shallot smashed Yukon potatoes, asparagus and blistered tomatoes **27**

GRILLED BONE-IN PORK CHOP*

Smoked bacon, mac 'n cheese and broccolini, served with apple bourbon sauce **22**

PENNE ALLA VODKA

Penne pasta, creamy tomato vodka sauce, spinach, roasted tomatoes, sweet peppers and Parmesan cheese **16**

Add chicken **20** Add shrimp **21**

SOUTHERN STYLE CRAB CAKE

Sweet corn skillet, asparagus, white cheddar and caramelized onion hushpuppies, Old Bay aioli and grilled lemon **22**

12 OZ. CENTER-CUT RIBEYE STEAK*

Beer battered onion rings, roasted mushrooms, green beans and house steak sauce **33**

JUMBO SHRIMP AND GRITS ^{GF}

Sautéed jumbo shrimp, peppers, onions and chorizo over creamy stone ground cheddar grits **22**

CHICKEN FRIED CHICKEN

The Tavern's secret recipe with roasted shallot smashed Yukon potatoes, collard greens and black pepper gravy **18**

HOUSE CRAFTED BURGERS*

All burgers are served with choice of house-made potato chips, fresh cut fries, sweet potato fries or creamy coleslaw and a pickle spear. \$2 charge for fruit or onion ring substitution.

TAVERN KOBE BURGER

8 oz. American Kobe burger, lettuce, tomato, onion and choice of cheese, served on a toasted onion bun **14**

FALAFEL BURGER

Seared chickpea and fava burger, boursin cheese, pickled onion, avocado, tomato, lettuce and cucumber dill sauce, served on a pretzel bun **13**

HOT MESS

8 oz. American Kobe burger, pepper jack, applewood-smoked bacon, house pickled jalapeños and onion rings, served with roasted garlic sriracha aioli on a brioche bun **14.5**

DOWN SOUTH

8 oz. American Kobe burger, smoked pimento cheese, brown sugar bacon, creamy coleslaw and fried pickles, served on a pretzel bun **14.5**

DESSERTS

DOUBLE CHOCOLATE BROWNIE

Served with vanilla ice cream, topped with caramel and chocolate sauces **8**

TURTLE CHEESECAKE

New York style cheesecake, dark chocolate, candied pecans and caramel sauce **7**

BLUEBERRY PEACH COBBLER

Served with blueberry ice cream and cinnamon streusel **7**

LIMONCELLO CAKE

Lemon mousse and tart lemon curd, served with raspberry sauce, fresh berries and whipped cream **7**

ICE CREAM OR SORBET **7**

**May be cooked to order. Consuming raw or undercooked meats, poultry, shellfish, fish or eggs may increase risk of foodborne illness. Menu items may contain or come in contact with wheat, peanuts, soy, tree nuts, milk, eggs fish and shellfish. If you have a food allergy or dietary restrictions, please inform your server and our chef will visit your table to accommodate your needs. All prices subject to NC sales tax. 18% service charge is added to your bill. Service staff is compensated from this amount.*