

THE TAVERN DINNER

STARTERS

PERUVIAN CHICKEN TACOS

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

SOUTHERN HUSHPUPPIES

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

SWEET AND SPICY CALAMARI

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

FRENCH ONION SOUP

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

SPRING GREENS

Tomatoes, cucumbers, olives, carrots, toasted almonds and croutons **7**

FARMERS MARKET SALAD

Artisan lettuce, fried goat cheese, blueberries, strawberries, candied pecans and pickled onions, served with Dijon and maple vinaigrette **13**

ENTRÉES

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 **29**

PENNE ALLA VODKA

Penne pasta, creamy tomato vodka sauce, spinach, roasted tomatoes, sweet peppers and Parmesan cheese **16**
Add chicken **21** Add shrimp **22**

SOUTHERN STYLE CRAB CAKE

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

CHICKEN FRIED CHICKEN

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

ENTRÉE SALADS

GRILLED SALMON SALAD* GF

Artisan lettuce, olives, roasted tomatoes, cucumbers, julienne carrots and toasted almonds, served with roasted tomato vinaigrette **20**

CHIPOTLE SHRIMP SALAD GF

Artisan lettuce, roasted sweet corn and peppers, pickled onions, toy box tomatoes and avocado with buttermilk dressing **18**

HOUSE CRAFTED BURGERS AND SANDWICHES

*Served with choice of housemade potato chips, fresh cut fries, sweet potato fries or creamy coleslaw and a pickle spear.
\$2 charge for fruit or onion ring substitution.*

THE BUTCHER'S TURKEY SANDWICH

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

TAVERN BURGER*

8-oz. American 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 brioche bun **13**

HOT MESS*

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

DESSERTS

DOUBLE CHOCOLATE BROWNIE

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

BLUEBERRY PEACH COBLER

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

ICE CREAM OR SORBET 7

Due to COVID-19 health and safety concerns we are not accepting cash or check payments at this time.

*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.

WINES BY THE GLASS

WHITES

Korbel, Brut 10
California

Ruffino 10
Prosecco, Italy

Castelnuovo Del Garda, Pinot Grigio 9
Veneto, Italy

J. Christoph, Riesling 10.5
Pfalz, Germany

Chalk Hill Estate, Sauvignon Blanc 14
Chalk Hill, CA

Ray Signorello "Trim" Chardonnay 10
California

Robert Mondavi, Chardonnay 13
Napa Valley, CA

Champs de Provence, Rosé 10
Provence, France

REDS

Greg Norman, Pinot Noir 11.75
Santa Barbara, CA

Komodo Dragon, Red Blend 11
Columbia Valley, WA

Viña Mayor, Tempranillo 9
Ribera del Duero, Spain

Edmeades, Zinfandel 11
Mendocino, CA

Drumheller, Merlot 10
Columbia Valley, WA

Oberon, Cabernet Sauvignon 16
Napa County, CA

Athena, Cabernet Sauvignon 10
California

WINES BY THE HALF BOTTLE

Veuve Cliquot Brut 76
Reims, France

Kim Crawford Sauvignon Blanc 29
Marlborough, New Zealand, 2017

Clos du Bois Chardonnay 18
North Coast, CA, 2017

**Sonoma Cutrer "Russian River Ranches"
Chardonnay 26**
Sonoma County, CA 2016

Stag's Leap "Artemis" Cabernet Sauvignon 76
Napa Valley, CA 2014