

# THE TAVERN LUNCH

## 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**

### PENNE ALLA VODKA

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

## 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