

# 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 **12**

### **SWEET AND SPICY CALAMARI**

Lightly dusted and fried, served with sweet and spicy sauce, scallions, Peppadew peppers and chopped peanuts **14**

### **FRENCH ONION SOUP**

Topped with toasted baguette and gooey Gruyère cheese **9**

### **SPRING GREENS**

Tomatoes, cucumbers, olives, carrots, toasted almonds and croutons **8**

## ENTRÉE SALADS

### **GRILLED SALMON SALAD\*** ●

Artisan lettuce, olives, roasted tomatoes, cucumbers, julienne carrots and toasted almonds, served with roasted tomato vinaigrette **24**

### **FARMERS MARKET SALAD**

Artisan lettuce, fried goat cheese, blueberries, strawberries, candied pecans and pickled onions, served with Dijon and maple vinaigrette **15**

*Add: Chicken 21 or Shrimp 23*

## 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 **18**

*Add: Chicken 24 or Shrimp 26*

## 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.*

*\$3 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 **16**

### **TAVERN BURGER\***

Black Angus American beef, lettuce, tomato, onion and choice of cheese, served on a brioche bun **17**

### **FALAFEL BURGER**

Seared chickpea and fava burger, Boursin cheese, pickled onion, avocado, tomato, lettuce and cucumber dill sauce, served on a brioche bun **16**

## DESSERTS

### **DOUBLE CHOCOLATE BROWNIE**

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

### **BLUEBERRY PEACH COBBLER**

Served with blueberry ice cream and cinnamon streusel **10**

### **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.

# THE TAVERN DRINK MENU

## WINES BY THE GLASS

### WHITES

La Marca Prosecco, Veneto, Italy 11/46

Saldo Chenin Blanc, CA 13/50

Castelnuovo Del Garda Pinot Grigio, Veneto, Italy 11/42

Whitehaven Sauvignon Blanc, New Zealand 12/48

Cambria "Katherine's Vineyard" Chardonnay 15/58  
Santa Maria Valley, CA

Belle Glos "Oeil de Perdrix" 15/63

Joel Gott Chardonnay, Monterey, CA 13/50

### REDS

Böen Pinot Noir, CA 13/50

Etude "Lyric" Pinot Noir, CA 15/58

Edmeades Zinfandel, Mendocino, CA 13/50

Tapestry, Red Blend, Paso Robles, CA 16/62

Prati Cabernet Sauvignon, Sonoma County, CA 12/48

Daou Cabernet, Paso Robles, CA 16/66

## PACKAGE BEER

Bud Light

Wicked Weed Pernicious

Miller Light

Corona Premier

Modelo Especial

Yuengling

Angry Orchard

Sam Adams Just the Haze  
(non-alcoholic)

Pinehurst Brewing Co. 1895  
Lager

Pinehurst Brewing Co.  
Pivoted IPA

Sierra Nevada Pale Ale

Truly Wild Berry

Guinness Stout

Michelob Ultra

White Claw (Black Cherry)

White Claw N/A

Sierra Nevada "Trail Pass"  
Golden Ale N/A

## DRAFT BEER

Sam Adams Seasonal

Pinehurst Brewing Co. - Seasonal Selection

## WINES BY THE BOTTLE

Kendall Jackson "Vintner's Reserve" Brut Cuvée, CA 54

Daou Sauvignon Blanc, Paso Robles, CA 43

Blindfold White Pinot Noir, Sonoma, CA 74

Napa Cellars Merlot, Napa Valley, CA 78

Stags' Leap Petite Sirah, Napa Valley, CA 97

Quilt Cabernet, Napa Valley, CA 82

## FEATURED SEASONAL COCKTAILS

### Peach Bourbon Smash 19

Woodford Reserve, Peach Puree, Peach Schnapps and  
Mint Syrup shaken over ice and topped with Club Soda and a  
Sprig of Fresh Mint

### Fore The Old Fashioned 17

High West Bourbon, Lavender Syrup and Orange Bitters,  
served over ice with an Orange Twist

### Brown Derby 18

Maker's 46 Bourbon and Grapefruit Juice with a drizzle of  
House-Made Honey Syrup served over ice with a Lemon Wheel

### Strawberry Boulevardier 18

1792 Small Batch Bourbon, Vibrant Campari, and  
Sweet Vermouth with Strawberry Puree and  
garnished with an Orange Twist

### Lavender Loop 19

1800 Silver Tequila and St. Germain, Sour Mix and Lavender  
Syrup, with a Lavender Salt Rim and fresh Lemon Wheel

### Gin-Gin Mule 17

Hendrick's Scottish Gin, Mint Syrup, Fresh Squeezed Lime  
Juice and topped with Crisp Owen's Ginger Beer  
and adorned with a Fresh Lime Wheel

### Albatross Spritz 16

Aperol, Bombay Sapphire Gin, and Fresh Lemon Juice stirred  
together and topped with Tonic Water and a Lemon Twist

### Slice of Sunshine 15

Tito's Handmade Vodka and fresh squeezed Orange Juice,  
shaken with a splash of Half & Half, Vanilla Syrup and  
Orange Bitters, served in a Frosted Martini Glass  
with a Sliver of Sunshine

### Summer Fresca 14

The perfect summer refresher- Bacardí Rum, Fresh Lime Juice,  
Mint Syrup and Strawberry Puree with Club Soda