

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

- Caposaldo Prosecco, Veneto, Italy 11/42
La Crema Chardonnay, Sonoma Coast, CA 15/58
Chateau Ste. Michelle, Riesling, Columbia Valley, WA 12/46
Castelnuovo Del Garda Pinot Grigio, Veneto, Italy 11/42
Whitehaven Sauvignon Blanc, New Zealand 12/48
Cambria Chardonnay, Katherine's Vineyard, 15/58
Santa Maria Valley, CA
Belle Glos Rose Oeil De Perdix 15/63

REDS

- Sea Glass Pinot Noir, Central Coast, CA 12/45
Sterling Vintner's Collection Cabernet, CA 12/44
Edmeades Zinfandel, Mendocino, CA 13/50
Tapestry, Red Blend, Paso Robles, CA 16/62
Louis Martini Cabernet, Sonoma County, CA 16/62
Daou Cabernet, Paso Robles, CA 16/66

PACKAGE BEER

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| Bud Light | Pinehurst Brewing Co. 1895 Lager |
| Wicked Weed Pernicious | |
| Miller Light | Pinehurst Brewing Co. Pivoted IPA |
| Corona Premier | |
| Modelo Especial | Sierra Nevada Pale Ale |
| Yuengling | Truly Wild Berry |
| Angry Orchard | Guinness Stout |
| | Michelob Ultra |
| Sam Adams Just the Haze (non-alcoholic) | Sam Adams American Light |
| | White Claw (Black Cherry) |

DRAFT BEER

- Sam Adams Seasonal
Pinehurst Brewing Co. - Seasonal Selection

WINES BY THE BOTTLE

- 117 Taittinger Brut La Francaise Champagne, 150 France
563 Orin Swift 8 Years in the Desert, CA 132
525 Freemark Abbey, Merlot, Napa Valley, CA 109
584 Stag's Leap Petite Sirah, Napa Valley, CA 97
553 Fabric of the Land Red Blend by Quilt, 98 Napa Valley, CA
281 Daou Sauvignon Blanc, Paso Robles, CA 38

FEATURED SEASONAL COCKTAILS

- Holly Harvest Mule 16**
Tito's Vodka, Simple Brown Sugar, Apple Juice Reduction and topped with Owen's Ginger Beer, served in a Mule Mug and garnished with a Lime Wheel
- Back Nine Bramble 18**
Woodford Reserve, Chambord, Lemon Juice, Vanilla Syrup, Bitters and Muddled Raspberries with garnished with a Blackberry
- Peach Bourbon Smash 18**
Jefferson's Small Batch, Peach Puree and Mint Leaves, garnished with a Mint Sprig
- Hibiscus Hook 18**
Del Maguel Mezcal, Orange Juice, Hibiscus Syrup and Orange Bitters, served with a Tahin rim, garnished with Orange Slice
- French Blonde 17**
Grey Goose, St Germain, Grapefruit Juice, Lemon Juice and bitters, and garnished with a Grapefruit or Lemon Wedge
- Blue Peach Birdie 16**
Wheatley Vodka, Cointreau, Crème de Cassis, with a dash of bitters and served in a rimmed Cinnamon Vanilla Sugar Glass
- Cinnamon Oak Old Fashion 15**
Makers 46, Brown Sugar Simple Syrup, with Black Walnut Bitters, and garnished with a Cherry and Cinnamon Stick
- The Starter 14**
Bombay Sapphire, Rosemary Simple Syrup and Lemon Juice, topped with Prosecco and garnished with a Lemon Twist
- The Pearfect Drive 13**
Bacardi Silver, Pear Puree and Ginger Simple Syrup, topped with Ginger Ale, served in a half rimmed Cinnamon Vanilla Sugar Collins Glass with a Lemon Wheel