

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**

SOUTHERN HUSHPUPPIES

White cheddar and caramelized onion hushpuppies, served with ghost chili honey butter and apricot chutney **11**

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**

FARMERS MARKET SALAD

Artisan lettuce, fried goat cheese, blueberries, strawberries, candied pecans and pickled onions, served with Dijon and maple vinaigrette **14.5**

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** Add shrimp **26**

ENTRÉE SALADS

GRILLED SALMON SALAD* **GF**

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

CHIPOTLE SHRIMP SALAD **GF**

Artisan lettuce, roasted sweet corn and peppers, pickled onions, toy box tomatoes and avocado with buttermilk dressing **22**

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**

HOT MESS*

Black Angus American beef, pepper jack, applewood-smoked bacon, house pickled jalapeños and onion rings, served with roasted garlic sriracha aioli on a brioche bun **18**

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
Nobilo Sauvignon Blanc, New Zealand 11/42
Elouan Rosé, OR 12/46

REDS

Sonoma Cutrer Russian River Pinot Noir, CA 18/68
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 17/66

PACKAGE BEER

Bud Light	Lager
Wicked Weed Pernicious	Pinehurst Brewing Co. Pivoted
Miller Light	IPA
Corona Premier	Sierra Nevada Pale Ale
Modelo Especial	Truly Wild Berry
Yuengling	Guinness Stout
Sam Adams Boston Lager	
Sam Adams Just the Haze (non-alcoholic)	
Pinehurst Brewing Co. 1895	

DRAFT BEER

Michelob Ultra
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 75
525 Freemark Abbey, Merlot, Napa Valley, CA 109
584 Stag's Leap Petite Sirah, Napa Valley, CA 97
208 Sonoma Cutrer Chardonnay 58
Russian River Ranches, CA
553 Fabric of the Land Red Blend by Quilt, 98
Napa Valley, CA
281 Daou Sauvignon Blanc, Paso Robles, CA 38

FEATURED SPRING COCKTAILS

Southern Berry Margarita 14
1800 Silver Tequila, Creme de Cassis, Pomegranate Juice, Lime
Strawberry Basil Margarita 16
Maestro Dobel, Cointreau, Fresh Sour Mix,
Basil Sprigs and Strawberries
Gold Rush 14
Maker's Mark 46, Honey Syrup, Lemon Juice
Blueberry Lemonade Martini 15
Titos Vodka, Fresh lemon Juice,
Creme de Casis, Simple Syrup, Blueberries
Tavern Mule 14
Wheatley Vodka, Owen's Ginger Beer, Lime
Sunday Shower 18
Patron Tequila, Campari, Fresh Grapefruit, Lime
Hugo Rose Spritz 15
St. Germain, Elouan Rose and Club Soda,
Mint Leaves, Lime Wedge
The Tavern Sour 18
Woodford Reserve Bourbon, Simple,
Fresh Lemon Juice, Egg White