THE TAVERN
DINNER

STARTERS

Peruvian Chicken Tacos
Marinated grilled chicken, pickled onion, red cabbage, honey garlic aioli, herb spinach tortilla **14**

Pimento Hushpuppies V
Pimento pepper and cheddar cheese hushpuppies. ghost chili honey butter, smoked tomato aioli **13**

Sweet and Spicy Calamari
Lightly dusted and fried, served with sweet and spicy sauce, scallions, peppadew peppers and chopped peanuts **17**

French Onion Soup
Toasted French baguette, green onion, gooey gruyere cheese **10**

Spring Greens V
Cherry tomatoes, cucumbers, marinated olives, carrots, toasted almonds, croutons, choice of dressing **8**

Tavern Caesar
Crisp romaine lettuce tossed in dressing, tomato, shaved parmesan cheese, sundried tomato croutons **10**

ENTRÉE SALADS

Grilled Salmon Salad* GF
Artisan lettuce, Greek olives, roasted tomatoes, cucumber, carrots, toasted almonds, roasted tomato vinaigrette **24**

Farmers Market Salad V
Artisan lettuce, blueberries, strawberries, candied pecans, fried goat cheese, pickled onions, maple dijon vinaigrette **15**
Add: Chicken 21 or Shrimp 23

Tavern Chopped Salad
Romaine artisan blend, pit ham, roasted turkey, cheddar, egg, heirloom tomatoes, croutons, green goddess dressing **18**

DESSERTS

Warm Double Chocolate Brownie
Vanilla ice cream, caramel, chocolate sauce **11**

Apple Cobbler
Pecan crumble, maple brown sugar ice cream **12**

Dulce De Leche Cheesecake
Bourbon cherry compote, whipped cream **12**

Ice Cream or Sorbet GF 8

ENTRÉES

Fish and Chips
Beer-battered cod, southern coleslaw, fresh cut fries, Tavern tartar sauce **22**

Honey Chile Glazed Salmon* GF
Roasted fingerling potato and corn hash, green bean, pickled onion, lime sauce **25**

6-oz. Flat Iron Steak* GF
Creamy chipotle fingerling potato, roasted cauliflower, broccolini, garlic herb sauce **30**

Cajun Pasta
Rigatoni pasta, tasso ham, artichoke, roasted tomato sauce, parmesan, fresh herbs **20**
Add: Chicken 26 or Shrimp 28

Grilled Pork Chop*
Pimento cheddar cheese grits, green beans, grainy mustard onion gravy **26**

Southern Fried Chicken
Roasted garlic smashed potatoes, collard greens, country pepper gravy **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 breast, applewood smoked bacon, Muenster cheese, lettuce, onion, tomato, brown sugar chipotle aioli on sundried tomato focaccia **17**

Tavern Burger*
Chuck Brisket Blend, lettuce, tomato, onion, brioche bun, choice of cheese **18**

Black Bean Burger V
Pan-seared bean patty, lettuce, tomato, fried onion strings, Boursin cheese, basil aioli, brioche bun **16**

Southern Smoke*
Chuck Brisket Burger, applewood smoked bacon, smoked gouda, lettuce, tomato, onion ring, blackberry bbq sauce, brioche bun **19**

Greek Chicken Naan
Herb grilled chicken, Greek olives, red onion, feta cheese, lettuce, tzatziki sauce, grilled naan **16**

GF = Gluten Free V= Vegetarian

*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

Wicked Weed Pernicious

Miller Light

Corona Premier

Modelo Especial

Yuengling

Sam Adams Boston Lager

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

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