

# 🌿 Tavern Dinner Appetizers 🌿

*Artichoke Ravioli with Shrimp*  
Fennel, Local Tomato, Beurre Blanc  
\$9

*Tavern Chicken Wings*  
Tavern Hot Sauce or BBQ Sauce, Crisp Veggies,  
Bleu Cheese Dip  
\$10

♥ *Oakbluff Tomato Bruschetta*  
Local Tomato & Mozzarella, Focaccia, Basil, EVOO  
Balsamic & Sea Salt  
\$9.5

*Spicy Chicken Spring Rolls*  
Tender Chicken, Sriracha Hot Sauce,  
Bleu Cheese Fondue  
\$10

*Baked Carolina Moon Brie Bites*  
Carolina Moon Brie, Buttery Phyllo Crust,  
Candied Pecans, Peaches & Figs  
\$11

# 🌿 Tavern Dinner Soups 🌿

 *French Onion Soup*  
Toasted Baguette & Gooey Gruyère  
\$5.5

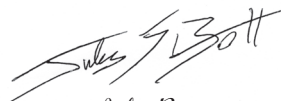
*Chef's Soup*  
Fresh out of the Kettle  
\$5

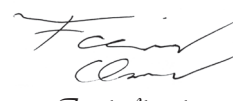
# 🌿 Tavern Dinner Salads 🌿

*Caesar*  
Romaine Hearts, Parmesan Chips, Croutons,  
Traditional & Roasted Tomato Caesar Dressing  
\$6  
Add Chicken \$2

♥ *Appalachian Salad*  
Moore County Bibb Lettuce, Smoked Trout, Endive,  
Apple, Raisins, Chapel Hill Asiago  
Apple Cider Vinaigrette  
\$9

*Spring Greens*  
Tomato, Cucumber, Olives,  
Toasted Almonds & Croutons  
\$4.5

  
Jules Bott  
Holly Inn Chef de Cuisine

  
Farid Ahmed  
Holly Inn Sous Chef



# 🌿 Tavern Dinner Sandwiches 🌿

All Sandwiches Served with Warm House-Made Potato Chips, Fresh Cut Fries or Creamy Coleslaw  
(Additional Charge of \$2.00 for Substitution of Fruit)

## *Bison Burger*

Pretzel Roll, Ashe County Habanero Cheddar,  
Avocado Tomato Relish & Thick Onion Rings  
\$14

## *Turkey Burger*

Ciabatta Bun, Red Wine Onions,  
Bacon, Avocado, Dill Havarti, Lettuce,  
Tomato, Grainy Mustard Spread  
\$12

## *B.L.T.*

Country White Toast, Applewood Smoked Bacon,  
Bibb Lettuce, Oak Bluff Tomato  
Basil Mayo  
\$11

## ♥ *Portabello Panini on Focaccia*

Oven-Roasted Tomato & Red Pepper,  
Marinated Red Onion, Boursin Cheese Spread,  
Baby Spinach  
\$11

## *Angus Beef Burger*

Brioche Roll, LTO,  
with Choice of  
White Cheddar, Gruyère, Habañero Cheddar,  
Provolone, Swiss, Chapel Hill Brie,  
Goat Lady Cheese & American  
\$12

## *Cape Hatteras Crab Cake on Kaiser*

Buttered Kaiser Roll, Avocado Tomato Relish,  
Moore County Bibb Lettuce, English Mustard Aioli  
\$12.5

## *Grilled Cheese Panini*

Ciabatta Bread, Carolina Moon Brie, Prosciutto,  
Chapel Hill Asiago, Gruyère, Peachy-Fig Jam Spread  
\$11

# 🌿 Tavern Dinner Entrées 🌿

## *Smithfield Thick Cut Pork Ribs*

6 Bones, Apple Cider Slaw,  
Carolina Moonshine BBQ Glaze  
Sweet Potato Casserole  
\$19

## *Free Range Prestige Chicken Breast*

Pan-Roasted, Sweet Potato Butter,  
Pecan Cornbread Stuffing  
Vegetable du Jour  
\$18

## *Hot Curry Pork*

Spicy Vindaloo Curry Sauce, Citrus Scented Jasmine Rice,  
Cauliflower & English Peas and Flat Bread  
\$17

## *Beef Tenderloin Medallions*

Buttermilk Mashed Potato, Truffle Creamy Demi,  
French Green Beans  
\$26

## *Cape Hatteras Crab Cakes*

Southern Slaw, House-Cut Fries, Jalapeño Hushpuppies,  
Cajun Remoulade  
\$21



## *Deconstructed Jambalaya*

Shrimp, Sausage & Chicken Brochettes,  
Tasso & Jalapeño Cheddar Grits, Creole Tomato Sauce  
\$19

## *Fish & Chips*

Beer Battered Cod, Southern Slaw,  
House-Cut Fries, Cajun Remoulade  
\$15

## ♥ *Char-Grilled Salmon*

Citrus Jasmine Rice, Tomato,  
Fennel, Beurre Blanc  
\$19

*An automatic 18% service charge is added to your bill.  
The service staff is compensated from this amount.  
All prices are subject to North Carolina state sales tax.*