

🌿 Tavern Lunch 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 Lunch Soups 🌿

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

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

🌿 Tavern Not-So-Big 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



🌿 Tavern Big Salads 🌿

Chipotle Shrimp Salad

Zesty Chipotle Jumbo Shrimp, Napa Cabbage,
Cilantro, Toasted Cashews
& Peanut Dressing
\$14

Lobster B.L.T. Salad

Bibb Lettuce, Oakbluff Tomatoes, Maine Lobster,
Applewood Smoked Bacon, Avocado,
Champagne Guava Dressing
\$15



Tavern Chicken Salad

Red Grapes, Blueberries, Strawberries, Spring Greens,
Candied Pecans, Raspberry-Peach Dressing
\$10.5

🌿 Tavern Lunch 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

Angus Beef Burger

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



Soup, Salad & 1/2 Sandwich

Chef's Soup, Mixed Greens, Grape Tomatoes, Feta
& Half of Chef's Feature Sandwich
\$10.5

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

Jules Bott
Holly Inn Chef de Cuisine

Farid Ahmed
Holly Inn Sous Chef

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.