

# 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 **10.5**

### SOUTHERN HUSHPUPIES

White cheddar and caramelized onion hushpuppies, served with ghost chili honey butter and apricot chutney **10**

### SWEET AND SPICY CALAMARI

Lightly dusted and fried, served with sweet and spicy sauce, scallions, Peppadew peppers and chopped peanuts **10.5**

### FRENCH ONION SOUP

Topped with toasted baguette and gooey Gruyère cheese **6.25**

### SPRING GREENS

Tomatoes, cucumbers, olives, carrots, toasted almonds and croutons **7**

### FARMERS MARKET SALAD

Artisan lettuce, fried goat cheese, blueberries, strawberries, candied pecans and pickled onions, served with Dijon and maple vinaigrette **13**

## 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 **16**  
Add chicken **21** Add shrimp **22**

## 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 **7**

### ICE CREAM OR SORBET **7**

## ENTRÉE SALADS

### GRILLED SALMON SALAD\* **GF**

Artisan lettuce, olives, roasted tomatoes, cucumbers, julienne carrots and toasted almonds, served with roasted tomato vinaigrette **20**

### CHIPOTLE SHRIMP SALAD **GF**

Artisan lettuce, roasted sweet corn and peppers, pickled onions, toy box tomatoes and avocado with buttermilk dressing **18**

## 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.  
\$2 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 **13**

### TAVERN BURGER\*

8-oz. American burger, lettuce, tomato, onion and choice of cheese, served on a toasted onion bun **14**

### FALAFEL BURGER

Seared chickpea and fava burger, Boursin cheese, pickled onion, avocado, tomato, lettuce and cucumber dill sauce, served on a brioche bun **13**

### HOT MESS\*

8-oz. American burger, pepper jack, applewood-smoked bacon, house pickled jalapeños and onion rings, served with roasted garlic sriracha aioli on a brioche bun **14.5**

Due to COVID-19 health and safety concerns we are not accepting cash or check payments at this time.

\*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 WINE MENU

## WINES BY THE GLASS

### WHITES

- Korbel Brut, California 12/46  
Jeio Prosecco, Italy 12/46  
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  
Robert Mondavi Sauvignon Blanc, California 13/50  
Lincourt "Steel" Chardonnay, Santa Rita Hills, CA 11/42  
Callaway Cellar Selection Chardonnay, California 10/38  
Marramiero Cerasuolo d'Abruzzo Rosé 11/42  
Rosciano, Italy

### REDS

- Granite Hill Cellars, Pinot Noir, Lodi, CA 10/38  
Komodo Dragon Red Blend, Columbia Valley, WA 11/42  
Edmeades Zinfandel, Mendocino, CA 13/50  
Drumheller Merlot, Columbia Valley, WA 10/38  
Twenty Rows Reserve Cabernet Sauvignon 17/66  
Napa Valley, CA  
Rock & Vine 3 Ranches Cabernet Sauvignon 12/46  
Central Coast, CA

## WINES BY HALF BOTTLE

- 703 Schramsberg Blanc de Blancs Brut 65  
North Coast, CA  
748 Sonoma Cutrer "Russian River Ranches" 26  
Chardonnay, Sonoma County, CA  
705 Grgich Hills Chardonnay, Napa Valley, CA 70  
901 Michele Chiarlo "Nivole" Moscato 27  
Di Asti, Italy  
724 Duckhorn Merlot, Napa Valley, CA 85  
725 Quilt Cabernet Sauvignon, Napa Valley, CA 82

## WINES BY THE BOTTLE

### SPARKLING & WHITES

- 345 Hogue Riesling, Columbia Valley, WA 33  
155 Sun Garden Riesling, Mosel, Germany 35  
339 King Estate Pinot Gris, Willamette Valley, OR 60  
367 Chateau Montfort Vouvray Demi-Sec 47  
Loire Valley, France  
396 Domaine Vincent Delaporte Chavignol Blanc 89  
Sancerre, France  
218 Mer Soliel "Silver" Unoaked Chardonnay 51  
Monterey, CA  
216 Jordan Chardonnay, Russian River Valley, CA 75  
220 Cakebread Cellars Chardonnay 106  
Napa Valley, CA

### REDS

- 434 Ken Wright Cellars Pinot Noir 60  
Willamette Valley, OR  
417 Hartford Court Pinot Noir 75  
Russian River Valley, CA  
405 Cakebread Cellars Pinot Noir 118  
Anderson Valley, CA  
623 Il Chiosso Nebbiolo, Gattinara, Italy 72  
459 Trefethen Merlot 68  
Oak Knoll District, Napa Valley, CA  
665 Rombauer Merlot, Los Carneros, CA 125  
543 Quest Cellars Proprietary, Paso Robles, CA 65  
617 Prisoner Red Blend, California 116  
602 Duckhorn "Paraduxx" Red Blend 113  
Napa Valley, CA  
538 "The Soldier" by King Estate 72  
Cabernet Sauvignon, Columbia Valley, WA  
414 Hook & Ladder "Los Amigos Ranch" 75  
Cabernet Sauvignon, Chalk Hill, CA  
608 Silverado Cabernet Sauvignon 115  
Napa Valley, CA  
569 Stag's Leap Wine Cellars "Artemis" 196  
Cabernet Sauvignon, Napa Valley, CA