



DUCK, NORTH CAROLINA

Seafood chowder; cup or bowl 6, 9

A creamy chowder made with house bacon and loaded with shrimp and fish

Village Greens 10

Spring mix, cherry tomatoes, cucumber, carrot, pickled red onion, and roasted garlic croutons with green goddess dressing (Veg)

Pear and Goat Cheese Salad 15

Red Wine poached pears, roasted pistachios, humboldt fog goat cheese, red onion, creamy lemon pistachio vinaigrette (Veg, GF)

Niçoise Salad* 22

Grilled local yellowfin tuna, green beans, fingerling potatoes, olives, cherry tomatoes, and hard boiled egg over spring mix with herbed Dijon dressing (GF)

Add grilled chicken (9), grilled or blackened local shrimp (12), fresh yellowfin tuna (14), crab cake (MP), or falafel (7)

Dressings: green goddess, herbed Dijon, tahini Caesar, lemon pistachio vinaigrette, chipotle ranch, or blue cheese (+1)

Southern Fish Fry 18

Cornmeal crusted and served with house fries and remoulade

Wild Boar Meatloaf 17

West Texas wild boar, loaded potato croquette, green beans, quick kraut, beer cheese sauce

Veg = vegetarian; GF = gluten free

Tavern Fries 8

Tossed with herb butter and our house fry seasoning (Veg)

Fried Pickle Chips 8

Founder's All Day IPA brined pickle chips, chipotle ranch (Veg)

Local Peel and Eat Shrimp 16

Fresh lemon, seafood spices (GF)

Crimson Lentil Dip 11

Lentils simmered in coconut milk with fresh ginger and turmeric; served with warm naan and cucumber (Vegan, GF by request)

Fish Sandwich* 14

Chef's take on what's fresh now! Ask about today's selection

Fried Chicken Sandwich 14

Pickle-brined breast in a buttermilk batter, lettuce, tomato, pickle, and our sweet & tangy sauce on a brioche roll

Tavern Burger* 15

Hand-pattied burger, Barber's cheddar, house smoked bacon, lettuce, tomato, and housemade aioli on a brioche roll

Pressed Cuban 14

Smoked pork shoulder, prosciutto, provolone, Village pickles, mustard, and housemade aioli on pressed batard

Shrimp Po Boy 14

Crispy fried local shrimp, creamy Brussels slaw, sliced tomato on a hoagie roll

Crimson Lentil Falafel 13

Tzatziki sauce, pickled red onion, cucumber, spinach, and feta in warm naan bread (Veg)

All handhelds are served with your choice of fries, side salad, gluten free chips, cup of soup (+2), or mac-n-cheese (+2)

**This item is served undercooked or may contain undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

HOUSE COCKTAILS

Rebel Old Fashioned 12

Rebel Yell bourbon, orange bitters, Angostura bitters, turbinado syrup and a smoked orange peel

Cider Old Fashioned 13

Grandy Greenhouse apple cider, Four Roses bourbon, brown sugar syrup, cinnamon stick, luxardo cherry

Fernet Rye Sour 14

Bulleit Rye, Fernet Branca, lemon, mint syrup

Sailor's Delight 14

Mother Earth gin (Kinston, NC), Aperol, grapefruit juice, fresh lime, house simple syrup, mezcal float, smoked orange peel

Aged Rum Manhattan 15

Appleton Estate rum, Antica sweet vermouth, NC falernum, Angostura bitters, lemon, Luxardo cherry

NC Mule 13

Social House vodka (Kinston, NC), ginger beer, fresh lime, grapefruit bitters

WINES

Sparkling

Crement de Loire · Loire Valley, France · 10/40

lively with fresh apple skin & crushed sweet-tart aromas

Prosecco · Veneto, Italy · Split · 11/40

honeysuckle aromas, flavors of green apple & ripe pear

White

Spoken West Chardonnay · Napa Valley, CA · 9/36

nose full of ripe pear & peach, floral jasmine, vanilla, & toast

MacRostie Chardonnay · Sonoma Coast, CA · 13/52

French oak aged with hints of toast & churned butter

Cielo Pinot Grigio · Italy · 7/35 (carafe)

straw yellow in color, refreshing green apple

Peter Weinbach Riesling · Rheinhessen, Germany · 8/32

balanced sweetness with notes of apple, peach, & lime

RAATS Chenin Blanc · Stellenbosch, South Africa · 10/40

bursting with fresh flavors of green melon, lime, kiwi fruit & sweet pineapple

Ponga Sauvignon Blanc · New Zealand · 8/32

bold grapefruit, nectarine & lime, hints of flower petals

Hunky Dory Sauvignon Blanc · Marlborough, NZ · 10/40

tropical fruit notes with fresh lime

Rosé

Daou Rose · Paso Robles, CA · 11/44

silky & crisp with flavors of fresh cherries, vanilla, & hyacinth

BOTTLES AND CANS

Smartmouth Safety Dance 7

Pilsner - German · 4.8% ABV · 12oz can

Allagash White 7

Wheat Beer - Witbier · 5.2% ABV · 12oz can

Bell's Two Hearted Ale 6

IPA - American · 7% ABV · 12oz bottle

Founders All Day IPA 6

Session IPA · 4.7% ABV · 12oz can

Stella Artois 6

Lager - Euro Pale · 5% ABV · 11.2oz bottle

Sam Smith's Nut Brown Ale 9

Brown Ale · 5% ABV · 11.2oz bottle

House Margarita 13

Cazadores Reposado with fresh sour mix, smoked simple syrup, Cointreau and a Grand Marnier float; with or without salt; *add house jalapeño syrup for \$1*

John's Village Square 16

Wild Turkey rye, B&B, sweet and dry vermouth, Peychaud's and Angostura, lemon twist

Southern Bellini 10

Prosecco, seasonal fruit ice cubes, turbinado syrup, mint

NON-ALCOHOLIC

Fall Citrus Punch 6

Seasonal fruit puree, green tea syrup, lime soda, fresh lemon

Local Cider 6

Grandy Greenhouse apple cider with fresh lemon, brown sugar syrup, and a cinnamon stick

Red

Les Mazelles Touraine Pinot Noir · Loire Valley · 9/36

perfumed, crunchy and fruity light red

Commuter Cuvee Pinot Noir · Willamette Valley · 14/56

tart cherry, cola, & earth

Chateau Blouin Bordeaux Rouge · France · 10/40

earthy, red fruit, smoky blend of merlot and cab franc

Camp Cabernet Sauvignon · Sonoma, CA · 12/48

nicely balanced with cassis, chocolate, black currant, and cherry

Noah River Cabernet · Napa Valley, CA · 8/32

complex nose brimming with rhubarb pie, orange peel, plum, & cigar box

Timeplace Zinfandel · Lodi, CA · 14/56

medium bodied with floral gardenia, ripe blackberry, sassafras, and mint

Perrin "Villages" Cotes du Rhone · France · 9/36

well balanced, dark ruby color, and licorice

Bodegas Arraez Canallas · Valencia, Spain · 10/40

medium bodied with red fruits, oak, vanilla, & tobacco

Requiem Red Blend · Columbia Valley, WA · 13/52

bold, black cherry, spice, soil

Founders Backwoods Bastard 12

Scotch Ale · 11% ABV · 12oz bottle

Coors Banquet 5

American Lager 12oz bottle

Sly Clyde Submersive 8

Hard Apple Cider · 6.7% ABV · 12oz can

Glutenberg 9

Gluten Free Blonde Ale · 4.5% ABV · 16 oz can

Partake NA 7

Blonde Ale Non Alcoholic · 12oz can