



DUCK, NORTH CAROLINA

Seafood chowder; cup or bowl 8, 12

A creamy chowder made with house bacon and loaded with shrimp and fish; cup or bowl

Tomato Basil Bisque 7, 11

Rich and creamy soup with boursin cheese; cup or bowl (Veg, GF)

Village Greens 10

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

Watermelon Salad 14

With arugula, cucumbers, feta, mint, pistachios, and creamy strawberry vinaigrette (Veg, GF)

Niçoise Salad* 23

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

Steak Salad 16

Sauteed ribeye and portobello mushrooms over spinach with red onion, croutons, and Pt. Reyes blue cheese dressing

Add grilled chicken (9), grilled or blackened local shrimp (12), fresh yellowfin tuna* (14), crab cake (MP), avocado (3), or falafel (7)

Dressings: green goddess, herbed Dijon, creamy strawberry vinaigrette, chipotle ranch, or Pt. Reyes blue cheese

Southern Fish Fry 18

Cornmeal crusted and served with house fries and remoulade

Tavern Fish Tacos 18

With fresh salsa, cotija cheese, and Peruvian herb dressing; served with rice and beans

Tavern Fries 9

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

Fried Pickle Chips 8

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

Local Peel and Eat Shrimp 16, 30

Fresh lemon, seafood spices; single or double order (GF)

Fried Green Tomatoes 13

Green tomatoes with house spicy pimento cheese, bacon jam, and a Peruvian herb dressing

Fish Sandwich* 14

Chef's take on what's fresh! 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* 16

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

Pimento BLT 13

House pimento cheese, applewood smoked bacon, lettuce, and tomato on sourdough

BBQ Pork 12

On a brioche roll with vinegar slaw

Shrimp Po Boy 14

Crispy fried local shrimp, vinegar 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, vinegar slaw, cup of soup (+2), or mac-n-cheese (+2)

Veg = vegetarian; GF = gluten free

**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

Mezcal Old Fashioned 14

Vida smoky mezcal, Cazadores reposado, Ancho Reyes verde chile liqueur, orange bitters, Luxardo cherry

Lillet Rye Sour 12

Lillet Blanc, Redemption rye, Cointreau, lemon juice, simple syrup

Sailor's Delight 14

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

Perfect Manhattan 17

Four Roses bourbon, Carpano Antica Formula sweet vermouth, La Quintinye blanc vermouth, bitters, Luxardo cherry

Social Cue 12

Social House vodka (Kinston, NC), pineapple and lime juices, mint simple syrup, soda, cucumber, and fresh mint

Watermelon Cooler 14

Fresh pressed watermelon, Ponga sauvignon blanc, St. Germain elderflower liqueur, agave, lime

Soundside Tiki 15

Appleton Estate Rum, pineapple and orange juices, almond syrup, ginger beer, Goslings rum float, tiki bitters, ground nutmeg, Luxardo cherry and pineapple

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*

Southern Bellini 10

Prosecco, seasonal fruit ice cubes, turbinado syrup, mint

NON-ALCOHOLIC COCKTAILS

NAgroni 13

Ritual gin alternative, Lyre's Italian Orange, Lyre's Dry, turbinado syrup, agave

Whiskey-less Sour 11

Ritual whiskey alternative, house sour mix, turbinado syrup, cherry

WINES

Sparkling

Cremant de Loire · Loire Valley · 10/40

lively with fresh apple skin and crushed sweet-tart aromas

Prosecco · Veneto, Italy · Split · 11/40

honeysuckle aromas, flavors of green apple and ripe pear

White

Spoken West Chardonnay · Napa Valley, CA · 10/40

nose full of ripe pear and peach, jasmine, vanilla, and toast

MacRostie Chardonnay · Sonoma Coast, CA · 14/56

French oak aged with hints of toast and churned butter

Cielo Pinot Grigio · Italy · 8/32

straw yellow in color, refreshing green apple

Peter Weinbach Riesling · Rheinhessen, Germany · 9/36

balanced sweetness with notes of apple, peach, and lime

RAATS Chenin Blanc · Stellenbosch, South Africa · 11/44

green melon, lime, kiwi fruit, and sweet pineapple

Château Recougne White Bordeaux · France · 11/44

fresh fruit, apple, tangy acid

Ponga Sauvignon Blanc · New Zealand · 9/36

bold grapefruit, nectarine, and lime, hints of flower petals

Hunky Dory Sauvignon Blanc · Marlborough, NZ · 11/44

tropical fruit notes with fresh lime

Rosé

Mont Gravet Rose, · Pays d'oc, France · 11/44

pear aroma, light fruit, dry

Red

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

perfumed, crunchy and fruity light red

Commuter Cuvee Pinot Noir · Willamette Valley · 16/64

tart cherry, cola, and earth

Chateau Blouin Bordeaux Rouge · France · 10/40

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

Aviary Cabernet · Napa Valley, CA · 14/56

dark fruit, chocolate, spice

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

complex nose brimming with rhubarb pie, orange peel, plum, and 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, and tobacco

Tinto Red Blend · Mendoza, Argentina · 10/40

mocha, raspberry scent, spice

Casa Silva Carmenere · Valle de Colchagua, Chile · 15

ripe black fruit, oak, fresh pepper

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

Victory Sour Monkey 8

Belgian Sour Tripel · 9.5% ABV · 12oz can

Founders Backwoods Bastard 12

Scotch Ale · 11% ABV · 12oz bottle

Coors Banquet 5

American Lager · 12oz bottle

Michelob Ultra 6

Light Lager · 12oz can

Sly Clyde Submersive 8

Hard Apple Cider · 6.7% ABV · 12oz can

Sercy (NC) Rotating Seltzer Flavors 8

Hard Seltzer · 5% ABV · 12oz can

Glutenberg 9

Gluten Free Blonde · 4.5% ABV · 16 oz can

Partake NA 7

Blonde Ale Non Alcoholic · 12oz can