



STARTERS

Tavern Fries 8

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

Cornbread 7

Smoked green chili cornbread, whipped butter (Veg)

Crimson Lentil Dip 11

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

Local Peel and Eat Shrimp 16

Fresh lemon, cocktail sauce & seafood spices (GF)

Fried Virginia Oysters 15

Charred red pepper aioli and pickled veggies

St Louis Ribs 14

Bourbon BBQ glazed ribs, cooked slow, served with creamy Brussels slaw and house bread & butter pickles

Grilled Beef Skewers 13

Marinated and grilled, with crispy fried potato, tahini yogurt sauce, feta, and a Mediterranean salad

SOUP & SALAD

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, and red onion over spring mix with a 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, creamy lemon pistachio vinaigrette, chipotle ranch, or blue cheese (+1)

Veg = vegetarian GF = gluten free

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

ENTREES

Crab Cake Dinner 28/44

Seared lump and jumbo lump cake served with house mac-n-cheese and a sauté of spinach, chili roasted tomatoes, and shallots; one or two crabcakes

Steak Frites 41

12oz NY strip, house fries, garlicky seasonal greens, bourbon steak sauce

Sea Scallops 36

Seared with a medley of farro, roasted seasonal veggies, and wilted Swiss chard with a toasted pecan romesco sauce

Wild Boar Meatloaf 28

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

Duck Breast 34

Seared and served with confit duck leg, cherries, scarlet runner beans, saffron fingerling potatoes, Swiss chard, and smoked honey (GF)

Pappardelle 26

Housemade spinach pasta with roasted portobellos, slow cooked pork shoulder, fennel, and tomato vodka cream sauce; topped with toasted bread crumbs and grana padano cheese

Southern Fish Fry 26

Chef selected fresh fish, house fries, creamy Brussels slaw, lemon

Grilled Chicken 24

House mash, sauteed mushrooms with bacon, Roma tomatoes, and green onion; finished with warm brie and toasted pine nuts (GF)

Seared Mahi 29

Creamy heirloom grits, sauteed veggies, parsnips, and andouille sausage with a lemony grain mustard reduction (GF)

Sides

mac-n-cheese skillet 7

Swiss chard • saffron roasted fingerling potatoes 5
green beans • house mash • sauteed spinach & tomatoes • hand cut fries • creamy Brussels slaw 4

HANDHELDS

Served with your choice of fries, side salad, gluten free chips, cup of soup (+2), or mac-n-cheese (+2); gluten free bun available upon request

Fish Sandwich* 14

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

Tavern Burger* 16

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

Fried Chicken Sandwich 14

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

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

John's Village Square 16

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

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

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

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 · 9/36

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

MacRostie Chardonnay · Sonoma Coast, CA · 13/52

French oak aged with hints of toast and 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, and lime

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

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

Ponga Sauvignon Blanc · New Zealand · 8/32

bold grapefruit, nectarine, and 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, and 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

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, and 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, 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

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