



STARTERS

Tavern Fries 9

Tossed in herb butter and house fry seasoning (Veg)

Cornbread 7

Smoked green chili cornbread, whipped butter (Veg)

Local Peel and Eat Shrimp 16/30

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

Fried Calamari 14

Pineapple-cashew curry sauce, lime, cilantro, mint, and green onion

Roasted Eggplant Dip 13

(Baba Ganoush)

Tabbouleh salad, warm pita, olives, cucumbers, preserved lemon, and feta (Veg)

Fried Green Tomatoes 13

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

Jerk Petite Pork Shanks 14

Mango-peanut chutney, jasmine rice

Smoked & Grilled Mushrooms 14

Toasted orzo, crispy garlic & shallots, cashew butter (Vegan)

SOUP & SALAD

Seafood Chowder 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, Pt. Reyes blue cheese

ENTREES

Crab Cake Dinner 29/46

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 crab cakes

Steak Frites* 42

Grilled 12 oz. New York strip steak, brandy caramelized onion, and house cut fries

Organic Farm Raised Salmon* 32

Served over black lentils with roasted red peppers, wilted spinach, and shallots (GF)

Sea Scallops 38

Smoked fingerling potatoes, roasted yellow squash, green pepper & red onion, miso-tahini sauce

Brined Pork Chop 28

House brined 14 oz. bone-in chop, grilled to temperature with a Cheerwine glaze; served with a Carolina gold rice flapjack, and bread & butter summer vegetables

Rigatoni Shrimp Primavera 31

Grilled local shrimp, roasted portobello mushrooms, artichoke hearts, zucchini, roma tomatoes, basil pesto, and pecorino cheese

Southern Fish Fry 27

Chef selected fresh fish, house cut fries, vinegar slaw, and remoulade

Roasted Half Chicken 27

House beans & rice, grilled summer vegetable salad, avocado, lime, and cilantro (GF)

Sides

mac-n-cheese skillet 9

roasted summer vegetables • green beans

smoked fingerling potatoes • jasmine rice

sauteed spinach & tomatoes 5

hand cut fries • vinegar 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

**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.*

Veg = vegetarian GF = gluten free

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

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

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

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

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

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 Ale · 4.5% ABV · 16 oz can

Partake NA 7

Blonde Ale Non Alcoholic · 12oz can