



TRIBECATAVERN

APPETIZERS

- GUACAMOLE - MADE TO ORDER** with tortilla chips 8
- PAMLICO SOUND SHRIMP** wrapped in Top Hog Farms bacon & served with local grits & BBQ 10
- ARTICHOKE & SPINACH DIP** with tomato & spinach flatbread 8
- CRAB DIP** with parmesan herb flatbread 10
- BUFFALO STYLE WINGS** with gorgonzola "fondue" for dipping 9
- JAPANESE BLACK WINGS** with ponzu sauce 9
- GRILLED WINGS** with Asian BBQ sauce 9
- SKINS** crispy fried potato skins with BBQ short ribs & Ashe County pepperjack 10
- CALAMARI** with roasted peppers, capers & spicy tomato aioli 9
- CRISPY ZUCCHINI CHIPS** with a Cholula, lime, scallion and cilantro sauce 7
- FRIED GREEN TOMATOES** with Holly Grove Farms goat cheese, mixed greens & aged balsamic 8
- CHEESY POOFS** puff pastry stuffed with brie, cashews & smoked bacon served with raspberry sauce 8
- HOMEMADE POTATO CHIPS** with gorgonzola, Sriracha, rosemary & gorgonzola fondue 7

PIZZAS

- BBQ CHICKEN** with roasted tomato, scallions, cilantro, mozzarella & gouda 11
- MY BLUE HEAVEN** with herb oil, braised short ribs, roasted tomato, mushrooms, chives & a trio of blue cheeses 14
- SHRIMP** with herb oil & Chapel Hill Creamery Brie, prosciutto, fresh basil & crushed red pepper 12
- ITALIAN** with tomato sauce, Genoa salami, prosciutto, sausage, capicola, olives, mozzarella, gorgonzola & basil 12
- ROASTED TOMATO** with Chapel Hill Creamery fresh mozzarella, Parmesan, red sauce & basil 12
- PEPPERONI** 10

BIG SALADS

- SESAME SEARED TUNA** with Napa cabbage, carrots, wasabi peas, cucumbers, sprouts & tomatoes with ginger-soy vinaigrette 13
- GRILLED CHICKEN** with berries, pistachios, Holly Grove Farms goat cheese, tomatoes & cucumbers with pomegranate vinaigrette 10
- PEAR & BLUE** with Point Reyes blue cheese, spiced pecans, dried cranberries & sugar cane vinaigrette 10
- CHEF SALAD** with ham, turkey, egg, bacon, avocado, gorgonzola crumbles, tomatoes & onions with herb & garlic ranch 11
- CALIFORNIA SALAD** with Napa cabbage, mixed greens, macadamia nuts, roasted red peppers, avocado & red onion tossed in soy citrus vinaigrette with grilled chicken 11

18% gratuity will be added to groups of 6 or more.

BURGERS

At Tribeca Tavern we use all-natural Blue Ribbon Angus beef from Coastal Cattle Company in Ayden, NC. The cows are hand fed all-natural feed, mother's milk, Bermuda grass & hay twice daily. No growth hormones, additives, antibiotics or chemical feed are EVER used. We grind burgers in house every single day adding ribeye & filet trimmings to obtain the perfect fat content for an over the top flavorful burger that will change your life! We are proud to support NC farmers & growers.

All Burgers served with Mt. Olive, NC pickles

- TRIBECA BURGER** - fresh ground daily with lettuce, tomato & onion 9 **ADD CHEESE \$1**
- LAMB SIRLOIN BURGER** - topped with buttermilk blue cheese, grilled onions & roasted tomatoes 14
- KOBE BURGER** - served with your choice of cheese with lettuce, tomato & onion 14
- BISON BURGER** - all natural, organic, lean NC bison from Asheville. Choice of cheese 15
- TURKEY BURGER** - 99% lean fresh ground turkey, provolone, roasted tomato, bean sprouts, guacamole & garlicky mayo 12
- VEGGIE BURGER** - house-made black & white bean patty with carrots, bean sprouts, roasted tomatoes, Chapel Hill Creamery Moon Brie, guacamole, green chilies & ranch 10
- CHICKEN BURGER** - served with Chapel Hill Creamery Moon Brie, Granny Smith apples, bacon & dried apricots 13

ADDITIONAL BURGER TOPPINGS - \$1 EA
Bacon • Portobella Mushrooms
Fried Egg • Country Ham

SANDWICHES

Served with a choice of side

- TRADITIONAL OR TURKEY REUBEN** with sauerkraut, 1000 island dressing & Kings Cut gruyere served on marble rye 9
- 12 HOUR FRENCH DIP** Super tender short rib topped with provolone & dijon mustard cream on a ciabatta hoagie served au jus 13
- TUNA** grilled medium rare served with roasted tomato, olives, capers, mixed greens & aioli served on a ciabatta hoagie 14
- CHICKEN SALAD MELT** with red grapes, scallions, walnuts & provolone on multi-grain 10
- HOT ITALIAN PANINI** with prosciutto, capicola, Genoa salami, provolone & banana peppers served on ciabatta hoagie with diablo sauce 11
- DAGWOOD CLUB** with turkey, ham, sprouts, lettuce, tomato & brie spread on multi-grain bread 10
- THE STEAK SANDWICH** Char-grilled MR Prime Rib cap topped with mushrooms, peppers, onions, gouda & served with horseradish aioli on ciabatta 14 (LIMITED AVAILABILITY)
- CAROLINA FRIED GREEN TOMATO BLT** with NC tomatoes, bacon, Romaine lettuce, garlic mayo & Chapel Hill Creamery Moon brie 10
- BBQ PORK SANDWICH** Western NC-style BBQ sandwich on toasted brioche, topped with coleslaw 10
- SPICY FRIED FISH SANDWICH** tempura fried Stumpy Grove NC flounder with cole slaw & tartar sauce 12
- TOP HOG FARMS SAUSAGE HOAGIE** Pepper bratwurst OR spicy Italian. ALL made exclusively for Tribeca Tavern. Served with sauteed onions, red pepper relish & NC mustard 11

- Fries 3
- Homemade Potato Chips 3
- Twice Baked Potato 4
- Fruit Salad 3
- Caesar Salad 3
- Onion Rings 4
- Parmesan Grits 3
- Mixed Green House Salad 3

ENTREES

- STEAK AND POTATO** Center cut rib-eye "filet" served with blue cheese butter & twice baked potato 15
- HAND BREADED CHICKEN TENDERS** served with honey mustard & mac and cheese 12
- DEAN'S SHRIMP & GRITS** with mushrooms and fried onions in a tasso ham gravy over Old Mill of Guilford stone ground grits 14
- HEALTHY CHICKEN** with olives, roasted red peppers, artichokes, spinach & mushrooms with roasted garlic jus & Israeli cous cous 13
- BBQ PORK RIBS** with brown sugar whipped sweet potato casserole 15
- FISH TACOS** blackened whitefish with Napa cabbage, salsa, guacamole, citrus vinaigrette, served with tomato, cucumber & bean salad 13
- CHUCK'S CHOP** Grilled Top Hog Farms pork chop with NC honey, fried green tomatoes & sweet potato casserole 15
- PAN SEARED NC MAHI MAHI** with scallions & Holly Grove Farms goat cheese Old Guilford Mill grits, chunky green tomato salsa & a Creole sauce 15
- JAMBALAYA "OUR WAY"** with shrimp, chicken, Tasso ham, andouille sausage in a spicy Creole sauce over grits 15
- FISH & CHIPS** spicy tempura fried Stumpy Point NC flounder served with fries & tartar sauce 14

DESSERTS

- MD'S FAMOUS BREAD PUDDING** with roasted bananas & white chocolate chips topped with a spicy rum caramel sauce 6
- CHOCOLATE RASPBERRY ICE BOX CAKE** chocolate cake with raspberry jam, whipped cream & chocolate ganache 6
- PIE** Ask your server for today's fresh selection 6
- S'MORES** chocolate ganache & homemade marshmallow fluff roasted with a graham cracker crust 6
- BANANA CRÈME BRÛLÉE** banana custard topped with fresh banana slices & caramelized sugar crust 6
- BIG BAD BUTTERSCOTCH BROWNIE** with coffee ice-cream 6

CHECK OUT OUR MILKSHAKES!

FLIP THE MENU FOR OUR SELECTION OF ICE-CREAM MALTS & SHAKES

SIDES

- Sweet Potato Casserole 4
- Mini Mac & Cheese 3
- Sweet Potato Fries 4
- Asparagus 3
- Soup of the Day 3
- Tomato, Cucumber & Bean Salad 3

NC DRAFT BEERS

In 2001 The Mash House Brewery began making craft beer utilizing Old World methods that brewers have sworn by for centuries. Tribeca Tavern is pleased to partner with the Mash House to bring you their award winning brews including the 2001 G.A.B.F. medal winner 'Hoppy Hour IPA

PINTS \$4 / PILSNERS \$6

Hoppers \$28

Mash House Blonde

Mash House Red

Mash House IPA

Mash House Hefeweizen

Mash House Stout

Mash House Porter

In effort to support our local brewmasters - we are only featuring North Carolina beers on draft.

PINTS \$5 / PILSNERS \$7

Hoppers \$36

Big Boss Angry Angel

Carolina Pale Ale

Duck Rabbit Milk Stout

Red Oak

Foothills Torch Pilsner

Lonerider Sweet Josie

Natty Green's Buck Shot -

Amber Ale

Fullsteam Carolina Common

Aviator Devil's Tramping Ground

(9.2% - \$1 extra - no hoppers)

***Various Seasonals**

SPECIALTY DRINKS

The Arnold-Palmer 3

Half sweetened iced tea and half lemonade with mint simple syrup

Now pick your caddy...

Jack Daniels 9

Skyy Citrus 8

Bacardi Peach 9

Skyy Raspberry 8

Jeremiah Weed Sweet Tea 9

Smirnoff Pomegranate 8

Hurricane 6

A blend of tropical rums, orange & pineapple juices, sour mix, fruit punch and grenadine.

Tavern Tickler 6

A mix of pomegranate vodka, mint syrup, sour, cranberry and topped with sparkling wine.

Grapefruit Mojito 8

Finlandia grapefruit infused vodka with mint syrup, lime juice & club soda

MARTINIS \$8

Georgia Peach

Peach Vodka, Peach Schnapps and sour mix.

Lemon Drop

Citrus Vodka, Triple Sec and sour mix.

Key Lime

Vanilla Vodka, lime juice and pineapple juice.

**Locally Owned & Operated by
Rocky Top Hospitality**

www.tribecatavernnc.com

DRINKS

Mash House Root Beer 3

Arnold Palmer 3

Half sweetened iced tea & half fresh squeezed lemonade with mint simple syrup

Fresh Squeezed Lemonade 3

Fresh Brewed Iced Tea 2.5

Pepsi products 2.5

Joe Van Gogh Organic Fair

Trade Coffee 2.5

Assorted Fresh Juices 3

SHAKES/MALTS

We are proud to serve Maple View Farms Ice Cream from Hillsborough, NC.

Mash House Root Beer Float

Vanilla bean ice cream 5

Chocoholic Shake

Chocolate ice cream, valharona chocolate chunks, white chocolate chips 5

Toffee-Coffee Malt

Coffee ice cream, malted with toffee chunks 5

Cinnamon Cookie Shake

Cinnamon ice cream with oatmeal raisin cookie chunks 5

BERRY!!

Strawberry ice cream mixed with fresh berries 5

SPIKED MILKSHAKES

Mint Julep Jim Beam, splash of mint schnapps, 3 scoops of vanilla ice cream & milk topped with whipped cream & a sprig of mint 7

Grandma's Apple Pie Vodka, apple schnapps, splash of Goldschlager, 3 scoops of vanilla ice cream & milk topped with whipped cream & cinnamon 7

Orange Creamsicle Vanilla vodka, orange liquor, splash of orange juice, vanilla ice cream & milk topped with whipped cream & an orange slice 7

BOTTLE BEERS

DOMESTIC

Budweiser 3.5

Bud Light 3.5

Coors Light 3.5

Miller Lite 3.5

Michelob Ultra 3.5

Yuengling 3.5

PBR Can 2

IMPORTS

Newcastle 4.5

Bass 4.5

Guinness 4.5

Corona 4.5

Amstel Light 4.5

Stella Artois 4.5

Heineken 4.5

St. Pauli's NA 4.5

MICRO BREWS

Blue Moon 4.5

Fat Tire 5

Magic Hat #9 4.5

Sierra Nevada Pale Ale 4.5

Woodchuck Cider 4.5

TAVERN WINES

REDS

Listed Light to Full-Flavored

La Terre Cabernet Sauvignon 6/24

Robert Mondavi Private Selection Pinot Noir 28

Estancia Pinot Noir 8/32

Diseno Malbec 7/28

Ravenswood Vintner's Blend Zinfandel 28

Blackstone Merlot 7/28

Wild Horse Pinot Noir 38

Paso Creek Merlot 32

Hogue Cabernet Sauvignon 7/28

Genesis Syrah 8/32

Franciscan Cabernet Sauvignon 10/38

Mount Vedeer Cabernet Sauvignon 48

WHITES

Listed Light to Full-Flavored

Cook's Brut 5/20

La Terre White Zinfandel 6/24

Rex Goliath Moscato 26

blufeld Riesling 7/26

Night Harvest Sauvignon Blanc 24

La Terre Chardonnay 6/24

Estancia Pinot Grigio 7/26

Toasted Head "Untamed White" 30

Robert Mondavi Private Selection Chardonnay 7/26

Nobilo Sauvignon Blanc 8/30

Clos du Bois Chardonnay 8/30

Robert Mondavi Winery Chardonnay 34