

CHEF'S BURGERS

At Tribeca Tavern our mission is to bring our guests the best from the state of North Carolina whenever possible. Our beef, seafood, poultry, pork, dairy & produce will ALWAYS be sourced in state when available. Please look at our ever evolving "LOCAL LIST" to see which of our neighbors YOU are supporting with your visit to our restaurant. We grind our burgers in-house every single day using all-natural, grass fed Angus beef 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

*** AVAILABLE IN 5 OUNCES FOR \$2 LESS**

- *SOUTHERN LOVIN'** - Ground beef with fried green tomatoes, Holly Grove Farms goat cheese, bacon & aged balsamic 13
- *MASTERING AUGUSTA**- Ground beef with home-made pimento cheese, fried green tomatoes & 3 slices of bacon 14
- *COBB** - Ground beef, Buttermilk Blue, roasted tomato, avocado, bacon, chopped egg & ranch 14
- *REALLY MEAN MEXICAN** - Ground beef, guacamole, salsa, chipotle coulis, Ashe Co. habanero cheddar & fried jalapeños 13
- *THE BLUE DEVIL** - Cajun spice, Buttermilk blue cheese, fried jalapeños, pepper bacon, lettuce, tomato & onion 13
- *THE TAR HEEL** - Ground beef, red wine glazed onions, Carolina Moon Brie, lettuce, tomato & onion 12
- *THE WOLFPACK** - Two 5oz beef patties, NC pepper-jack, pepper bacon, BBQ sauce, topped with fried onion straws, lettuce, tomato & onion 13
- THE PIRATE** - Ground beef with "Hoop" cheddar, chili, bacon, BBQ sauce & slaw 13
- HURRICANE BURGER** - 5oz fresh ground beef, BBQ pork shoulder, "Hoop" cheddar, bacon & coleslaw. 13
- BETTER THAN TED BURGER** - 8oz all-natural NC bison patty with Applewood Smoked Blue Amish cheese, bacon, roasted red peppers & fried avocado 15
- JIMMY THE GREEK**- Ground lamb, Chapel Hill Feta, roasted red peppers, kalamata olives & tzatziki sauce 14
- *NC BRUSCHETTA BURGER** - fresh ground burger with Chapel Hill fresh mozzarella, Sunny Creek Farms heirloom tomatoes, basil & aged balsamic 14
- "THE" BREAKFAST BURGER** - 5oz ground beef, 5oz sausage patty, "Hoop" cheddar, NC country ham, oven roasted tomatoes, pepper bacon, fried egg stacked on an Everything bagel 15
- *THE MOUNTAINEER** - fresh ground beef patty with Meadow Creek Dairy Mountaineer cheese, shiitake mushrooms, grilled green onions & horseradish aioli 14
- *THE MYSTICAL MUSHROOM** - fresh ground beef patty with enoki, portobella & shiitakes shrooms topped with Morel & Leek Jack cheese 13



TRIBECATAVERN

TRIBECA CHEESES -\$1

ASHE CO. PEPPERJACK - NC

Traditional Monterey jack with jalapenos

ASHE CO. "HOOP" CHEESE - NC

A mild red wax, slightly salty cheddar

KRAFT AMERICAN SLICES - IL

APPLEWOOD SMOKED SALEMVILLE BLUE AMISH - WI

hand-crafted smoked blue cheese with a slightly sweet, lightly smoked flavor

REAL HAVARTI - DENMARK

Semi-hard cow's milk cheese with a mild, tangy flavor

ASHE CO. RED WAX GOUDA - NC

A smooth cow's milk cheese with a mild, fresh & earthy flavor

ASHE CO. HABANERO CHEDDAR- NC

A traditional soft cheddar infused with habanero & jalapenos

PIMENTO CHEESE- NC

Traditional home-made spread with a little extra kick!

KINGS CUT GRUYERE - SWITZERLAND

Cured for 4 months this smooth & mellow cheese has light floral notes & melts easily

MOREL & LEEK JACK - WI

This Monterey Jack cheese is enhanced with morel mushrooms & leeks. It is delicate, buttery with a slightly tart flavor & creamy texture

CHEF FAVORITES - \$2

CHAPEL HILL CREAMERY MOON BRIE - NC

A Camembert style cheese with a white downy rind. Full-flavored & super creamy.

HOLLY GROVE GOAT CHEESE - NC

A farmstead cheese from Mt. Olive; with a light cream cheese texture

CHAPEL HILL CREAMERY MOZZARELLA - NC

Semi-soft with a high moisture content

BUTTERMILK BLUE - WI

A tangy yet mild blue cheese

MEADOW CREEK MOUNTAINEER

Aged in a cellar for 6 months to create it's toasted & nutty flavor with a hint of butterscotch

LAVENDER & ESPRESSO BARELY BUZZED - UT

Full-bodied with a nutty flavor; the lavender & espresso rub imparts notes of butterscotch & caramel

CHAPEL HILL PHETA - NC

A Southern twist on a Greek cheese; with a wonderful light, crisp flavor and a touch of acidity