



TRIBECA TAVERN

## APPETIZERS

- GUACAMOLE - MADE TO ORDER** with tortilla chips 8
- TRIBECA NACHOS** corn chips with pulled BBQ pork, Habanero cheddar, pepper jack & sharp cheddar, jalapenos & guacamole 12 (SERVES 2-4)
- 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
- MUSHROOM** with portobella, shiitake & button mushrooms, roasted red peppers, red onions, thyme & goat cheese 12
- 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 provolone, 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 Buttermilk 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 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*

**TRIBECA BURGER** - fresh ground daily with LTO. 5OZ PATTY 8 OR 10OZ FOR 10  
SEE CHEESE LIST

**LAMB SIRLOIN BURGER** - topped with buttermilk blue cheese, grilled onions & roasted tomatoes 14

**KOBE BURGER** - topped with your choice of cheese, lettuce, tomato & onion 15

**BISON BURGER** - all natural, organic, lean NC bison from Asheville topped with your 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, Morel & Leek Jack, guacamole, green chilies & ranch 11

**ADDITIONAL BURGER TOPPINGS - \$1EA**  
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 10

**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, bacon, sprouts, lettuce, tomato & brie spread on multi-grain bread 12

**THE STEAK SANDWICH** Char-grilled MR Prime Rib cap topped with mushrooms, peppers, onions, gouda & served with horseradish aioli on ciabatta 15 (LIMITED AVAILABILITY)

**CAROLINA FRIED GREEN TOMATO BLT** with NC tomatoes, bacon, Romaine lettuce, garlic mayo & Chapel Hill Creamery Moon brie 12

**BBQ PORK SANDWICH** Western NC-style BBQ sandwich on toasted brioche, topped with coleslaw 10

**SPICY FRIED FISH SANDWICH** tempura fried catch of the day with cole slaw & tartar sauce 12

**CAROLINA CUBAN** BBQ pulled pork, country ham, pickles, gruyere & Durn Good mustard 12

### CHECK OUT OUR MILKSHAKES!

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

## ENTREES

**GRILLED NY STRIP** served with fries & mushroom demi 15

**HAND BREADED CHICKEN TENDERS** served with honey mustard & mac and cheese 13

**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 & fusilli 13

**BBQ PORK RIBS** with sweet potato fries & slaw 15

**FISH TACOS** blackened whitefish with Napa cabbage, salsa, guacamole, citrus vinaigrette, served with tomato, cucumber & bean salad 13

**NC PORK CHOP** Grilled & topped with sweet potato casserole, bourbon-Durn Good mustard & fried green tomatoes 15

**PAN SEARED CATCH OF THE DAY** with black-eyed pea & roasted corn salad, avocado, chickpeas & spicy aioli 15

**JAMBALAYA "OUR WAY"** with shrimp, chicken, Tasso ham, andouille sausage in a spicy Creole sauce over grits 15

**FISH & CHIPS** spicy tempura fried catch of the day served with fries & tartar sauce 14

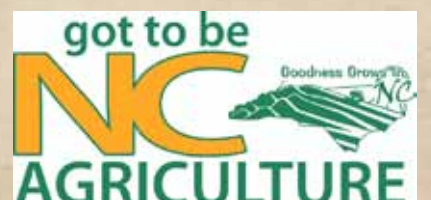
**STEAK AND POTATO** Center cut rib-eye "filet" served with blue cheese butter & twice baked potato 15

**SAL'S TACOS** with buffalo chicken, bacon, blue cheese, avocado & Napa slaw. Served with blue cheese dressing 12

**BAKED SAUSAGE & CHICKEN PARM** all natural sausage & chicken, spinach, spicy tomato sauce, mozzarella & parmesan over fusilli 14

## SIDES

- Fries 3
- Homemade Potato Chips 3
- Twice Baked Potatoes 4
- Fruit Salad 3
- Caesar Salad 4
- Mixed Green House Salad 3
- Parmesan Grits 3
- Sweet Potato Fries 3
- Asparagus 3
- Sweet Potato Casserole 4
- Mini Mac & Cheese 3
- Tomato, Cucumber & Garbanzo bean Salad 3
- Soup of the Day 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**

**Foothills Hoppyum IPA**

**Lonerider Sweet Josie**

**Mother Earth Weeping Willow Wit**

**Fullsteam Southern Lager**

**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 Tavern Tickler 6**

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

*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.*

## 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 Glenview Farms Ice Cream from High Point, 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

Breckenridge Brewing  
Avalanche Ale 4.5

Fat Tire 5

Magic Hat #9 4.5

Sierra Nevada Pale Ale 4.5

Woodchuck Cider 4.5

Mother Earth Hefe **CAN** 4.25

Mother Earth Pale Ale **CAN**  
4.25

## 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

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

www.tribecatavernnc.com