

# Tribeca Tavern

*Seriously Local*

## Starters

<b>Local Bruschetta</b>	<b>9</b>
Local Tomato, Onion, Ashe County Cheese, Toasted Crostini	
<b>Crab Dip</b>	<b>12</b>
Served with Warm Old Bay Dusted Pita	
<b>Crispy Zucchini Chips</b>	<b>8</b>
Parmesan, Parsley, House-Made Ranch	
<b>House Cut Parmesan Truffle Fries</b>	<b>7</b>
Local Parmesan, Truffle Oil, Herb Blend, Tavern Ketchup	
<b>Mac &amp; Cheese Bites</b>	<b>8</b>
Hand-Rolled in Panko, Fried Golden Brown, Ashe County Cheese Sauce	
<b>Carolina Wings</b>	<b>11</b>
Carolina Chicken (Bone-in or Boneless) Choice of Buffalo or Honey Sriracha	
<b>Mt. Olive Pickle Chips</b>	<b>8</b>
Local Pickle, Local Flour, Fried Golden Brown, Tavern Ketchup	

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## Sides

House Cut Fries
Local Vegetables
Garlic Mashed Potatoes
Sweet Fries
NC Grits
House Cut Chips
Baked Mac and Cheese
Local Mixed Green Salad
Cesear Salad

## Burgers

All of our beef at Tribeca is NC locally sourced, pasture raised and our burgers are ground in house! Burgers include choice of 1 side. All burgers can be substituted for house-made veggie or ground turkey patty

<b>Tribeca Burger*</b>	<b>12</b>
LTO, Pittsboro Bread Shop Brioche. Add Cheese for \$1.5 more. Make it Bison for \$3 More	
<b>Mastering Augusta*</b>	<b>14</b>
House-Made Pimento Cheese, Fried Green Tomatoes, Bacon, LTO, Pittsboro Bread Shop Brioche	
<b>The Tarheel*</b>	<b>14</b>
Caramelized Onions, Chapel Hill Creamery Brie, LTO, Pittsboro Bread Shop Brioche	
<b>The Wolfpack*</b>	<b>15</b>
Ashe Co. Pepper Jack, Peppered Bacon, Hand-Crafted BBQ Sauce, Crispy Onion Straws, LTO, Pittsboro Bread Shop Brioche.	
<b>The Blue Devil*</b>	<b>15</b>
Blackened Patty, Buttermilk Blue Cheese, Fried Jalapeños, Peppered Bacon, LTO, Pittsboro Bread Shop Brioche	
<b>Better Than Ted*</b>	<b>17</b>
NC Grass-Fed Bison, Buttermilk Blue Cheese, Bacon, Roasted Red Peppers, Fried Avocado, LTO, Pittsboro Bread Shop Brioche	
<b>Chipotle Burger*</b>	<b>15</b>
Guacamole, Pico de Gallo, Chipotle Coulis, Ashe Co. Habanero Cheddar, Fried Jalapeños, LTO, Pittsboro Bread Shop Brioche	

\*Notice: May be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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### Entrees

<b>Local Dry Aged Ribeye *</b>	<b>28</b>
Local Pasture-Raised and Dry Aged Ribeye, Garlic Mashed Potatoes, Seasonal Vegetable, Gorgonzola Butter	
<b>NC Bison Meatloaf</b>	<b>16</b>
NC Grass-Fed Bison, Mushroom Demi, Garlic Mashed Potatoes, Seasonal Vegetables	
<b>Shrimp &amp; Grits</b>	<b>15</b>
Shrimp, Shallots, Roasted Tomatoes, Bacon, Mushrooms, Roasted Garlic, Pan Jus, Cheddar Cheese Grits, Crispy Onion Straws	
<b>Pan Seared Salmon *</b>	<b>16</b>
Cast Iron Seared Salmon Filet, Garlic Mashed Potatoes, Seasonal Vegetable, Brown Butter Dill Sauce	
<b>Carolina Fish &amp; Chips</b>	<b>14</b>
Carolina Classics Natural Catfish, Old Mill of Guilford Corn Meal, Mt. Olive Tartar Sauce, Hand-Cut Fries	
<b>Blackened Tuna *</b>	<b>16</b>
NC Sweet Potato Puree, Brown Butter Cucumber Noddles, Spicy Ginger Lime Vinaigrette, Pepper Jelly	
<b>Cast Iron Chicken</b>	<b>14</b>
NC Grits, Cast Iron Seared Carolina Chicken Breast, Sauteed Local Greens, Garlic Rosemary Pan Jus	
<b>Pimento Chicken</b>	<b>13</b>
House Made Pimento Cheese Crusted Chicken Breast, Local Seasonal Vegetable, Grilled Green Onion	

**Tribeca Tavern has taken the next step in becoming seriously local. We have partnered with pastured-raised cattle farmers in Chatham County, NC to provide 100% of our beef. We will also continue relationships with local produce, pork and dairy farmers. We would like to thank the following farms and companies for their hard work and support as we strive to offer each and every guest a unique NC dining experience.**

Pittsboro Bread Shop, Ashe County Cheeses, Sunny Creek Farms, Carolina Mushroom Farm, J-N-A Farms, Scott Farms, Scarlett Family Farms, Sydnor Farms, Blue Thumb Farms, Headen Family Farms, Carolina Classics

### Greens

<b>California Salad</b>	<b>14</b>
Grilled Chicken, Napa Cabbage, Mixed Greens, Macadamia Nuts, Roasted Red Peppers, Avocado, Red Onion, Ginger-Soy Vinaigrette	
<b>Tavern Wedge Salad</b>	<b>9</b>
Iceberg Lettuce, Applewood Smoked Bacon, Diced Tomatoes, Gorgonzola Crumbles, House-Made Blue Cheese Dressing, Balsamic Reduction	
<b>NC Berry and Shrimp</b>	<b>15</b>
NC Strawberries and Blueberries, Blackened Shrimp, Pecans, Ginger Lime Vinaigrette	

### Handhelds

<b>Chicken Salad Melt</b>	<b>10</b>
Chicken, Walnuts, Scallions, NC Apples, Provolone, Choice of Side	
<b>Caprese</b>	<b>10</b>
Mozzarella, Tomato, Mixed Greens, Fresh Basil, Balsamic Reduction, Basil Pesto	
<b>NC French Dip</b>	<b>15</b>
Local Pasture Raised Beef, Provolone, Dijon Creme, Au Jus	
<b>The Sea *</b>	<b>16</b>
Sesame-Crusted Ahi Tuna, Mixed Greens, Tomato, Ginger-Soy Vinaigrette, Crispy Pepper Slaw, Brioche	
<b>Spicy Chicken</b>	<b>14</b>
Fried Chicken Breast, Pepper Jelly, Pepperjack Cheese, Buffalo Sauce, Cucumber, Lettuce	



**For your safety, we only have our beverage menu online. Please use the QR link to find all of your favorite Tribeca cocktails, beers and bourbons!**

<https://tribecatavernnc.com/beverages/>

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