

Tribeca Tavern

Private Dining Menu

Handcrafted flavors and homegrown charm – always served with a splash of local flair.

Tribeca Tavern has taken the next step in becoming seriously local. We have partnered with local 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.

All parties of 20 or more are required to select from a set menu, but if you're feeling creative or have a special request or meaningful memory attached to a certain dish, additional menu options may be requested. Each menu includes non alcoholic beverages. Our culinary team can work with you to create exactly what your special event needs.

\$20 Per Person Menu

Select 4 items for your personal menu

SCOTT FARMS SWEET POTATO QUINOA v

Roasted Sweet Potatoes, Quinoa, Brown Rice, Spinach, Goat Cheese, Walnuts, BBQ Drizzle

SHRIMP & GRITS

Shrimp, Shallots, Roasted Tomatoes, Bacon, Mushrooms, Roasted Garlic, Pan Jus, Cheddar Cheese Grits, Crispy Onion Straws

TRIBECA BURGER *

9oz Grass-Fed Signature In-House Grind, Hoop Cheddar Cheese, Lettuce, Tomato, Onion, Brioche Bun, House-Cut French Fries

NC CATFISH

NC Cornmeal-Crusted Carolina Classics Catfish Filet, Cheesy Grit Cake, Wilted Greens, Pan Jus

BLACKENED TUNA

NC Sweet Potato Puree, Brown Butter Cucumber Noddles, Spicy Ginger Lime Vinaigrette, Pepper Jelly

PIMENTO CHICKEN

House-Made Pimento Cheese Crusted Chicken Breast, Local Seasonal Vegetable, Grilled Spring Onion

SPICY CHICKEN SANDWICH

Fried Chicken Breast, Pepper Jelly, Pepperjack Cheese, Buffalo Sauce, Cucumber, Tomato, Lettuce.

We only have our beverage menu online at the link below. Check it out to find all of your favorite Tribeca cocktails, beers and bourbons!

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

Tribeca Tavern

Seriously Local

\$25 Per Person Menu

Select 1 Salad and 4 Entrees for your personal menu

LOCAL MIXED GREEN

Mixed Greens, Tomatoes, Red Onions, Carrots, Cucumbers, House-Made Seasoned Croutons, Balsamic Vinaigrette

CAESAR SALAD

Romaine, Shredded Parmesan, House-Made Seasoned Croutons, House-Made Caesar Dressing

NC CATFISH

NC Cornmeal-Crusted Carolina Classics Catfish Filet, Cheesy Grit Cake, Wilted Greens, Pan Jus

SHRIMP & GRITS

Shrimp, Shallots, Roasted Tomatoes, Bacon, Mushrooms, Roasted Garlic, Pan Jus, Cheddar Cheese Grits, Crispy Onion Straws

BISON MEATLOAF

House-Made NC Grass-Fed Bison Meatloaf, Mushroom Demi, Skin-On Garlic Mashed Potatoes, Local Seasonal Vegetable

SWEET POTATO QUINOA

Roasted Sweet Potatoes, Brown Rice, Red Quinoa, Spinach, Goat Cheese, Walnuts, House-Made BBQ Drizzle

½ RACK BABY BACK RIBS

Heritage Farms Single Cut Pork Ribs, House-Made Honey Sriracha Sauce, House-Cut Fries

LOCAL PASTURE-RAISED SIRLOIN*

Skin-On Garlic Mashed Potatoes, Local Seasonal Vegetable, Mushroom Bordelaise Sauce

BROWN BUTTER DILL SALMON

Pan Seared Salmon, Skin-On Garlic Mashed Potatoes, Local Seasonal Vegetables, Brown Butter Dill Sauce

BALSAMIC CHICKEN

Grilled Chicken Breast, Skin-on Garlic Mashed Potatoes, Local Seasonal Vegetables, Mozzarella, Basil, Tomatoes, Balsamic Reduction, Seasonal Vegetables

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*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.

Tribeca Tavern

\$35 Per Person

Select 1 Salad and 4 Entrees for your personal menu. Assorted dessert tray included

LOCAL MIXED GREEN

Mixed Greens, Tomatoes, Red Onions, Carrots, Cucumbers, House-Made Seasoned Croutons, Balsamic Vinaigrette

CAESAR SALAD

Romaine, Shredded Parmesan, House-Made Seasoned Croutons, House-Made Caesar Dressing

BISON MEATLOAF

House-Made NC Grass-Fed Bison Meatloaf, Mushroom Demi, Skin-On Garlic Mashed Potatoes, Local Seasonal Vegetable

½ RACK BABY BACK RIBS 🍷

Heritage Farms Single Cut Pork Ribs, House-Made Honey Sriracha Sauce, House-Cut Fries

SHRIMP & GRITS

NC Shrimp, Bacon, Mushrooms, Roasted Tomato, Roasted Garlic, Shallots, Herbs, Pan Jus, Parmesan Cheese Grits

SMOTHERED PESTO CHICKEN

Grilled Chicken Breast, Roasted Tomato, Provolone, Basil Pesto Skin-On Garlic Mashed Potato, Seasonal Vegetables

NY STRIP/RIBEYE*

Local Pasture Raised NY Strip/Ribeye, Skin on Garlic Mashed Potatoes, Local Seasonal Vegetables, Blue Cheese Compote Butter. For an Additional \$3 A Person You Can Substitute A Bacon Wrapped Filet Tenderloin

FIRE ROASTED RED PEPPER ♡

Local Red Bell Pepper, House-Made Veggie Patty, Sweet Potato, Brown Rice, Red Quinoa, Wilted Kale, Local Seasonal Vegetables, Balsamic Reduction

HONEY TERIYAKI BOURBON GLAZE SALMON

Pan Seared Salmon, Forbidden Rice, Zucchini, Mushroom, Carrots, Spring Onion

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Tribeca Tavern

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Private Room Details

The Lodge

Capacity: 50 guests seated, 60-65 standing room only

Our newly renovated Private Dining Room is a warm and inviting space, ideal for sharing a meal and creating memories. The PDR features 5 High Definition TV's with AV capability. The Private Dining Room consists of a group of three large community tables and regular tables. Guests have the ability to control temperature and volume in this room.

The Mezzanine

Capacity: 32 guests seated, 35-40 guests standing room only

Share an occasion with up to 32 guests comfortably seated in The Mezzanine. This covered outdoor patio features 3 High Definition TV's, and is enclosed and heated during the cooler months. During the warmer months, The Mezzanine features open windows. Take advantage of the ample space and enjoy a cocktail hour and mingling before settling in to enjoy a delicious meal and delightful company in a more casual outdoor setting.

The Fire Place Room

Capacity: Up to 25 guests

This room is available for guests as an extender to the full private dining room. It allows for an additional 25 people and access to a private section of the bar.