

# Tribeca Tavern

*Seriously Local*

## Starters

<b>Crab Dip</b>	<b>16</b>
Topped w/ Herb Bread Crumbs and Old Bay Dusted Pita	
<b>Riblets</b>	<b>13</b>
Single Cut Baby Back Ribs Tossed in Honey Sriracha	
<b>Carolina Wings</b> <b>GF</b>	<b>13</b>
Carolina Chicken (Bone-in or Boneless) Choice of Buffalo or Honey Sriracha	
<b>Crispy Zucchini Chips</b>	<b>11</b>
Parmesan, Parsley, House-Made Ranch	
<b>Local Bruschetta</b>	<b>9</b>
Local Tomato, Onion, Ashe County Cheese, Balsamic Reduction, Drizzle over Toasted Crostinis	
<b>Mount Olive Pickle Chips</b>	<b>8</b>
Mount Olive Pickles, House-Made Tavern Ketchup	
<b>Mac &amp; Cheese Bites</b>	<b>8</b>
Hand-Rolled in Panko, Fried Golden Brown, Ashe County Cheese Sauce	

## Greens

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

\*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.

## 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. House-made veggie or ground turkey patty available.

<b>Tribeca Burger*</b>	<b>12</b>
LTO, Pittsboro Bread Shop Brioche. Add Cheese for \$1.5 more.	
<b>Better Than Ted*</b>	<b>17</b>
NC 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 County Co. Pepperjack, Fried Jalapeños, 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>The Tarheel*</b>	<b>14</b>
Caramelized Onions, NC Brie, LTO, Pittsboro Bread Shop Brioche	
<b>Mastering Augusta*</b>	<b>14</b>
House-Made Pimento Cheese, Fried Green Tomatoes, Bacon, LTO, Pittsboro Bread Shop Brioche	

## Sides

House Cut Fries
Local Vegetables <b>GF</b>
Garlic Mashed Potatoes <b>GF</b>
House Cut Chips
Baked Mac and Cheese
Local Mixed Green Salad <b>GF</b>
Caesar Salad <b>GF</b>
Sauteed Garlic Kale <b>GF</b>
Sweet Potato Fries
Stone Ground Grits <b>GF</b>

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### Entrees

<b>Local Pasture Raised Ribeye</b>	<b>22</b>
Local Pasture Raised Ribeye,, Blue Cheese Mousse, Garlic Mashed Potatoes, Seasonal Vegetables	
<b>Pan Seared Salmon*</b> 	<b>17</b>
Pan Seared Salmon, Garlic Mashed Potatoes, Seasonal Vegetable, Dill Butter Sauce	
<b>Blackened Tuna*</b> 	<b>16</b>
Chilled NC Sweet Puree, Brown Butter Cucumber Noodles, Spicy Ginger Lime Vinaigrette, Pepper Jelly	
<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>16</b>
Shrimp, Shallots, Roasted Tomatoes, Bacon, Mushrooms, Roasted Garlic, Pan Jus, Cheddar Cheese Grits, Crispy Onion Straws	
<b>Pimento Chicken</b> 	<b>16</b>
House Made Pimento Cheese, Grilled Chicken Breast, Local Seasonal Vegetable, Grilled Green Onion	
<b>Carolina Fish &amp; Chips</b>	<b>15</b>
NC Carolina Classics Catfish, Hand-Cut Fries, Tartar Sauce	
<b>Balsamic Chicken</b> 	<b>15</b>
Grilled Chicken Breast, Mashed Potatoes, Mozzarella, Basil, Tomatoes, Balsamic Reduction.	

**For a list of all of our Beer, Wine, Whiskey, and Cocktails, please visit our website.**  
<https://tribecatavernnc.com/beverages/>

### Handhelds

<b>12 Hour French Dip</b>	<b>16</b>
12 Hour Braised Local Pasture Raised Short Rib, Provolone Cheese, Dijon Cream, Au Jus	
<b>The Sea*</b>	<b>16</b>
Blackened Tuna, Mixed Greens, Tomato, Ginger-Lime Vinaigrette, Cucumber Noodles, Brioche, Choice of Side	
<b>Spicy Chicken</b>	<b>14</b>
Fried Chicken Breast, Pepper Jelly, Pepperjack Cheese, Buffalo Sauce, Cucumber, Lettuce, Choice of a Side	
<b>Chicken Salad Melt</b>	<b>13</b>
Chicken, Pecans, NC Apples, Provolone, Choice of Side	
<b>Caprese</b>	<b>11</b>
Fresh Mozzarella, Tomato, Mixed Greens, Fresh Basil, Balsamic Reduction, Basil Pesto. Add Chicken-\$3	

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**Tribeca Tavern has taken the next step in becoming seriously local. We have partnered with pasture-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, Grand Hope Farms, 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

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