



HANDCRAFTED BURGERS

TRIBECA

HOMEGROWN BEERS



T A V E R N

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

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

SHRIMP & GRITS

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

BLACKENED TUNA

NC Sweet Potato Puree, Brown Butter Cucumber Noodles, 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.

SCOTT FARMS SWEET POTATO QUINOA

Roasted Local Sweet Potatoes, Quinoa, Brown Rice, Spinach, Parmesan Cheese, Walnuts, House-Made Balsamic Reduction Drizzle

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/>

*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.



HANDCRAFTED BURGERS

TRIBECA T A V E R N

HOMEGROWN BEERS



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, House-Made Balsamic Vinaigrette

CAESAR SALAD

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

LOCAL PASTURE-RAISED SIRLOIN*

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

BISON MEATLOAF

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

½ RACK BABY BACK RIBS

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

BROWN BUTTER DILL SALMON

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

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

BALSAMIC CHICKEN

Grilled Chicken Breast, Skin-on Garlic Mashed Potatoes, Mozzarella, Basil, Tomatoes, House-Made Balsamic Reduction

SCOTT FARMS SWEET POTATO QUINOA

Roasted Local Sweet Potatoes, Brown Rice, Red Quinoa, Spinach, Parmesan Cheese, Walnuts, House-Made Balsamic Reduction Drizzle

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TRIBECA TAVERN

HOMEGROWN BEERS

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\$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, House-Made Balsamic Vinaigrette

CAESAR SALAD

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

NY STRIP/RIBEYE* GF

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

BISON MEATLOAF

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

½ RACK BABY BACK RIBS GF

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

HONEY TERIYAKI BOURBON GLAZED SALMON

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

SHRIMP & GRITS

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

SMOTHERED PESTO CHICKEN GF

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

FIRE ROASTED RED PEPPER V

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

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APPETIZER MENU, A LA CARTE

STUFFED MUSHROOM WITH SPINACH DIP \$1.50 Each, Minimum 20

HONEY SRIRACHA RIBLETS \$2 Each, Minimum 20

CROSTINI: SELECT PIMENTO & PICKLED ONION OR TOMATO-BASIL \$2 Each, Minimum 20

BISON MEATLOAF SLIDERS WITH FONTINA CHEESE \$3 Each, Minimum 20

TURKEY MEATBALLS \$2 Each, Minimum 20

WINGS: BUFFALO, BBQ, HONEY SRIRACHA \$2.50 Each, Minimum 20

CHICKEN TENDERS \$2 each, Minimum 20

TRIBECA BURGER SLIDERS WITH HOOP CHEDDAR CHEESE \$4 Each, Minimum 20

MINI MAC & CHEESE BALLS WITH SMOKED GOUDA CREAM SAUCE \$2 Each, Minimum 20

VEGETABLE PLATTER(FOR 20 PEOPLE) \$40

ASSORTED CHEESE AND FRUIT PLATTER(FOR 20 PEOPLE) \$55



Private Room Details

The Lodge

Capacity: 46 guests seated, 55-60 standing room only

Our newly renovated Lodge is a warm and inviting private dining space, ideal for sharing a meal and creating memories. The Lodge features 2 High Definition TV's with AV capability. The Private Dining Room consists of a group of three large community tables and seven regular tables. Guests have the ability to control temperature and volume in this room.

The Mezzanine

Capacity: 30 guests seated, 35-40 guests standing room only

Share an occasion with up to 30 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.