

Starters

Guacamole	8
Served with House-Made Tortilla Chips	
Local Spinach Dip	11
Grand Hope Farm Spinach, Cream Cheese, Garlic, Served with Toasted Pita Chips	
Carolina Wings	14
Carolina Chicken (Bone-in or Boneless) Tossed in Buffalo or Honey Sriracha	
Crispy Zucchini Chips	11
Parmesan, Parsley, House-Made Ranch	
Tuna Nachos	15
Chilled Blackened Rare Tuna, Crispy Wonton, Guacamole, Black Bean Pico De Gallo, Tomatillo Dressing	
Mount Olive Pickle Chips	8
Mount Olive Pickles, House-Made Tavern Ketchup	
Mac & Cheese Bites	9
Hand-Rolled in Panko, Fried Golden Brown, Ashe County Cheese Sauce	

Greens

Add: Chicken \$4, Shrimp \$6, Salmon \$9, Tuna \$10

California Salad 	10
Napa Cabbage, Mixed Greens, Roasted Red Peppers, Avocado, Red Onion, Ginger Soy Vinaigrette	
NC Berry Salad 	10
NC Strawberries and Blueberries, Pecans, Ginger Lime Vinaigrette	
Romaine Wedge Salad 	11
Romaine Heart, Bacon, Diced Tomatoes, Gorgonzola, House- Made Blue Cheese Dressing, Balsamic Reduction	
Caesar Salad	9
Romaine Lettuce, Parmesan, Herb Croutons, Caesar Dressing	

Burgers

All of our beef at Tribeca is NC locally sourced, pasture-raised, and our burgers are ground in house! Burgers are served with LTO on Pittsboro Bread Shop Brioche and include choice of side. House-made veggie or ground turkey patty available.

Tribeca Burger*	12
Add Cheese \$1.50	
Better Than Ted*	17
NC Bison, Buttermilk Blue Cheese, Bacon, Roasted Red Peppers, Fried Avocado	
Chipotle Burger*	15
Guacamole, Pico De Gallo, Chipotle Coulis, Ashe County Co. Pepper Jack, Fried Jalapeños	
The Wolfpack*	15
Ashe Co. Pepper Jack, Peppered Bacon, Hand-Crafted BBQ Sauce, Crispy Onion Straws	
The Blue Devil*	15
Blackened Patty, Buttermilk Blue Cheese, Fried Jalapeños, Peppered Bacon	
The Tarheel*	14
Caramelized Onions, NC Brie	
Mastering Augusta*	16
House-Made Pimento Cheese, Fried Green Tomatoes, Bacon	

Sides

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

*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

HOMEGROWN BEERS

T A V E R N

Seriously Local

Entrees

Chef's Cut of the Day*

Local Pasture-Raised Beef, Cut Fresh Daily. Ask your Server for Today's Selection

Pan Seared Salmon* **18**

Garlic Mashed Potatoes, Seasonal Vegetable, Dill Butter Sauce

Blackened Tuna* **19**

Chilled NC Sweet Potato Puree, Brown Butter Cucumber Noodles, Ginger Lime Vinaigrette, Pepper Jelly

NC Bison Meatloaf **17**

NC Grass-Fed Bison, Mushroom Demi-Glace, Garlic Mashed Potatoes, Seasonal Vegetable

Shrimp & Grits **17**

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

Pimento Chicken **17**

House Made Pimento Cheese, Local Seasonal Vegetable, Grilled Green Onion

Scott Farms Sweet Potato Quinoa **16**

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

For a list of all of our Beer, Wine, Whiskey, and Cocktails, please visit our website.

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

Handhelds

Include choice of side

The Sea* **16**

Blackened Tuna, Mixed Greens, Tomato, Ginger Lime Vinaigrette, Cucumber Noodles

Spicy Chicken **14**

Fried Chicken Breast, Pepper Jelly, Ashe Co. Pepper Jack, Buffalo Sauce, Cucumber, Lettuce, Tomato

Chicken Salad Melt **13**

Chicken, Pecans, NC Apples, Provolone

Caprese **11**

Fresh Mozzarella, Tomato, Mixed Greens, Fresh Basil, Balsamic Reduction, Basil Pesto

Add Chicken \$4

French Dip **16**

Slow Roasted Short Rib, Provolone, Dijon Cream Sauce, Served with Au Jus

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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