

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

*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 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 | |
| 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 | |
| Chipotle Burger* | 15 |
| Guacamole, Pico De Gallo, Chipotle Coulis, Ashe County Co. Pepper Jack, Fried Jalapeños | |

Sides

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

HANDCRAFTED BURGERS

TRIBECA

HOMEGROWN BEERS

T A V E R N

Seriously Local

Entrees

Chef's Cut of the Day

Local Pasture-Raised Chatham Co. Beef, Butchered In-House Daily. Ask your Server for Today's Selection

Blackened Tuna 20

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

Pan Seared Salmon* 18

Garlic Mashed Potatoes, Local Seasonal Vegetable, Dill Butter Sauce

Shrimp & Grits 17

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

NC Bison Meatloaf 18

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

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

*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.