



# **TRIBECA TAVERN**

**A PASTURE TO PLATE MISSION**

**EST. 2010**

**LOCALLY OWNED & OPERATED BY  
TRIBECA HOSPITALITY**

# OUR PASTURE TO PLATE MISSION

**ALL OF OUR BEEF IS LOCALLY SOURCED FROM OUR SISTER COMPANY CHATHAM MEAT CO. FEATURING ONLY PASTURE RAISED BEEF**

## STARTERS

<b>KOREAN MEATBALLS</b> Made from our signature grind. Tossed in a sweet and spicy glaze and topped with sesame seeds.	11
<b>SPINACH DIP</b> Grand Hope Farm spinach, cream cheese, garlic, and a hint of cajun seasoning. Served with herb oil pita.	12
<b>PRETZEL BITES</b> Served with queso and dijon crema.	12
<b>CRISPY ZUCCHINI CHIPS</b> Marinated in buttermilk and fried golden brown. Topped with parmesan cheese and served with garlic ranch.	14
<b>TUNA NACHOS</b> Chilled blackened rare tuna on crispy wontons over a bed of mixed greens. Topped with guacamole, black bean pico de gallo, and tomatillo drizzle.	16
<b>CAROLINA WINGS</b> Carolina chicken, traditional or boneless. Tossed in choice of buffalo or honey sriracha.	14
<b>MAC &amp; CHEESE BITES</b> Hand rolled in panko and fried golden brown. Served over Ashe County cheese sauce.	12
<b>RIBLETS</b> Heritage Farms single cut pork ribs tossed in honey sriracha.	14
<b>ROCKY'S QUESO</b> An ode to our prep chef Rocky who has been here since day one! Served with tortilla chips. <i>Add a side of guacamole +4</i>	12

## GREENS & GRAINS

<b>TRIBECA SALAD</b> Local mixed greens, tomatoes, red onion, cucumbers, blue cheese crumbles, croutons.	10
<b>CALIFORNIA SALAD</b> Local mixed greens, napa cabbage, roasted red peppers, red onion, avocado, ginger-soy vinaigrette.	12
<b>KALE SALAD</b> Kale, mixed greens, crispy bacon, mushrooms, parmesan cheese, lemon dill vinaigrette.	14
<b>TAVERN WEDGE</b> Romaine hearts, crispy bacon, tomatoes, buttermilk blue cheese crumbles, blue cheese dressing, balsamic reduction.	12
<b>CAESAR SALAD</b> Chopped romaine, parmesan cheese, croutons.	10
<b>ROASTED VEGGIE QUINOA BOWL</b> Brown rice and quinoa blend, roasted tomatoes, mushrooms, zucchini, seasonal vegetables, and pesto.	16
<b>LA GRANJA QUINOA BOWL</b> Brown rice and quinoa blend, roasted corn, black bean pico de gallo, avocado, and tomatillo drizzle.	15

### ADD PROTEIN TO ANY SALAD OR BOWL:

Steak \* 9 | Tuna\* 10 | Salmon 10 | Shrimp 8 | Chicken 5

### SALAD DRESSINGS:

Garlic Ranch | Blue Cheese | Caesar | Honey Mustard  
Balsamic Vinaigrette | Lemon Dill Vinaigrette  
Ginger-Soy Vinaigrette | Oil & Vinegar

## SANDWICHES

*Includes choice of side*

<b>FRENCH DIP</b> Slow roasted short rib, provolone cheese, dijon crema on a hoagie roll. Served with au jus.	17	<b>CAPRESE</b> Fresh mozzarella, tomato, mixed greens, balsamic reduction, basil pesto on lightly grilled Vienna deli thick-sliced bread.	14
<b>SPICY CHICKEN</b> Fried chicken breast tossed in buffalo sauce, pepper jack cheese, pepper jelly, lettuce, tomato, cucumber on a brioche bun.	14	<b>CHICKEN SALAD MELT</b> Chicken, pecans, granny smith apples, scallions, provolone cheese on toasted Vienna deli thick-sliced bread.	13

## FROM THE BUTCHER

### CHEF'S CUT OF THE DAY\*

Local pasture-raised beef from Chatham Meat Co. cut in-house daily. Served with garlic mashed potatoes and seasonal vegetables.

Ask your server for today's selection!

### ADD:

Blue cheese compound butter 2 | Truffle compound butter 2 | Caramelized onions 3  
Sautéed mushrooms 3 | Buttermilk blue cheese crumbles 3 | Sautéed shrimp 6

## BURGERS

*All of our beef patties are made using our signature Chatham Meat Co. grind, featuring only pasture raised beef. Served with LTO on Pittsboro Bread Shop brioche buns. Includes choice of side.*

**TRIBECA BURGER\*** 12  
Add cheese +2

**BETTER THAN TED\*** 18  
NC grass-fed bison, buttermilk blue cheese, bacon, roasted red peppers, fried avocado.

**THE WOLFPACK\*** 16  
Pepper jack cheese, peppered bacon, hand-crafted BBQ sauce, crispy onion straws.

**THE BLUE DEVIL\*** 16  
Blackened patty, buttermilk blue cheese crumbles, peppered bacon, fried jalapeños.

**THE TARHEEL\*** 15  
Brie cheese, caramelized onions.

**MASTERING AUGUSTA\*** 16  
Award-winning pimento cheese, bacon, fried green tomatoes.

**THE CHIPOTLE\*** 16  
Pepper jack cheese, chipotle coulis, guacamole, pico de gallo, fried jalapeños.

**THE BLUE BIRD** 15  
House-ground turkey patty, buttermilk blue cheese, swiss cheese, bacon, balsamic reduction.

**THE VEGAN** 15  
House-made veggie patty, guacamole, pickled red onions on a lettuce wrap.

## ENTREES

**CHATHAM MEAT CO. BEEF TIPS\*** 21  
Sautéed sirloin tips with peppers and onions, smothered in mushroom demi-glace and provolone cheese. Served with garlic mashed potatoes and seasonal vegetables.

**PAN SEARED SALMON** 22  
Served with garlic mashed potatoes, seasonal vegetables, and brown butter dill sauce.

**SHRIMP & GRITS** 18  
Sautéed shrimp, bacon, mushrooms, roasted tomatoes, shallots, roasted garlic in a pan jus. Served over cheddar cheese grits and topped with crispy onion straws.

**AHI TUNA STEAK\*** 24  
Seared with sesame seeds. Served with avocado wasabi crema, pickled kohlrabi slaw, pickled ginger, grilled asparagus, and ponzu.

**BISON MEATLOAF** 20  
NC grass-fed bison meatloaf, grilled and topped with mushroom demi-glace. Served with garlic mashed potatoes and seasonal vegetables.

**BASIL PESTO CHICKEN** 18  
Grilled chicken breast smothered in house-made basil pesto and provolone cheese. Topped with roasted tomatoes. Served with garlic mashed potatoes and seasonal vegetables.

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

## SIDES

HOUSE-CUT FRIES | SWEET POTATO FRIES | GARLIC MASHED POTATOES | SEASONAL VEGETABLES  
HOUSE-CUT CHIPS | BAKED MAC & CHEESE | STONE GROUND GRITS | FRUIT SALAD  
LOCAL MIXED GREEN SALAD | CAESAR SALAD | SAUTÉED GARLIC KALE  
TOMATO CUCUMBER BLACK-EYED PEA SALAD

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20% gratuity charged on parties of 6 or more