



# **TRIBECA TAVERN**

**A PASTURE TO PLATE MISSION**

**EST. 2010**

**LOCALLY OWNED & OPERATED BY  
TRIBECA HOSPITALITY**

## STARTERS

### KOREAN MEATBALLS 12

Chatham Meat Co signature grind, brown sugar and soy glaze, sesame seeds, green onions

### PULLED PORK NACHOS 15

Smoked Chatham Meat Co pork, queso, black bean pico de gallo, jalapeño, guacamole

### MAC & CHEESE BALLS 12

Ashe County cheese sauce, parsley

### ZUCCHINI CHIPS 14

Parmesan, parsley, house-made garlic ranch

### PRETZEL BITES 12

Kosher salt, queso, mustard aioli

### FRIED GREEN TOMATOES 14

Goat cheese, roasted red pepper aioli

### TUNA NACHOS 16

Blackened Ahi tuna, crispy wontons, guacamole, black bean pico de gallo, avocado dressing

### CAROLINA WINGS 12

Traditional (6) or boneless, buffalo or honey sriracha

### HUMMUS 12

Carrots, cucumber, pita chips

## GREENS & GRAINS

### TRIBECA SALAD 11

Mixed greens, red onion, cucumber, tomato, blue cheese crumbles, croutons

### CALIFORNIA SALAD 13

Mixed greens, Napa cabbage, red onion, roasted red pepper, avocado, ginger-soy vinaigrette

### SOUTHWEST SALAD 13

Mixed greens, roasted corn, tomato, black bean pico de gallo, avocado, tortilla strips, chipotle ranch

### TAVERN CHOP 12

Romaine, bacon, tomato, blue cheese crumbles, balsamic reduction, blue cheese dressing

### CAESAR 10

Romaine, parmesan, croutons, Caesar dressing

### ROASTED VEGGIE QUINOA BOWL 16

Quinoa, brown rice, roasted tomato, zucchini, mushroom, seasonal vegetable, pesto

### LA GRANJA QUINOA BOWL 15

Quinoa, brown rice, roasted corn, black bean pico de gallo, avocado, avocado dressing

#### ADD PROTEIN:

Steak\* 9 | Salmon 12 | Tuna\* 10

Shrimp 8 | Chicken 5

## SANDWICHES

*Includes choice of House Side or upgrade to Tavern Side +1*

### FRENCH DIP 17

Chatham Meat Co short rib, provolone, horseradish aioli, focaccia

### FGBLT 14

Fried green tomato, house-made pimento cheese, bacon, lettuce, tomato, multigrain

### CHICKEN SALAD MELT 13

Granny Smith apple, pecans, green onion, provolone, Vienna deli thick-sliced

### RIBEYE SANDWICH\* 22

Chatham Meat Co ribeye, provolone, caramelized onion, arugula, roasted red pepper aioli, focaccia

### CC'S SAMMIE 15

Fried chicken breast, honey sriracha, hoop cheddar, bacon, avocado, LTO, brioche bun

### THE GARDEN 12

Mixed greens, tomato, red onion, zucchini, avocado, hummus, multigrain

*20% gratuity on parties of 6 or more*

## BURGERS

*Proudly serving local pasture raised beef from Chatham Meat Co. All burgers are served with LTO and pickle on a Pittsboro Bread Shop Brioche bun. Includes choice of House Side or upgrade to Tavern Side +1*

<b>TRIBECA BURGER*</b> Add cheese +2	<b>13</b>	<b>MASTERING AUGUSTA*</b> House-made pimento cheese, bacon, fried green tomato	<b>16</b>
<b>THE WOLFPACK*</b> Pepper jack, peppered bacon, house-made BBQ sauce, crispy onion straws	<b>16</b>	<b>SMASHING GOOD TIME*</b> Double smash burger, American, jalapeño, onion	<b>14</b>
<b>THE TARHEEL*</b> Brie, caramelized onion	<b>15</b>	<b>BETTER THAN TED*</b> NC bison patty, blue cheese crumbles, bacon, roasted red peppers, fried avocado	<b>20</b>
<b>THE BLUE DEVIL*</b> Blackened seasoning, blue cheese crumbles, peppered bacon, fried jalapeño	<b>16</b>	<b>MEANIE BEANIE</b> House-made black bean veggie patty, chipotle coulis, roasted corn, black bean pico de gallo, pickled jalapeño	<b>15</b>
<b>THE HURRICANE*</b> Swiss, bacon, caramelized onion, sauteed mushroom	<b>17</b>		

<b>FOWL PLAY</b> House-ground turkey patty, goat cheese, arugula, Granny Smith apple, balsamic reduction	<b>16</b>
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## FROM THE BUTCHER

*Proudly serving local pasture raised beef from Chatham Meat Co*

<b>LOCAL RIBEYE*</b> Garlic mashed potatoes, seasonal vegetable	<b>30</b>
<b>STEAK FRITES*</b> NY strip, chimichurri, parmesan truffle fries	<b>25</b>
<b>CMC BEEF TIPS*</b> Sirloin, red and green bell peppers, onions, provolone, mushroom demi-glace, garlic mashed potatoes, seasonal vegetable	<b>21</b>

### ADD:

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

## ENTREES

<b>PAN SEARED SALMON</b> Dill butter, garlic mashed potatoes, seasonal vegetable	<b>22</b>
<b>SHRIMP &amp; GRITS</b> Bacon, mushroom, roasted tomato, roasted garlic, shallot, pan jus, crispy onion straws	<b>18</b>
<b>BLACKENED CHICKEN PASTA</b> Penne, mushroom, spinach, shallot, garlic, parmesan, roasted tomato cream sauce	<b>20</b>
<b>BOURBON CHICKEN</b> Bourbon and brown sugar glaze, sesame seeds, green onion, basmati rice, seasonal vegetable	<b>21</b>
<b>BISON MEATLOAF</b> Mushroom demi-glace, garlic mashed potatoes, seasonal vegetable	<b>22</b>
<b>TACOS</b> Baja Shrimp- pineapple jalapeño slaw, black bean pico de gallo, chipotle ranch, choice of House Side OR Buffalo Chicken- romaine, red onion, blue cheese crumbles, blue cheese dressing, choice of House Side	<b>15</b>

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

## HOUSE SIDES

HOUSE CUT FRIES	5
SWEET POTATO FRIES	5
HOUSE CUT CHIPS	5
TOMATO CUCUMBER BLACK-EYED PEA SALAD	4
SEASONAL VEGETABLE	4
FRUIT SALAD	5
CRISPY ONION STRAWS	5

## TAVERN SIDES

BAKED MAC & CHEESE	6
GARLIC MASHED POTATOES	6
MIXED GREEN SALAD	6
CAESAR SALAD	6
ASPARAGUS	6
STONE GROUND CHEESE GRITS	6
SAUTEED GARLIC KALE	6
PARMESAN TRUFFLE FRIES	7

## OUR PASTURE TO PLATE MISSION

*We have cultivated partnerships with local farmers to source all of our ingredients as locally as possible including, most importantly, our beef. 100% of our beef is local pasture raised straight from Chatham County through our company owned butcher shop, Chatham Meat Company, with locations in Siler City & Sanford. The vertical integrations within our brand help us accomplish our Pasture to Plate Mission by keeping us sustainable and accessible while delivering our guests a high-quality product that we couldn't be more proud to serve!*

## DESSERTS

<b>DOUBLE CHOCOLATE BROWNIE</b> Chocolate sauce, whipped cream	7	<b>S'MORES BREAD PUDDING</b> Chocolate chips, marshmallow fluff, marshmallows graham cracker	9
<b>CREME BRULEE</b> Fresh berries, whipped cream	7	<b>ROCKY'S BREAD PUDDING</b> Cinnamon tortilla ice cream, caramel	8
<b>ROOT BEER FLOAT</b> Mash House root beer, vanilla bean ice cream, whipped cream	6	<b>NY CHEESECAKE</b> Choice of chocolate or caramel, whipped cream	8