



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

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

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

Proudly serving local pasture raised beef from Chatham Meat Co

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

ADD:

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

ENTREES

PAN SEARED SALMON Dill butter, garlic mashed potatoes, seasonal vegetable	22
SHRIMP & GRITS Bacon, mushroom, roasted tomato, roasted garlic, shallot, pan jus, crispy onion straws	18
BLACKENED CHICKEN PASTA Penne, mushroom, spinach, shallot, garlic, parmesan, roasted tomato cream sauce	20
BOURBON CHICKEN Bourbon and brown sugar glaze, sesame seeds, green onion, basmati rice, seasonal vegetable	21
BISON MEATLOAF Mushroom demi-glace, garlic mashed potatoes, seasonal vegetable	22
TACOS 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	15

**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

DOUBLE CHOCOLATE BROWNIE Chocolate sauce, whipped cream	7	ROOT BEER FLOAT Mash House root beer, vanilla bean ice cream, whipped cream	6
STRAWBERRY SHORTCAKE BREAD PUDDING Strawberry shortcake inspired bread pudding, strawberry whipped cream, strawberry glaze	9	ROCKY'S BREAD PUDDING Cinnamon tortilla ice cream, caramel	8
CREME BRULEE Fresh berries, whipped cream	7	NY CHEESECAKE Choice of chocolate or caramel, whipped cream	8