

TRIBECA T A V E R N

HANDCRAFTED | HOMEGROWN

APPETIZERS

MAC & CHEESE BALLS

House-Made Cheese
Sauce \$12.00

CRISPY ZUCCHINI CHIPS L

Parmesan, House-Made Garlic
Ranch \$14.00

CRAB DIP

House Breadcrumbs, Old Bay,
Toasted Pita Points \$14.00

TRIBECA NACHOS L

Braised Short Rib, Shredded Cheddar, Lettuce,
Tomato, Pickled Onion, Chipotle Aioli \$15.00

BUFFALO CHICKEN EGGROLLS

Chicken, Cheddar Cheese, Buffalo Sauce, Scallions in a Wonton
Wrapper; Served with House-Made Ranch Dressing \$12.00

WINGS

Traditional or Boneless, Choice of Sauce (Honey Sriracha,
Buffalo, Garlic Parmesan, or BBQ) \$15.00

PRETZEL BITES

House-Made Cheese Sauce,
Mustard Aioli \$12.00

FRIED PICKLES L

House-Made Ranch
\$14.00

FRIED GREEN TOMATOES

House-Made Pimento Cheese, Bacon
Jam, Pickled Red Onion \$12.00

SALADS

Add Protein: Steak* 10 | Salmon 12 | Chicken 5 | Shrimp 6

House-Made Dressings: Ranch | Blue Cheese | Honey Mustard | Chipotle Ranch | Caesar | Balsamic Vinaigrette | Ginger Soy Vinaigrette

CAESAR SALAD

Chopped Romaine, Parmesan Cheese,
House-Made Croutons, House-Made
Caesar Dressing \$11.00

CALIFORNIA SALAD V DF

Local Mixed Greens, Napa Cabbage, Roasted
Red Pepper, Red Onion, Avocado, House-Made
Ginger Soy Vinaigrette \$13.00

SOUTHWEST SALAD

Local Mixed Greens, Black Bean Pico de Gallo,
Roasted Corn, Tomato, Avocado, Tortilla Strips,
House-Made Chipotle Ranch \$13.00

ENTREES

RIBEYE* L GF

12 oz Local Pasture Raised Ribeye; Served
with Garlic Mashed Potatoes and Local
Seasonal Vegetable \$38.00

PAN SEARED SALMON GF

Served with Garlic Mashed Potatoes and
Local Seasonal Vegetable; Topped with
Compound Dill Butter \$26.00

SHORT RIB RAGU L

Slow Braised Short Rib, Cavatappi,
Rich Tomato & Red Wine Ragu,
Parmesan \$25.00

FRIED RIBS

½ Rack Baby Back Ribs, Fried and Tossed in
House-Made BBQ; Served with House-Cut
Fries & Slaw \$19.00

SURF & TURF* L

8 oz Local Pasture Raised Sirloin and House-Made
Crab Cake; Served with Garlic Mashed Potatoes,
Asparagus, Lemon Tarragon Aioli \$30.00

SHRIMP & GRITS

Bacon, Mushrooms, Roasted Tomatoes, Shallots,
Garlic, in a Pan Jus; Served over NC Stone-Ground
Grits, Topped with Crispy Onion Straws \$23.00

OUTER BANKS TACOS

Mahi Mahi (Blackened or Fried), Pineapple
Jalapeno Slaw, Mustard Aioli, Pickled Onion;
Served with House-Cut Potato Chips \$15.00

BISON MEATLOAF L

Made with NC Bison; Served with Garlic
Mashed Potatoes and Local Seasonal
Vegetable \$25.00

SANDWICHES

Includes Choice of Side

STEAK SANDWICH* L

Local Pasture Raised Ribeye, Provolone
Cheese, Bacon Aioli, Arugula, Tomato,
Crispy Onion Straws, on Focaccia \$19.00

CC'S SAMMIE L

Fried Chicken Breast Tossed in Honey Sriracha,
Hoop Cheddar Cheese, Bacon, Avocado, on
Brioche Bun \$15.00

CHICKEN SALAD MELT L

Granny Smith Apples, Pecans, Green Onions, Provolone Cheese, on Vienna White Bread \$14.00

FRENCH DIP L

Slow Braised Short Rib, Onion Jam, Provolone
Cheese, on Focaccia; Served with Au Jus \$17.00

FGBLT L

Fried Green Tomato, House-Made Pimento
Cheese, Bacon, Mixed Greens, on Vienna
White Bread \$14.00

SIDES

HOUSE-CUT FRIES \$5.00

HOUSE CUT CHIPS \$5.00

SWEET POTATO FRIES \$5.00

TOMATO CUCUMBER SALAD \$4.00 V GF DF

FRUIT SALAD \$5.00 V GF DF

GARLIC MASHED POTATOES \$5.00 V GF

NC STONE-GROUND GRITS \$5.00 V L GF

CRISPY ONION STRAWS \$5.00

MIXED GREEN SALAD \$6.00 V

CAESAR SALAD \$6.00

SEASONAL VEGETABLE \$4.00 L V GF DF

ASPARAGUS \$5.00 V GF DF

SOFT DRINKS



YES WE CARE! Please talk to your server about any dietary restrictions

***Notice:** May be cooked to order. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

L – Local | GF – Gluten-Free | V – Vegetarian | DF – Dairy-Free

Tribeca Private Dining & Events

Celebrate, connect, and gather in style. We offer three unique private dining spaces that are designed for everything from intimate dinners to lively events—paired with handcrafted dishes and attentive service. We also bring the experience to you with off-site catering options, including full-service staffed events, drop-off with setup, and easy pick-up. Explore more at www.tribecatavernnc.com

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BURGERS

100% Local Pasture Raised Beef Served on a Pittsboro Bread Shop Brioche Bun. Includes Choice of Side.

CHEF'S BURGERS

TRIBECA BURGER* L

Choice of Cheese, LTOP
\$14.00

EL FUEGO V L

House-Made Black Bean Veggie Patty, Hoop
Cheddar, Adobo, Guacamole, Jalapeno, LTOP \$16.00

SMASHING GOOD TIME* L

Two 4 oz Smashburger Patties, Chopped
Jalapeno & Onion, American Cheese, LTOP \$16.00

BETTER THAN TED* L

NC Bison, Buttermilk Blue Cheese Crumbles, Bacon,
Roasted Red Pepper, Fried Avocado, LTOP \$21.00

MASTERING AUGUSTA* L

House-Made Pimento Cheese, Bacon, Fried Green
Tomato, LTOP \$16.00

BREAKFAST BURGER* L

5 oz Patty, Peppered Bacon, 4 oz Sausage
Patty, Hoop Cheddar, Fried Egg \$16.00

TEAM BURGERS

THE BLUE DEVIL* L

Blackened Seasoning, Buttermilk Blue Cheese
Crumbles, Peppered Bacon, Jalapenos, LTOP \$16.00

THE HURRICANE* L

Swiss Cheese, Sauteed Mushrooms,
Caramelized Onion, LTOP \$17.00

THE PANTHER* L

Hoop Cheddar Cheese, Bacon Jam, Pickled
Onion, Arugula, Chipotle Aioli \$17.00

THE WOLFPACK* L

Two 4 oz Patties, Pepper Jack Cheese,
House-Made BBQ Sauce, Peppered Bacon,
Crispy Onion Straws, LTOP \$16.00

THE FALCON L

Grilled Chicken Breast, Provolone Cheese,
Chipotle Ranch, House-Made Guacamole,
LTOP \$15.00

THE TARHEEL* L

Brie, Riesling Poached Apples,
Onion Jam LTOP \$15.00

THE EAGLE L

Turkey Patty, Swiss Cheese, Buttermilk Blue Cheese,
Bacon Jam, Balsamic Reduction, Arugula \$15.00

THE IMP* L

Pepper Jack Cheese, House-Made
Chimichurri, Avocado, LTOP \$17.00

20% gratuity is added to parties of 6 or more.

DESSERTS

BROWNIE SUNDAE \$7.00

BIG BAD BUTTERSCOTCH BROWNIE \$9.00

NY CHEESECAKE \$8.00

SEASONAL BREAD PUDDING \$7.00

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TRIBECABREWING

LIVE LIFE FULL.



HOP HARVEST IPA 6

West Coast IPA bursting with guava, citrus, and tropical pineapple 6.2%

BOUNTIFUL Blonde Ale 6

Light, crisp blonde with biscuit malt, floral notes, and a clean finish 4.5%

RED RANGE Amber Ale 6

Smooth amber with caramel, toasted malt, and light floral hops 5.4%

UNBALANCED Oatmeal Stout 6

Rich stout with roasted coffee, dark chocolate, and toasted oats 5.8%

FLAT ROCK Hard Cider 7

Rotating cider flavors 6.0%

Ask your server about our seasonal brews!