



# The Tavern

— Food & Spirits —

**Tavern To Go Menu**  
**12—7pm**

**Call to Order**  
**919-286-7665**

## APPETIZERS

- Tavern Nachos \$9
- Stonebridge Tots or Fries \$9  
Chili, Cheese, Fried Egg & Bacon
- Fresh Fried Pork Skins \$6
- Fried Avocado Bites \$9
- Chicken Tenders \$9
- Mozzarella Sticks \$8
- Fried Pickle Chips \$8
- Jalapeño Bottlecaps \$8

## WINGS

- 6 wings \$7
- 12 wings \$14
- 24 wings \$26

## BONELESS WINGS

12 for \$8

Wing Sauces: Mild, Honey Mild, Hot, Atomic, BBQ, Teriyaki, Jerk, Caribbean  
Dry Rubs: Parmesan Garlic, Buffalo, Lemon Pepper, Cajun, Ranch

## SANDWICHES Served with chips. Add your own toppings

- Tavern BBQ Sandwich \$10
- Fried Flounder \$12
- Tavern Chicken Pita \$10  
Bacon, grilled veggies & mozzarella
- Cheese Quesadilla \$8  
Tortilla chips & salsa
- Vegetarian Burger \$9  
Black Bean and Chipotle Patty
- Popcorn Shrimp \$9
- Grilled Or Fried Chicken Breast \$10
- Cheesesteak \$11  
or chicken, with veggies & provolone
- Gyro \$10
- Hot Dog \$7
- Build Your Own Burger \$10
- Grilled Cheese on Texas Toast \$7
- BLT on Texas Toast \$9

## FAMILY MEALS

Family Meal for 4 \$30

Your choice of a pound of Smoked BBQ, Fried Flounder, Grilled or Fried Chicken Breast or Chicken Tenders  
Comes with 4 pieces of corn on the cob, a pint of coleslaw and 4 pieces of cornbread

BBQ By The Pound \$11

## ADDITIONAL TOPPINGS

Cheese \$1 (American, Cheddar, Swiss, Provolone, Pepperjack) Bacon \$2 Egg \$1  
Grilled Veggie \$1 Chili \$1.50  
Grilled Steak, Grilled or Fried Chicken, Popcorn Shrimp, BBQ \$3  
Salsa or Sour Cream \$0.50  
Extra Dressing \$0.30  
Sub Fries or Tater Tots \$1

Draught Beer Selection



The TAVERN

— Food & Spirits —

Growler

Blue Moon: 5.4%	15
Bud Light 4.2%	10
Coors Light: 4.2%	10
Miller Lite: 4.2%	10
Bull Durham light	10

Medium-Bodied Beers/Hopped

Appalachia IPA	10
*RND: Seven Saturdays IPA	15
Sweetwater 420: 5.4%	15
*Sierra Nevada Pale: 5.6%	15

Ambers/Heavier/Darker Beers

*Red Oak: 5%	15
Yuengling: 4.5%	11
*North Carolina Breweries	

Bottled Beer Selection: ABV Light Beers

Amstel Light: 3.5%	3
*AMB: Boone Creek Blond 4.9%	3
Bud Light: 4.2%	2
Bud Light Platinum: 6%	2.50
Budweiser: 5%	2
*Bull Durham: Kolsch: 4.7%	2
Busch Light: 4.1%	2
Coors Banquet: 5%	2
Coors Light: 4.2%	2
Corona: 4.6%	2
Heineken: 5%	3
Miller Lite: 4.2%	2
Miller High Life: 4.6%	2
Michelob Light: 4.3%	2
Michelob Ultra: 4.2%	2
Modelo Especial: 4.4%	3
Natural Light: 4.2%	2
*New Belgium: Dayblazer: 4.8%	3
PBR: 4.7%	2
Red Stripe: 4.7%	3
*RND: Resolution low calorie	3
Smirnoff: 5%	3
Stella Artois: 5%	3
Sweetwater Blue	3

Red Wine Bottles

Dreaming Tree "Crush"	15
Doña Paula Cabernet	14
Doña Paula Malbec	14
Sterling Merlot	12
J.W. Morris Pinot Noir	12

White Wine Bottles

Beringer White Zinfandel	9
J. Lohr Chardonnay	14
Lucky Star Chardonnay	12
Coastal Vines Sauv Blanc	10
Tunnel of Elms Pinot Grigio	10
Villa Riesling	12
Allure Moscato	6
Maschio Prosecco	6

Flavored Beers/Ciders

*BCC: Off Main Cider: 6%	3
Crabbie's Ginger Beer: 4%	3
*D9: Whiskers Sour: 5.5	3
*ME: Weeping Willow Wit 5%	3
Redd's Apple Ale: 5%	3
*Sweet Baby Jesus: 6.5%	3.50
White Claw: Hard Seltzer 5%	3
(Black Cherry and Mango)	

Medium-Bodied Beers/Hopped

Bell's Two-Hearted Ale: 7%	3
*Hiwire: Mosaic IPA: 6.7%	3.50
*LR: Hopy Ki Yay: 6.6%	3.50
*New Belgium Citradellic: 6%	3
*WS: Hoptimist: 7.5%	4

Heavier/Darker Beers

*Mastiff Oatmeal Stout: 6.5%	3.50
Newcastle: 4.7%	3
*Sweet Josie Brown Ale: 6.1%	3.50
Founders Dirty Bastard	3
Founders Porter	3

Seasonal Beers

Pacifico Clara can	3
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Beverages

Half Gallon Sweet Tea \$6	
Natural Soda Fountain Sodas \$2	