



## SMOKED WINGS

*Tavern wings are BBQ rubbed & slow smoked*

6 WINGS \$11.00

12 WINGS \$20.00

20 WINGS \$30.00

### WING SAUCES

- MUSTARD Q ● SWEET RED Q
- NC VINEGAR Q ● ALABAMA WHITE Q
- SPICY TERIYAKI ● GARLIC PARMESAN
- BUFFALO HOT ● TERIYAKI

## SALADS

### CAESAR

romaine, parmesan, garlic croutons, Caesar dressing

\$10.00

### HOUSE

spring mix, tomatoes, cucumbers, garlic croutons, BBQ vinaigrette

\$10.00

### WEDGE

iceberg lettuce, bacon crumbles, tomatoes, house-made smoked pimento cheese, BBQ ranch dressing

\$13.00

### SOUTHWEST

mixed greens, smoked cheddar, tomatoes, charred corn, roasted red peppers, crispy tortillas, chipotle ranch

\$14.00

### TAVERN SALAD

mixed greens, cucumbers, tomatoes, chopped egg, bacon crumbles, honey mustard dressing

\$12.00

## SHAREABLES

### FRIED PICKLES

dill pickle chips, banana peppers, BBQ ranch

\$8.00

### BURNT END DEVILED EGGS

sweet red Q, scallions

\$13.00

### TAVERN SOFT PRETZEL

stone ground mustard, hatch green chili queso

\$10.00

### MEXICAN STREET CORN DIP

hatch green chile queso, charred corn, chili lime crema, cotija cheese, cilantro, tortilla chips

\$11.00

### RONNIE FRIES

barbeque dusted french fries, pepper-jack cheese,bacon, Alabama white Q, scallions

\$12.00

### BURNT END NACHOS

tortilla chips, hatch green chile queso, house-made smoked pimento cheese, sweet red Q, pickled red onion, banana peppers

\$18.00

### PULLED PORK NACHOS

tortilla chips, hatch green chile queso, mustard Q, pickled red onions, jalapenos, coleslaw

\$14.00

## Salad Protein ADD ONS

- FRIED CHICKEN \$6.00
- GRILLED CHICKEN \$6.00
- SALMON\* \$7.00
- GRILLED SHRIMP \$7.00
- STEAK TIPS\* \$7.00
- BLACKENED MAHI\* \$7.00

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

*20% gratuity will be added for partries of 10 or more*

# Southern **SMOKED**

**BABY BACK RIBS**    ½ RACK \$19.00  
 coleslaw, baked beans, sweet roll    FULL RACK \$32.00

**PULLED PORK PLATTER**    \$17.00  
 coleslaw, baked beans, sweet roll

**BURNT ENDS PLATTER**    \$22.00  
 coleslaw, baked beans, sweet roll

**SMOKEHOUSE PLATTER**    \$35.00  
 pulled pork, burnt ends, 1/2 rack of ribs, coleslaw, baked beans, sweet roll

## TAVERN ENTREES

**STEAK TIPS**    \$25.00  
 demi-glace, redskin mashed potatoes

**JUMBO FRIED SHRIMP**    \$22.00  
 French fries, coleslaw, cocktail sauce

**CAJUN SHRIMP & GRITS**    \$19.00  
 stone ground smoked cheddar grits, cajun-cream sauce, tasso ham, tomato, green onion

## STEAKHOUSE *Cuts*

*Steaks are hand cut by our in-house butcher, then well-seasoned and fire grilled to perfection*

*Served with choice of one side*

**14 OZ RIBEYE\***    \$29.00

**8 OZ FILET MIGNON\***    \$35.00

**12 OZ NY STRIP\***    \$29.00

**10 OZ SIRLOIN\***    \$24.00

Add a small house or caesar salad to any steak for \$3

## HANDHELDS

*Served with French Fries*

**AMERICAN SMASH BURGER\***    \$16.00  
 American cheese, bacon, dill pickles, Duke's Mayo, Hawaiian sweet Bun

**SOUTHERN SMASH BURGER\***    \$16.00  
 house-made smoked pimento cheese, Duke's Mayo, Hawaiian sweet Bun

**BBQ SMASH BURGER\***    \$16.00  
 smoked cheddar cheese, Sweet Red Q, fried onions, Hawaiian sweet Bun

**PULLED PORK SANDWICH**    \$15.00  
 coleslaw, pickled red onions, Hawaiian sweet Bun

## Gringo TACOS

*(2 per Order) Flour tortillas, served with a side of street corn*

**ALABAMA CHICKEN**    \$14.00  
 grilled chicken, shredded lettuce, Alabama white Q, banana peppers, cilantro

**PULLED PORK**    \$14.00  
 mustard Q, coleslaw, pickled red onions

**BLACKENED MAHI-MAHI**    \$16.00  
 lime crema, cucumber salsa, cotija cheese

**BURNT ENDS**    \$14.00  
 sweet red Q, coleslaw, pickled jalapenos

**STEAK FAJITA**    \$15.00  
 steak tips, green peppers, onions, hatch green chili queso

**CHIPOTLE SHRIMP**    \$16.00  
 slaw, chipotle cream sauce, cotija cheese, cilantro

## SIDES

\$5.00

SOUTHERN SLAW

BAKED BEANS

BRUSSELS SPROUTS

FRENCH FRIES

MAC & CHEESE

STREET CORN

REDSKIN MASHED POTATOES

STONE GROUND GRITS