



2020 PHASE 2 MENU

Tapoco Chips \$12

Homestyle potato chips topped with ranch dressing, bleu cheese crumbles, green onion and Applewood smoked bacon.

Trout Nuggets \$14

Cornmeal crusted Carolina Mountain trout served with Siracha aioli or lemon herb tartar sauce.

Cheoah Wings (6) \$10 / (12) \$18

Sweet Tea Brined Wings tossed in your choice of Honey Buffalo, Carolina Reaper, Kentucky Bourbon BBQ, Dry Rub or Garlic Parm served w/carrots, celery and choice of Ranch or Bleu Cheese.

Iceberg Wedge Salad \$12

Bleu cheese dressing & crumbles, Applewood smoked bacon, tomatoes, cucumber, pickled onions and balsamic reduction drizzle. (Add Grilled or Fried Chicken \$6)

Greek Salad \$12

Fresh local greens, tomato, cucumber, Kalamata olives, red onion, pepperoncini, artichoke hearts, feta cheese and Greek Dressing. (Add Grilled or Fried Chicken \$6)

Hippie Bowl \$13

A bed of fresh greens topped with red pepper hummus, carrots, pickled onion, tomato, cucumber, red quinoa, avocado, dried cranberries, and sunflower seeds, featuring seasonal local vegetables from Stoney Hollow Farm served with your choice of dressing. (Add Grilled or Fried Chicken \$6)

Tavern Burger \$12

(add cheese \$2/add bacon \$3)

Premium Grain Fed Angus Beef dressed with lettuce, tomato, onion and pickle served with 1 side.

Black & Bleu Burger \$15

Premium Grain Fed Angus Beef grilled and served on a toasted buttered brioche bun with blackened spices topped with sautéed mushrooms, caramelized onions and melted bleu cheese served w/1 side.

Beyond Burger \$13

This vegan plant-based burger satisfies just like beef. Seasoned and grilled and served on a gluten free toasted bun with lettuce, tomato, onion, and pickles served with 1 side.

Chicken BLT \$12

Grilled or crispy chicken, lettuce, tomato, cheddar cheese, Applewood smoked bacon and ranch served as a wrap or on a brioche bun served with 1 side.

Stella Chicken Sandwich \$13

Grilled chicken breast, Applewood smoked bacon, swiss cheese, pesto aioli, caramelized onions and sautéed mushrooms on a toasted buttered Wheat Berry served with 1 side

Tavern Tacos (2) \$15

Trout, Chicken, or Ground Beef

Street Style – Diced Onions & Cilantro with Crema Verde Sauce

Country Style – Superfood slaw

Traditional – Shredded lettuce, tomatoes, Crema Verde Sauce

All three styles served with Cotija cheese and served on warm corn tortillas with 1 side.

Add Avocado for \$2

Marinated Grilled Chicken \$19

Two chicken breasts infused with a house made Chardonnay lemon herb marinade served w/2 sides.

Campfire Carolina Mountain Trout \$24

Grilled Carolina trout topped with caramelized onions, smoky bacon and glazed pecans served with 2 sides.

8oz Filet Mignon \$36

Char-grilled to your preference and served with a Dark Beer Steak Sauce. Fresh Horseradish available upon request served w/2 sides.

PIZZA SELECTION

Slickrock

\$21M \$28L

Red sauce based topped with mozzarella cheese, pepperoni, bacon, sausage, black olives, vine ripened tomatoes, green peppers, onions and mushrooms.

Meaty

\$21M \$28L

Red sauce based topped with mozzarella cheese, sausage, ground beef, pepperoni, ham and bacon.

Margherita

\$16M \$22L

Basil pesto based topped with mozzarella, vine ripened tomatoes and fresh basil.

Build Your Own

\$11M \$17L

Plus vegetables listed above \$1M \$2L each item.
Plus meats or cheese listed above \$2M \$3L each item.

SOUP OF THE MOMENT \$6 (Bowl)

Kids Menu

Baked mac and cheese served with 1 side \$6

1/4 lb. cheeseburger w/American cheese, onions and pickles served with 1 side \$8

Chicken Tenders served with 1 side \$7

DRINK SELECTION \$3

We proudly serve Coke, Diet Coke, Sprite, Pibb, Cherry Coke, Mellow Yellow, Sweet and Unsweet Iced Tea, Water, and Coffee

DESSERTS

Carrot Cake \$8.50 Peanut Butter Pie \$7 Chocolate Ganache Cake \$7

SIDES \$4

Potato Chips
Sweet potato fries
French fries
Side salad* (add \$2)

Superfood Slaw
Baked mac and cheese
Redskin mashed potatoes w/brown gravy
Green Beans with onion and bacon bits

*Dressings: Ranch, Bleu Cheese, Thousand Island, Low Fat Italian, Greek and Oil & Vinegar