

TAPOCO TAVERN



STARTERS

- TROUT NUGGETS** *gf* \$17
Cornmeal breaded Carolina Mountain Trout with sriracha aioli or tartar sauce.
- TAPOCO CHIPS** *gf* \$15
Homestyle potato chips topped with ranch dressing, blue cheese crumbles, green onions and Applewood smoked bacon.
- RIVER CAPS** *gf* \$15
Baked mushroom caps filled with jalapeño pimento cheese and bacon.
- CHIPS WITH SALSA & GUACAMOLE** \$10
Corn tortilla chips. *v gf vt*
- ONION PETALS** *v vt* \$10
Deep fried and served with special sauce.

SMALL PLATES

- CHEOAH WINGS** *gf* (6) \$13 / (12) \$21
Sweet tea brined wings tossed in your choice of honey beer-falo, Carolina Reaper, BBQ, dry rub or garlic parm. Served with carrots, celery and choice of ranch or blue cheese.
- CAMPFIRE NACHOS** *gf* \$18
Corn tortilla chips topped with your choice of chicken, beef or trout, onions, tomatoes, jalapenos, queso, cheddar cheese, salsa and sour cream.
- TAPOCO ROLL** *gf* \$16
Seaweed wrapped rice, crab, cream cheese, avocado, carrots and cucumber rolled tightly and topped with YumYum sauce and a dab of Wasabi on a bed of pickled cabbage.
- QUESADILLAS** \$16
Flour tortilla with choice of trout, chicken, or beef with cheddar cheese, laid over shredded lettuce, tomato, sour cream and salsa.



SOUP AND SALADS

- Seasonal organic fresh greens provided by Stoney Hollow Farm Robbinsville, NC. (add Springer Mountain grilled or crispy chicken \$7 or Carolina Mountain trout filet \$7 to any salad)*
- HIPPIE BOWL** *v gf vt* \$16
A bed of fresh greens topped with hummus, carrots, pickled onion, tomato, cucumber, quinoa, avocado, dried cranberries and sunflower seeds featuring seasonal local vegetables. Served with your choice of dressing.
- BERRY SALAD** *vt* \$16
Fresh greens, seasonal berries, feta, red onions and glazed pecans with choice of dressing.
- ICEBERG WEDGE SALAD** *gf* \$16
Thick cut wedges of iceberg lettuce topped with blue cheese dressing, tomato, cucumber and pickled onion finished with Applewood smoked bacon, blue cheese crumbles and a balsamic reduction drizzle.
- COBB SALAD** *gf* \$16
Diced ham, diced bacon, avocado, eggs, cucumber, red onion, tomato and cheddar cheese served over a bed of fresh greens.
- HOMEMADE SOUP OF THE MOMENT** \$10
- SOUP AND SIDE SALAD COMBO** \$14

BURGERS AND MORE (SERVED WITH 1 SIDE)

- All burgers are half pound premium black Angus or vt Beyond burger patty on a buttered toasted brioche bun. gf Buns available. (\$1 additional charge)*
- TAVERN BURGER*** \$16
Topped with lettuce, tomato, onion, pickles and your choice of cheese - cheddar, ghost pepper jack, Swiss, blue, American or jalapeño pimento cheese.
- ADD APPLEWOOD SMOKED BACON** \$3

ADD \$.50 FOR EXTRA SAUCE OR DRESSING

- MUSHROOM SWISS** \$18
Topped with sauteed mushrooms, caramelized onions and Swiss cheese.
- BLACK AND BLUE*** \$18
Seasoned with blackened spices topped with sautéed mushrooms, caramelized onions and blue cheese.
- ETHAN'S SIGNATURE BURGER*** \$19
Two 4 oz smashed burger patties with American cheese, caramelized onion and applewood smoked bacon.
- DOWN SOUTH BURGER*** \$18
Smothered with jalapeño pimento cheese, tomato and fried pickles.
- CHICKEN BLT** \$18
Grilled or crispy Springer Mountain chicken with lettuce, tomato, cheddar cheese, Applewood smoked bacon and ranch. Served as a wrap or on a brioche bun.
- STELLA CHICKEN SANDWICH** \$18
Grilled Springer Mountain chicken breast, Applewood smoked bacon, Swiss cheese, pesto aioli, caramelized onions and sautéed mushrooms on toasted buttered wheat bread.
- RIVERSIDE TROUT SANDWICH** \$19
Blackened Carolina Mountain trout with lettuce, tomato and tartar sauce.
- TAVERN TACOS (2)** \$19
Two warm corn or flour tortilla tacos with your choice of grilled trout, chicken or steak. Includes chips and salsa as a side.
Country: superfood slaw
Street: diced onions, cilantro, cotija cheese, crema verde sauce
Mountain: lettuce, tomato and shredded cheddar cheese
- ADD AVOCADO** \$2

SIDES \$4 EACH

- SIGNATURE SUPERFOOD SLAW** *made with kale, cabbage, sunflower seeds, and dried cranberries* *v gf vt*
- REDSKIN MASHED POTATOES** *with brown gravy* *gf vt*
- SMOKY MAC & CHEESE** *vt*

- HASHBROWN CASSEROLE**
- HOMESTYLE POTATO CHIPS** *v gf vt*
- SWEET POTATO FRIES** *seasoned with cinnamon maple sprinkle* *v vt*
- THICK CUT FRENCH FRIES** *v vt*
- SQUASH CASSEROLE** *vt*
- SEASONAL VEGETABLES** *v gf vt*
- SOUP - Small Bowl side**

- FRUIT SALAD** *v gf vt*
- YELLOW CREEK RICE** *with house seasoning* *v vt*
- ALCOA BEANS** *House smashed beans from the past* *vt*
- SIDE SALAD (ADD \$2) WITH CHOICE OF DRESSING** *Honey balsamic vinaigrette, honey mustard, ranch, blue cheese, low fat Italian, oil and vinegar*

*Warning: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

**Even though we offer *gf* Gluten Free, *v* Vegan, and *vt* Vegetarian options, be aware that our food is prepared in a kitchen that uses items that are not.

v Vegan, *gf* Gluten Free, *vt* Vegetarian

TAPOCO TAVERN



HAND TOSSED PIZZA (MEDIUM / LARGE)

MARGHERITA *vt* \$18 / \$25
Basil pesto base topped with mozzarella, vine ripened tomatoes and fresh basil.

CHEROHALA CHICKEN \$22 / \$29
Creamy Alfredo sauce with mozzarella cheese, spinach, vine-ripened tomatoes, chicken and bacon.

VEG HEAD *vt* \$20 / \$27
Red sauce topped with mozzarella cheese, spinach, mushrooms, onion, green peppers, vine-ripened tomatoes, black & green olives.

SLICK ROCK \$23 / \$30
Red sauce base topped with mozzarella cheese, pepperoni, bacon, sausage, black olives, vine-ripened tomatoes, green peppers, onions & mushrooms.

MEATY \$23 / \$30
Red sauce base with mozzarella cheese, sausage, ground beef, pepperoni, ham and bacon.

BUILD YOUR OWN PIZZA \$13 MED / \$20 LG PLUS EXTRAS BELOW

SAUCES:
Red sauce, pesto, Alfredo, BBQ, or olive oil and garlic.

CHEESE:
Mozzarella or feta.

VEGETABLES: \$1 MED / \$2 LG EACH ITEM
Banana peppers, black olives, caramelized onions, red onion, fresh basil, garlic, green olives, onions, bell peppers, jalapenos, mushrooms, pineapple, spinach, sun dried tomatoes, cherry tomatoes, cilantro.

MEATS: \$2 MED / \$3 LG EACH ITEM
Bacon, ground beef, ham, pepperoni, italian sausage, trout, grilled chicken.

** *gf* Gluten Free Crust is available on the Medium pizza only for \$4 extra.

*** *v* Vegan Option

Due to the nature of cooking in a brick oven, pizzas are often served independently of other menu items.

HOUSE SPECIALTIES (SERVED WITH 2 SIDES)

TROUT FISH AND CHIPS *gf vt* \$25
Cornmeal breaded Carolina Mountain trout filets served with sides of thick cut fries and signature superfood slaw. Comes with tartar sauce.

CALDERWOOD ALFREDO PASTA *vt* \$19
Cavatappi pasta tossed with our creamy secret blend of Alfredo sauce finished with freshly shaved Parmesan. *With optional Chicken or Trout upgrade.* \$7

CAMPFIRE CAROLINA MOUNTAIN TROUT \$28
Grilled Carolina Mountain trout topped with caramelized onions, smoky bacon and glazed pecans.

12 OZ BLACK ANGUS CHOICE RIBEYE *gf* \$37
Char-grilled to your preference and topped with parmesan peppercorn butter.

8 OZ CENTER CUT CHOICE FILET MIGNON *gf* \$39
Char-grilled to your preference and served with dark beer steak sauce. Fresh horseradish available upon request.

TRIXIE'S PASTA *vt* \$19
Cavatappi pasta tossed with an old favorite recipe of blended marinara sauces. *With optional Chicken Parmesan upgrade.* \$8

FAJITAS \$20
Sautéed peppers and onions served on a hot skillet with choice of chicken, trout or beef. Includes rice, salsa, sour cream and choice of flour or corn tortillas.

KIDS MENU (SERVED WITH 1 SIDE)

GRILLED CHEESE *vt* \$8

CHICKEN TENDERS *gf* \$9

1/4 LB. CHEESEBURGER \$9
w/American cheese, onions and pickles.

PEPPERONI PIZZA \$11
Thin crust pizza.

MOORE DEEP DISH PIZZA \$12
w/choice of 2 toppings.

Pizza not served with a side.

DESSERTS

KIM'S CARROT CAKE *vt* \$10

PEANUT BUTTER PIE *vt* \$9

CHOCOLATE GANACHE CAKE *v gf vt* \$8

CHEESECAKE *vt* \$10
Raspberry, chocolate or caramel drizzle.

PIZOOKIE *vt* \$12
Chocolate Chip Cookie served in a hot skillet with Vanilla Bean Ice Cream, topped with whip cream and sweet drizzle.



DRINKS \$3⁵⁰

WE PROUDLY SERVE COKE, DIET COKE, SPRITE, PIBB, CHERRY COKE, LEMONADE, COKE ZERO MELLO YELLOW, SWEET AND UNSWEET ICED TEA, COFFEE, BOTTLED WATER \$2⁵⁰

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