

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.
TRY HOT DAM STYLE FOR EXTRA SPICE \$1
- 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** *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 Buffalo, 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 or pork, onions, tomatoes, jalapenos, queso, cheddar cheese, salsa and sour cream.
- QUESADILLAS** \$16
Chicken, bacon & ranch in a flour tortilla with cheddar cheese, laid over shredded lettuce, tomato, sour cream and salsa.
- MOUNTAIN FRIES** \$16
French fries with pulled pork, bbq sauce, cheddar cheese, and green onions

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.
- SOUP OF THE MOMENT** \$10
- SOUP AND SIDE SALAD COMBO** \$14

- PULLED PORK SANDWICH** \$17
Beer braised pulled pork with BBQ sauce & Superfood Slaw piled high on a bun.
- 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 trout or steak. Includes chips and salsa as a side.
Country: superfood slaw
Street: diced onions, cilantro, cotija cheese, crema verde sauce
ADD AVOCADO \$2

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
TRY HOT DAM STYLE FOR EXTRA SPICE \$2

ADD \$.50 FOR EXTRA SAUCE OR DRESSING



SIDES \$4 EACH

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

- HASHBROWN CASSEROLE**
- HOMESTYLE POTATO CHIPS** *v gf vt*
- SWEET POTATO FRIES** *seasoned with cinnamon maple sprinkle* *v vt*
- POTATO SALAD** *vt*
- FRENCH FRIES** *v vt*
- SEASONAL VEGETABLES** *v gf vt*

- FRUIT BOWL** *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.
20% gratuity added to parties of 6 or more

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, Buffalo 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, 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.

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 \$38

Char-grilled to your preference and topped with parmesan peppercorn butter.

8 OZ CENTER CUT CHOICE \$40

FILET MIGNON gf

Char-grilled to your preference and served with dark beer steak sauce. Fresh horseradish available upon request.

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.

Pizza not served with a side.

DESSERTS

KIM'S CARROT CAKE vt \$10

PEANUT BUTTER PIE vt \$9

CHOCOLATE GANACHE CAKE 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.



HOUSE SPECIALTIES (SERVED WITH 2 SIDES)

HAMBURGER STEAK \$21

Half pound premium black Angus patty grilled to your preference. Topped with caramelized onions, mushrooms and brown gravy.

BEER BRAISED PULLED PORK PLATE \$19

Served with BBQ sauce on the side.

SMOTHERED CHICKEN PLATE \$26

Two chicken breast smothered in Swiss cheese, mushrooms, caramelized onions and bacon.

TROUT FISH AND CHIPS gf \$25

Cornmeal breaded Carolina Mountain trout filets served with sides of thick cut fries and signature superfood slaw. Comes with tartar sauce.

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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