

BAR BITES

Fresh Pork Rinds	8
Served with Beer Cheese	
Deviled Eggs (8)	8
Fried Green Tomatoes (5)	8
Finished with pimento ranch	
Smoked Whole Wings (3/5)	10/16
Dry or Tossed in your choice of sauce (Alabama White, Cheerwine BBQ, Tavern Vinegar)	
Loaded Tavern Fries	10
Wedge Cut Fries, topped with Beer Cheese, Tavern Caviar & Green Onions	
+Pork +4	
+Pulled Chicken +4	
+Turkey +6	
+Brisket +8	
Pretzel Platter	18
Pimento Cheese, Beer Cheese, Cold Spinach Artichoke Spread	
Big Boy Mac & Cheese Bowl	14
Smoked Chipotle Gouda and Cheddar Mac & Cheese and Pico, topped with Pulled Pork, Chicken OR Sausage Gluten free Pasta +1.50	

SALADS

Tavern Salad	9
Medley of Greens, Tavern Caviar, Pimento Ranch, Crispy Jalapenos	
Caesar Salad	9
Romaine Lettuce, Caesar Dressing, Parmesan & Croutons	

Top with Meat

*Salmon, +8 Turkey, +6
Pulled Pork, +4 Pulled Chicken, +4

Smokehouse SELECTIONS

Pick 1 Meat - 18 1/2 lb Portion	Pick 2 Meats - 24 (2) 1/2 lb Portions	Pick 3 Meats - 30 (3) 1/2 lb Portions	Served with Texas Toast & Cup of White Slaw plus your choice of 2 sides
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MEATS

Pulled Pork	Pork Belly Burnt Ends
Pulled Chicken	Ribs +2
Sausage	Brisket +4
	Turkey +4

THE TAVERN PLATTER - 99

A Heavy Portion of Pulled Pork, Sliced Brisket,
Smoked Sausage, Full Rack of Ribs, Chicken Quarters
and your choice of 3 Large Sides. Serves 4-6 ppl

SMOKEHOUSE SANDWICHES

includes your choice of 1 side

Pork	11	Brisket	14	Turkey	13
Pulled Pork, White Slaw, Tavern BBQ Sauce, Pickle		Sliced Brisket, Pickled Onions, White BBQ Sauce		Mixed Greens, Tomato, Cranberry Aioli	

BURGERS

includes your choice of 1 side

Gluten free bun +1.50

*Tavern Burger	16
Two Brisket and Short Rib Smash Patties, Gruyere, Garlic & Mushroom Aioli, Fried Onions, Pickle,	
*All American	14
American Cheese, Lettuce, Tomato, Onion, Pickle, Mayo	
*Smokey Bones	15
Smoked Chipotle Gouda, Smoked Garlic Aioli, Lettuce, Pickle, Bacon	
Black Bean (V)	16
House-made Black Bean Patty, Lettuce, Tomato, Pickle, Onion	

Available after 4:00pm

TAVERN ENTREES

includes your choice of 2 sides

Smoked Half Chicken	19
In Alabama BBQ or Dry Rub	
*Lemon Pepper Salmon	25
In house cut 8oz skin-on Salmon	
*NY Strip	26
In house cut 13oz NY Strip Seasoned with our Brisket Rub	
*Bone in Pork Chop	18
In house cut, 12-hour Brined Chop (Additional. Chop +4)	

HANDHELDS

includes your choice of 1 side

Pork or Chicken Tacos (3)	14
Cilantro Lime Cream, Tavern Caviar, Pickled Onions (Brisket +2)	
Fish Tacos (3)	14
Slaw, Pineapple Salsa, Pickled Onions	
Chicken Melt	14
Texas Toast, White Cheddar, Caramelized Onions, BBQ Crispy Fried Jalapeno	
Smoked Chicken Hoagie	15
Chicken, Peppers, Onion, Smoked Garlic Aioli, Cheese	
The Big Dilla	15
Chicken or Pork, Cheddar Cheese, Tavern Caviar, Cilantro Cream Sauce, Pickled Onion	
Sausage Dogs	
The Damn Yank	13
Smoked Sausage, Kraut, Spicy Mustard	
The Pit	13
Smoked Sausage, Slaw, BBQ, Pickled Onions	
The Plain Jane	11
Smoked Sausage, Bun	
Big Leaguer	14
Smoked Sausage, Yellow Mustard, Pickle Relish, White Onion, Tomato, Pickle	

SIDES - 6

Sweet Potato Mash	French Fries
Roasted Carrots	Baked Beans
Grilled Broccoli	Mac & Cheese



DRAFT BEER

Our draft beer is brewed onsite by Cabarrus Brewing Co.

Moonshot Wit Ale, 4.9%	7
Czech Swing Lager, 4.4%	6
Under the Lights Black Lager, 5.6%	7
Outfield Oasis Sour, 5.6%	7
Foul Line Foggy Hazy IPA, 7%	7

BOTTLES & CANS

Long Baller Light Lager, 4.2%	6
Rocky River West Coast IPA, 6.5%	8
Cotton Blonde Ale, 4.7%	6
Vanilla Coffee Blonde, 4.7%	7
Sour Drop (Cherry Lemon) Ale, 5.3%	8
Olde Cabarrus Vienna Lager 5%	7
Flatrock Apple Cider, 6%	8
Flatrock Watermelon Tangerine Cider, 6%	8
Black Cherry White Claw 5%	6
Coors Light 4.2%	6
Miller Lite 4.2%	6

WINE BY THE GLASS

- 1 Amor Di Amanti Prosecco
8 glass / 32 bottle
- 2 Barone Fini Pinot Grigio
9 glass / 36 bottle
- 3 Rotating Sauvignon Blanc
8 glass / 32 bottle
- 4 Franciscan Chardonnay
9 glass / 36 bottle
- 5 La Jolie Fleur Rose
11 glass / 44 bottle
- 6 Le Grand Noir Pinot Noir
8 glass / 32 bottle
- 7 Dona Paula Smoked Red
10 glass / 40 bottle
- 8 Childress 3 Red
8 glass / 32 bottle
- 9 Biltmore Sangiovese
10 glass / 40 bottle
- 10 J Lohr 7 Oaks Cabernet
10 glass / 40 bottle
- 11 Risata Moscato d'Asti
9 glass / 36 bottle

WINE BY THE BOTTLE

- 12 Devaux Grand Reserve Champagne // 80bottle
- 13 Massican Pinot Grigio // 44 bottle
- 14 Rombauer Sauvignon Blanc
48 bottle
- 15 Neyers 304 Chardonnay
46 bottle
- 16 Lingua Franca Avni Pinot Noir
44 bottle
- 17 Orin Swift Abstract Red
48 bottle
- 18 The Calling Cabernet, Alexander Valley // 54 bottle



COCKTAILS

Holiday Paloma	13.5
Tequila, Grapefruit, Agave, Cranberry, Lime	
Red Wine Spritz	11
House Red Wine, Cointreau, Cranberry, Seasonal Bitters, Ginger Soda, Orange	
Cherry & Bright	12
Vodka, Grenadine, Lime Juice, Cranberry	
Apple Cider 75	12
Gin, Cinnamon Syrup, Lemon, Apple Cider, Cinnamon Stick	
Annops Old Fashioned	13
Crown Apple, Annops Bitters, Orange Bitters, Maple Pecan Syrup, Apple	
White Russian	13
Vodka, Kahlua, Cold Brew, Baileys	

TCT Slushie	12
Bourbon and Cheerwine	
Hot Honey Peach Whiskey Sour	12
Bourbon, Lemon, Peach Puree, Hot Honey, Orange, Cherry	

Andy's Martini - "Bruised and Bone-Dry"	13
Grey Goose, Frosty, with a Twist	

BEER > BOURBON > BBQ



DESSERT COCKTAILS

Espresso Martini	12
Vodka, Cold Brew, Kahlua, Simple Syrup	



Seasonal House Cocktail

COZY CRANBERRY MARGARITA

13



BEVERAGES

Athletic Brewing Co. Lite 0.0%	5
Dos Equis Lime & Salt 0.5%	5
Soda	3
Coke, Diet Coke, Coke Zero Sugar, Sprite, Cheerwine, SunDrop, Cherry Lemon Sundrop	
Lemonade	3
Iced Tea	3