FLATBREADS (EXCEN)



Roasted Chicken, BBQ Sauce, Red Onion, Jack & Cheddar Cheese, Drizzled with Sour Cream & Cilantro 9.99 862cal

Grilled Skirt Steak, Caramelized Onion, Brie Cream, Mozzarella & Balsamic Glaze 9.99 918cal

Classic Caiun Alfredo, 9 99, 858cal

Fresh Tomato, Spinach, Basil, Mozzarella Cheese, Garlic & Balsamic Glaze 8.99 588cal

APPETIZERS



& a Crunchy Top 9.99 (L) 991cal 5.99 (S) 453cal

CHIPS & QUESO

n Signature Queso, Tortilla Chips 8.49 877cal

CHIPS & SALSA

Tortilla Chips 5.59 (L) 422cal 3.79 (S) 211cal

Cream Cheese Base with Lump Crab, a Crunchy Top. Pita Points 10.99 (L) 1456cal 6.99 (S) 767ca

TAVERN POTATO CHIPS

e-made Style Chips Served with Mexi-Ranch Dressing 6.79 (L) 881cal 3.99 (S) 453cal

JUMBO ONION RING TOWER

House-made Style Onion Rings Served with Roasted Jalapeño Ranch 7.99 744cal

ROASTED CHICKEN QUESADILLA

12" Flour Tortilla, Chicken, Jack & Cheddar, Black Beans Jalapeños, Tomatoes, Lettuce, Salsa, Sour Cream 9.99 909ca/

SALT & PEPPER FRIED CALAMARI

Tomatoes, Sour Cream 10.89 (L) 1834cal 6.99 (S) 917cal

BBQ CHICKEN NACHOS

Chicken with BBQ Sauce, Cilantro, Scallions, Sour Cream, Queso, Jack & Cheddar Cheese 10.99 (L) 1803cal 6.99 (S) 902cal

LOUISIANA GUMBO

Fresh Shrimp, Fish, Crab Meat, Andouille Sausage, Vegetables, Mahogany Roux Over Rice 5.99 314can

OYSTERS ON THE HALF SHELL*

Oysters, Crackers, Cocktail Sauce 8.99 (6) 92cal 17.99 (12) 184cal

PROTEIN For an additional Charge

Turkey 3.39

Burger* 3.69

Ahi Tuna* 6.49

Salmon* 5.49

Ham 3.39

Sliced Chicken Breast 3.39

Fried Chicken 3.39

Veggie Burger 3.89

Fried Grouper 4.29

Skirt Steak* 4oz 4.29

Sautéed Shrimp 4.29

> A Stella Artois is the perfect compliment

POW POW SHRIMP

Crispy Shrimp, Broccoli, Tossed in a Creamy, Spicy Sauce 9.29 341cal

FRIED FLORIDA GROUPER FINGERS Served with House-made Chili Lime Crema & Lemon 9.99 263ca.

SEARED AHI TUNA*

Wasabi, Soy Sauce & Sriracha Aioli 13.99 204cal

1 CHOOSE YOUR LEAF BASE 13-35cal

eberg • Romaine • Spinach Leaves • Spring Mix • Iceberg & Romaine Mix

Choose any 6 (six) Ingredients From All Categories

VEGETABLES 6-115cal Black Beans

Charred Corn Cucumbers Craisins Carrots

Chickpeas Diced Eggs

Mushrooms Jalapeños Red Peppers Kalamata Olives

Avocado Slices

Selection of Seasonal Fruit

Red Onions Diced Tomatoes

CRUNCHIES 71-308cal

Almonds Walnuts Croutons Tortilla Strips Chinese Noodles

FRUIT

CHEESE 20-114cal Shredded Jack & Cheddar Shredded Pepper Jack Shredded Parmesan

Applewood Bacon

Cheddar American

Blue Cheese Crumbles

Provolone

Mozzarella Queso Fresco Goat Cheese

Thousand Island • Honey Mustard • Bacon Honey Mustard (House)

A PICK YOUR DRESSING 22-254cal Ranch • Blue Cheese • Caesar • Fat Free Italian • Oil & Vinegar Cucumber Wasabi • House Vinaigrette • Apple Cider Vinaigrette • Asian Sesame

SIGNATURE SALADS

CARIBBEAN SALAD

Jerk Chicken, Iceberg-Romaine Mix, Tomatoes, Onions, Jack & Cheddar, Mandarin Oranges, Chinese Noodles, Asian Sesame Dressing 12.59 692cal

FIESTA SALAD

BBQ Chicken, Romaine, Corn, Black Beans, Tomatoes, Tortilla Strips & Mexi-Ranch Dressing 12.59 560ca/

TUSCAN KALE SALAD

Apple, Carrot, Roasted Walnuts & Dried Cranberries ssed in Apple Cider Dressing 9.99 610cal

WARM SHAVED BRUSSELS SPROUT CAESAR

Shaved Brussels, Lightly Sautéed, Tossed with Crumbled Croutons, Asiago Caesar & Parmesan 9.79 422cal

HEALTH NUT SALAD

Sliced Chicken, Spinach, Romaine, Avocado, Tomatoes, Almonds, Walnuts, Shredded Jack & Cheddar, Bananas, Strawberries 13.29 948cal

SMALL TAVERN SALAD

Iceberg & Romaine Mix. Tomatoes, Egg. Almonds. Bacon, Ham & Your Choice of Dressing 6.29 255cal

Substitute a Small Tavern Salad or Caesar Salad for your side for 3.29

TAVERN SPECIALTIES

MARYLAND JUMBO CRAB CAKES

Served with Roasted Corn & Tomato Relish Cajun Remoulade, Tavern Greens & One Side 17.99 748cal

OREGON CEDAR SALMON*

ecan Rubbed Salmon, Smoked Over Oregon Cedar, Tavern Greens & One Side 17.39 453cal

with our Mark West Pinot Noir

SMOTHERED CHICKEN

Grilled Chicken Breast, Mushrooms & Onions, Sauteed with White Wine Garlic Butter, Monterey Jack Cheese, Tavern Greens & One Side 13.99 755cal

BABY BACK RIBS

Served with Tavern Greens & One Side 13.99 (1/2 Rack) 812cal 25.99 (Full Rack) 1477cal

LOW COUNTRY SHRIMP BOIL

Red Potatoes & Creole Seasoning 13.99 1238cal

SHRIMP & GRITS

Shrimp, Mushrooms, Onions, Tavern Grits. Andouille Sausage, Monterey Jack Cheese, Scallions & One Side 15.69 1239cal

STEAMED SHRIMP

Steamed and Seasoned Peel & Eat Shrimp Served with Cocktail Sauce, Lemon Wedges. Tavern Greens & One Side 14.99 (1/2 Pound) 356cal

Canadian Snow Crab & One Side (2 Clusters) 489cal (3 Clusters) 733cal Market Price > How about Kendall-Jackson Chardonnay as a nice pairing

BUCKET OF BOAT TRASH*

2 Clusters of Canadian Crab Legs, 8 Steamed & Seasoned Shrimp, 10 Steamed Oysters & One Side 29.99 780ca/

STEAK W



Salsa, Grilled Onion, Green Pepper, Avocado & Tomato Served with Warm Tortillas 16.99 525cal

> Our Trapiche Malbec goes perfectly

This cut has less fat but retains all of the flavor and juiciness of lesser ribeyes. Served with Tayern Greens & French Fries 22.59 1100cal > For a perfect pairing go with the Sledgehammer Cabernet Sauvignon



CHARLESTON MEDALLIONS*

with Monterey Jack Cheese Scampi Style Shrimp, Mushroom, Onion, Tavern Greens & One Side 18.99 757cal

WING ENTRÉE

8 Wings, Choice of Flavor 12.99 416cal Served with your choice: French Fries, Tater Tots, Tavern Chips or Broccoli

CHARRED WING ENTRÉE

8 Charred Wings, Choice of Flavor 13.99 416cal Served with your choice: French Fries, Tater Tots, Tavern Chips or Broccoli

HAND BREADED CHICKEN TENDERS

oney Mustard or BBQ Sauce 12.99 462cal Served with your choice: French Fries, Tater Tots, Tavern Chips or Broccoli > Rolled in your favorite sauce + 50¢

WINGS

6.79 (S) 327cal 12.79 (L) 635cal

7.29 (S) 327cal 13.79 (L) 635cal

CHARRED WINGS



SAUCE FLAVORS

MILD

trictly for Beginners

 CARIBBEAN JERK An Island Favorite Straight from Nassau

Tossed in Sweet Baby Ray's BBQ Sauce • TERIYAKI

MEDIUM

In Japan They Say "UMAI", we agree

RED DRAGON

Sweet & Spicy with an Asian Twist Medium Heat

ot Wings on Training Wheels

LEMON PEPPER Cracked Pepper with Lemon Twist

HONEY BEE STING A Mixture of Our Hot Sauce & Honey

HOT Perfect for Wing Lovers

Like 'em extra crispy? Order 'em naked with sauce on the side.



PREMIUM

Substitute Another Side for 1.29

CHICKEN SANDWICH "YOUR WAY"

Grilled or Fried, Caribbean Jerk, Blackened Terivaki or BBQ, Lettuce & Tomato 10.29 396cal > Fried Buffalo Style + 50¢ 525cal

> Add Cheese + 50¢ 20 > Add Thick-Cut Bacon + \$1 85cal

CALIFORNIA CHICKEN SANDWICH

Grilled Chicken Breast, Pepper Jack, Avocado Sauteed Mushrooms, 1000 Island Dressing, Lettuce, Tomato, Onions 11.59 616cal

REUBEN

Corned Beef, Sauerkraut, Swiss, 1000 Island, Rye, Available with Turkey 10.59 646cal

PHILLY CHEESE STEAK*

Onions & Cheese Sauce on a Hoagie Roll 10.99 770cal

CHICKEN SALAD SANDWICH

House-Made Style Chicken Salad, Lettuce omato, Grilled Sourdough 9.99 747cal

SHRIMP PO' BOY

oned and Hand Breaded Fried Shrimp, Shredded Lettuce, Tomato, Pickles, Cajun Remoulade Toasted Hoagie Roll 12.99 802cal > Try it Blackened 748cal

Nothing beats a Sam Adams Boston Lager with a Shrimp Po' Boy

"THE CUBANO"

Roasted Pork, Ham, Swiss Cheese, Mustard, Mayo & Pickles 10.99 775cal

TAVERN FISH SANDWICH

Grilled or Blackened Flaky Fish, Lettuce, Tomato, Remoulade Sauce 11.59 458cal

MAINE LOBSTER ROLL

Lobster Salad on a Bed of Shredded Lettuce Served on a Grilled New England Roll 15.99 430cal

LINDA'S TURKEY MELT

ey, Grilled Onions, Swiss, Grilled Sourdough 9.89 589cal

Shaved Prime Rib, Au Jus, Horseradish Sauce on the Side, Toasted Hoagie Roll, 14,49, 918cal

SOUTHERN FRIED CHICKEN BLT

and Breaded Fried Chicken Breast, Lettuce, Tomato, Applewood Smoked Bacon, Buttermilk Jalapeno Ranch Dressing. Served on a Hoagie Roll 10.49 702cal > Pairs wonderfully with a **Blue Moon**

TURKEY BOMBER

Turkey, Applewood Smoked Bacon, Cheddar, Lettuce, Tomato, Pickled Red Onion, Brown Sugar Mustard Served Chilled on a Hoagie Roll 10.29 860cal



BUFFALO CHICKEN TACOS

Hand-breaded Fried Buffalo Chicken Tender Tossed in Our Medium Wing Sauce, Shredded Cabbage & Pico de Gallo. Topped with Fresh Cilantro. Served with Blue Cheese Dressing 10.39 559car

FRIED FLORIDA GROUPER TACOS

Cajun Remoulade 10.99 673cal

Shredded Lettuce, Roasted Corn & Tomato Relish

MARINATED SKIRT STEAK TACOS*

Blackened Shrimp, Shredded Cabbage, Queso Fresco and Pico de Gallo

TAVERN BURGER*

esh Ground Beef, Jack & Cheddar, Lettuce, Tomatoes, Onions, Pickles 10.29 755cal Add Thick-Cut Bacon + \$1 456cal

MUSHROOM/ONION/SWISS BURGER*

Swiss, Grilled Sourdough 10.59 872cal

PIMENTO BURGER* Fresh Ground Beef, House-made Style Pimento Cheese,

Lettuce, Tomatoes, Onions, Pickles 10.59 769cal

SMOKEHOUSE BURGER*

Fresh Ground Beef, Two Slices of Thick-Cut Applewood Smoked Bacon, Sweet Baby Ray's BBQ Sauce, Shredded Jack & Cheddar Cheese, Crispy Onion Straws 11.79 877cal

> How about a **Sierra Nevada** to go with your burger

A la carte Sides 3.49

TATER TOTS

ONION RINGS

YELLOW RICE ASPARAGUS

Substitute Another Side for 1.29 ing Mix, Queso Fresco, Pickled Oni Chili Lime Drizzle 10.79 660cal

BLACKENED SHRIMP TACOS

Topped with Fresh Cilantro 10.99 386cal > A really nice compliment is the Ecco Domani Pinot Grigio

Substitute Another Side for 1.29

Two Stacked Fresh Ground Beef Patties Magic Sauce, American Cheese. Monterey Jack, Lettuce, Tomatoes Onions, Pickles 11.79 1093cal

"THE GRAD" BURGER*

VEGGIE BURGER

A Patty of Three Grains, Brown Rice Quinoa, Bulgar, Roasted Corn, Black Beans & Roasted Red Peppers, Topped with Lettuce, Tomato, Onion & Pickle 10.59 362cal





CRISPY BRUSSELS SPROUTS With Bacon & Balsamic Glaze **SEASONAL FRUIT** BROCCOLI





ROASTED BBQ PULLED PORK STUFFED BAKER MEMPHIS

A piggly, potatoey, BBQey, saucey plate of total deliciousness. A loaded baked potato stuffed with Sweet Baby Ray's BBQ^{\otimes} pulled pork. Suuu-weeeee! 1055cal



Überlarge pretzels, buttered and salted. Served with queso cheese for dipping. OOMPAH they're big! *702/1256cal*

\$839 CHICKEN & RICE NYC

If you've been in Midtown Manhattan you've seen the block-long line across from Radio City for this food cart favorite. Marinated chicken served over yellow rice and striped with Greek white sauce and Asian hot sauce. Garnished with lettuce, tomato and pita points.

The hot sauce has some giddy-up so be ready. 763cal

(\$599) SHRFDHFADS TELLURID

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Our best cure for chronic munchies. Balls of shredded potato, bacon and cheese.

Deep fried and then drizzled with sour cream.

Garnished with scallions and served with Mexi-ranch for dipping. 540cal

(\$899) SHIITAKE MUSHROOM POTSTICKERS SAN FRANCISC

Regular visitors to Chinatown know to ask for these on the secret menus at the restaurants away from the tourist traps. Five mushroom and vegetable potstickers served with wasabi soy dipping sauce. If you have sinus issues ask for extra wasabi. 702cal

DESSERTS

Ask your server or bartender for our Dessert options.



HOW ABOUT SOMETHING FROM THE BAR?

Proudly serving and supporting

LOCAL & REGIONAL CRAFT BREWERIES

Ask your server or bartender for our full beer list.



PIRATE ISLAND TEA 224cal Bacardi Light Rum / Bombay Sapphire Gin

Bacardi Light Rum / Bombay Sapphire Gin Tito's Vodka / Triple Sec / Sour Mix / Coke

THAI-BALL 151cal

Beefeater Gin / Lemon Juice Lemongrass Syrup / Black Tea Ginger Syrup / Lemon Twist

WATERMELON MARTINI 156cal

Pinnacle Vodka / Watermelon Syrup Soda Water / Sour Mix

UNIQUE CAPE COD 160cal Absolut Lime Vodka / Cranberry Juice

BLUEBERRY MINT JULEP 198cal

Jack Daniel's / Blueberries / Blueberry Syrup Mint Leaves / Soda Water / Mint Sprig Garnish

SOUTHERN PEACH COOLER 236cal

Maker's Mark / Peach Schnapps Liqueur Orange Juice / Sweet & Sour Mix / Sprite

BULLTINI 159cal

Red Bull / Absolut Vodka / Splash of Cranberry Juice

All of our cocktails feature fresh squeezed juices.

Ask your server or bartender for our full list of cocktails or check out our Essential Guide.

Selected Reer

96-175ca

STELLA ARTOIS

CORONA

BUD LIGHT COORS LIGHT BUDWEISER

MODELO

BLUE MOON SAMUEL ADAMS LAGER SIERRA NEVADA MILLER LITE
MICHELOB ULTRA
ANGRY ORCHARD CIDER

Ask your server or bartender for our full beer list.

Wine

Ask your server or bartender for our surprisingly robust Wine List or check out our Essential Guide.

Soft Drinks

We proudly serve.

RED BULL PRODUCTS
COCA-COLA PRODUCTS



www.**TheHickoryTavern**.com

