



DINNER

APPETIZERS AND SMALL PLATES

- SHANGHAI FLASH-FRIED CALAMARI ginger-chili and Thai peanut sauces, scallions, pickled jalapenos, cilantro, peanuts 11.25
THAI CHICKEN NACHOS spicy chicken, Thai peanut sauce, sweet peppers, snow peas, cilantro, scallions, Cheddar and Monterey Jack cheeses 11.50
TAVERN NACHOS freshly-fried corn chips topped with your choice of black beans and/or spicy ground beef with mixed cheeses, salsa, lettuce, tomatoes, jalapenos and sour cream 10.95
SPRING ROLLS hand made, grilled chicken, Napa cabbage, garlic, soy, ginger, three sauces for dipping 9.95
AHI TUNA SASHIMI* sesame seared, with wasabi, soy, sesame ginger sauce 13.25
MARYLAND-STYLE CRAB CAKE* lump crab meat, tartar sauce, with mixed greens tossed in Miso Market Price/Availability
FRESHLY-FRIED POTATO CHIPS sea salt, ranch dressing 7.75
HOT CRAB DIP Backfin crab meat, toasted garlic bread Market Price/Availability
SPINACH DIP tomatoes, jalapenos, cilantro, Cheddar and Monterey Jack, corn tortilla chips 10.25
BACON-WRAPPED SCALLOPS New Bedford sea scallops, applewood-smoked bacon, Teriyaki glazed 14.50
PIMIENTO CHEESE DEVILED EGGS Southern-style with our signature Tavern applewood-smoked bacon 10.75
FRIED OYSTERS fresh Chesapeake Bay oysters, tartar and Thai chili sauces 13.95
DIP DUO homemade guacamole and pimiento cheese with fresh fried tortilla chips 10.25

STREET TACOS

Served with black beans and rice pilaf

- NEW FRIED OYSTER TACOS Chesapeake Bay oysters, chipotle aioli, coleslaw, fresh arugula 16.95
FIRECRACKER SHRIMP TACOS tempura battered and flash-fried, tossed in Thai chili sauce, mango-cilantro slaw 15.50
FRESH FISH TACOS blackened Tilapia with lettuce, Tavern sauce, fresh guacamole and salsa 14.50
FRIED CHICKEN TACOS crispy chicken tenders with mango-cilantro slaw and chipotle mayonnaise 12.50

FLATBREADS

Our dough is made fresh in house every day using the finest Pivetti flour imported from Italy.

- MARGHERITA fresh mozzarella, San Marzano tomatoes, fresh basil 11.25
TAVERN tomato sauce, pepperoni, mushrooms, peppers, hamburger, onions, mozzarella 12.25
BARBECUE CHICKEN bacon, barbecue sauce, red onion, Cheddar and Monterey Jack, fresh cilantro 12.25
MUSHROOM AND GOAT CHEESE extra virgin olive oil, San Marzano tomatoes, goat cheese, brie, sautéed cremini mushrooms 11.95

APPETIZER SALADS AND SOUPS

Dressings made in house daily: Balsamic Vinaigrette, Tavern Vinaigrette, Honey Mustard, Blue Cheese, Miso, Sesame Ginger, Poppy Seed, Thousand Island, Ranch, KRAFT Fat-Free Raspberry Vinaigrette

Add an Appetizer Salad with any Entrée purchase: Garden 5.20; Caesar or Wedge 6.25; Tavern 6.70; Spinach 7.25; Kale and Quinoa or Beet 8.25

- THE TAVERN SALAD mushrooms, bacon, blue cheese, tomatoes, onions, Tavern vinaigrette 7.95
GARDEN mixed greens, tomatoes, chopped egg, cucumbers, carrots, house made croutons, choice of dressing 6.45
NEW BEET SALAD bibb lettuce, roasted red and golden beets, Tavern vinaigrette, goat cheese, balsamic reduction, crispy shallots 9.50
KALE AND ORGANIC QUINOA SALAD grape tomatoes, fresh mango, Tavern vinaigrette, crispy shallots 9.50
SPINACH SALAD bacon, tomatoes, apples, cranberries, candied pecans, sliced egg, blue cheese, Poppy Seed dressing 8.50
CAESAR romaine hearts, Reggiano Parmesan, house made croutons 7.50
WEDGE OF ICEBERG one-quarter head of iceberg lettuce, blue cheese, bacon, diced tomatoes 7.50
NEW ENGLAND CLAM CHOWDER 5.50 FRENCH ONION 6.95 SOUP DU JOUR priced daily

ENTRÉE SALADS

- THE TAVERN SALAD mushrooms, bacon, blue cheese, tomatoes, onions, Tavern vinaigrette 9.75
Add Grilled Atlantic Salmon* 7.75 Add Grilled Chicken 5.50
GARDEN mixed greens, tomatoes, chopped egg, cucumbers, carrots, house made croutons, choice of dressing 8.75
Add Grilled Atlantic Salmon* 7.75 Add Teriyaki-Grilled Chicken 5.50
THAI CHICKEN SALAD mixed cabbages, cucumbers, edamame, Lime Cilantro vinaigrette, drizzled with Thai Peanut dressing 13.25
GRILLED CHICKEN SPINACH SALAD bacon, tomatoes, apples, cranberries, candied pecans, sliced egg, blue cheese, Poppy Seed dressing with grilled chicken 15.50
ASIAN TUNA SALAD* fresh center-cut ahi tuna, pickled ginger, fresh mango, edamame, red onion, Sesame Ginger dressing 16.50
COBB SALAD crisp romaine, roasted chicken breast, avocado, applewood-smoked bacon, crumbled blue cheese, diced Roma tomatoes, egg, tossed in Blue Cheese dressing 14.75
CAESAR 8.95 Add Grilled Atlantic Salmon*, Tenderloin* 7.75; Fried Oysters 8.25; Grilled Chicken 5.50
CHICKEN MEXICAN crisp flour tortilla shell, shredded lettuce, salsa, black beans, diced tomatoes, Monterey Jack and Cheddar cheeses 12.50

Vegetarian

Contains Almonds

Gluten Free Menu Available

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Wines by the Glass

WHITE WINES

INTERESTING WHITES AND ROSÉ

- Beringer, White Zinfandel, CA 7.00
Seven Daughters, Moscato, Italy 8.00
Elouan, Rosé, Oregon 10.00
Whispering Angel, Rosé, France 10.00
Martin Codax, Albarino, Spain 10.00
Conundrum, White Blend, CA 10.50
Chateau Ste. Michelle, Riesling, WA 7.50
Saint M by Dr. Loosen, Riesling, Germany 8.00
Domaine, Chandon Brut 10.00
La Marca, Prosecco, Italy 9.00
Banfi, Rosa Regale, Brachetto, Italy 10.00

PINOT GRIGIO AND SAUVIGNON BLANC

- Campanile, Pinot Grigio, Italy 8.00
Francis Ford Coppola, Diamond, CA 10.00
Santa Margherita Pinot Grigio, Italy 14.50
Ferrari-Carano, Fume Blanc, CA 9.00
Matua, Sauvignon Blanc, Marlborough, NZ 8.00
Kim Crawford, Sauvignon Blanc, NZ 10.00
Emmolo, Sauvignon Blanc, CA 11.00
Frog's Leap, Sauvignon Blanc, CA 13.00

CHARDONNAY

- Emiliana Organic, Natura Unoaked, Chile 7.50
Raylen, Barrel, North Carolina 8.00
Shelton, Reserve, North Carolina 9.00
Clos Du Bois, North Coast, California 8.50
William Hill Estate Winery, North Coast, CA 7.50
Mer Soleil, Reserve, Santa Lucia Highlands, CA 10.00
Kendall-Jackson, Vintner's Reserve, CA 9.50
Meiomi, California 10.00
La Crema, Monterey, California 11.00
Sonoma Cutrer, Russian River Ranches, CA 13.00
ZD, California 14.00
Patz & Hall, Sonoma Coast, California 14.00

RED WINES

PINOT NOIR

- Hob Nob, France 8.00
A by Acacia, Carneros, California 9.00
MacMurray, Central Coast, California 10.00
Elouan, Oregon 11.00
Meiomi, California 11.50
Böen by Joe Wagner, Russian River Valley, CA 12.00
J Vineyards, California 13.00
Truchard, Carneros, California 14.00
Patz & Hall, California 16.00
Belle Glos, Las Alturas, California 16.00

ZINFANDEL

- Ravenswood, California 7.50
Beran, The Bear by Joe Wagner, CA 12.00

INTERESTING REDS

- Raylen, Category 5, North Carolina 11.00
Centine Toscana by Banfi, Italy 8.00
Apothic, Red Blend, California 8.50
Conundrum, Red Blend, California 10.50
Dreaming Tree, Crush, California 10.00
Ferrari-Carano, Siena, California 11.00

MALBEC

- Emiliana Organic, Natura, Chile 8.00
Dona Paula, Mendoza, Argentina 10.00
Kaiken, Mendoza, Argentina 9.00
Red Schooner by Caymus Vineyards 15.00

SYRAH/SHIRAZ

- 19 Crimes, Shiraz, SE Australia 8.00
6th Sense by Michael David, Syrah, Lodi, CA 10.00
Caymus-Suisun, Grand Durif, CA 16.00

MERLOT

- Hogue, Fruit Forward, Washington 7.00
Chateau St. Jean, California 9.00
Bogle Vineyards, California 8.00
Emmolo, Napa Valley, California 15.00

CABERNET SAUVIGNON

- Louis M. Martini, Sonoma County, CA 9.00
14 Hands, Washington 8.00
Storypoint, California 10.00
Joel Gott, 815, California 10.50
Slingshot, Napa Valley, CA 13.00
BR Cohn, Silver, North Coast, CA 13.00
Earthquake by Michael David, Lodi, CA 14.00
Quilt, Joe Wagner, Napa Valley, CA 15.00

BEERS

Chilled 16 oz glass/25 oz mug

DRAFT BEERS

- Bud Light Lager (MO) 5.00 / 7.25
Stella Artois Lager (Belgium) 6.00 / 8.25
Blue Moon Belgian White (CO) 6.50 / 8.75
Red Oak Amber Lager (NC) 6.50 / 8.75
OMB Copper Amber Ale (CLT) 6.50 / 8.75
OMB Selection (CLT) 6.50 / 8.75
Ballast Point Selection (CA) 6.50 / 8.75
Bell's Two Hearted (MI) 6.50 / 8.75
THE UNKNOWN Over the Edge IPA (CLT) 6.50 / 8.75
Legion Freedom Park Pale Ale (CLT) 6.50 / 8.75
Manager's Choice MKT
Bartender's Pick MKT

DOMESTIC BOTTLES

- Budweiser, Bud Light 4.50
Coors Light 4.50
Miller Lite 4.50
Michelob Ultra 4.50
Yuengling 4.50
O'Douls NA 4.50
Bold Rock IPA Cider 6.00
Angry Orchard Cider 6.00

IMPORT BOTTLES

- Newcastle 5.50
Corona, Corona Light 5.50
Heineken, Heineken Light 5.50
Guinness (16 oz can) 5.50

CRAFT BEERS

- Allagash White MKT
Duck Rabbit Milk Stout 6.00
Sierra Nevada Pale Ale 6.00
21st Amend. Watermelon Wheat (12oz can) 6.00
Highland Brewing Daycation Session IPA (NC) 6.00
New Belgium Seasonal 6.00
Sam Adams Boston Lager 6.00
Sam Adams Seasonal 6.00
Wicked Weed Lunatic Blonde (NC) 6.00
Wicked Weed Napoleon Complex Hoppy Pale Ale 6.00

CHARLOTTE CRAFT CANS (16oz)

- Catawba CLT IPA MKT
Catawba White Zombie White Ale MKT
NODA Cavu Blonde Ale MKT
NODA Coco Loco Porter MKT
NODA Jam Session Pale Ale MKT
Sycamore Countryside IPA MKT

*Some menu items contain (or may contain) raw or undercooked product.

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

FISH

- NEW HEMINGWAY FLORENTINE** pan-seared, fresh tilapia, white wine, lemon, tomatoes, capers, served over sautéed spinach with Parmesan 18.95
- HEMINGWAY** pan-seared, fresh tilapia sautéed with white wine, lemon, tomatoes, capers, served over angel hair pasta with Parmesan 18.95
- HONG KONG-STYLE CHILEAN SEA BASS** line caught, steamed in sweet ginger-soy and sesame oil, with wilted spinach, and sticky rice 29.75
- TEN SPICE GLAZED SALMON*** fresh Atlantic salmon, with mashed potatoes and green beans, almonds 23.50
- NC MOUNTAIN TROUT** grilled with sweet soy and Teriyaki-glaze, fresh green beans, rice pilaf 20.95

STEAKS AND PRIME RIB

The Village Tavern is proud to serve the *Certified Angus Beef®* Brand. With uncompromising standards, *Certified Angus Beef®* is world renowned for its quality, superior flavor and network of farmers from across the Nation. Each steak is hand cut and aged for exceptional tenderness and taste. Enjoy the Great American Steak!

Served with your choice of two sides

- PRIME RIB WITH AU JUS*** 12 oz. 26.75 / 16 oz. 29.75 CREAMY HORSERADISH available upon request
- FILET MIGNON*** 8 oz. 28.75 / 10 oz. 30.75
- VT SIGNATURE NEW YORK STRIP*** 14 oz. Béarnaise butter 31.95
- RIB EYE*** 14 oz. 28.95
- STEAK AU POIVRE*** filet with cracked black pepper and our classic cognac cream sauce 8 oz. 30.75 / 10 oz. 32.75



TAVERN SPECIALTIES

- NEW BRAISED SHORT RIBS** simmered in a red wine porcini mushroom sauce, *Certified Angus Beef®*, mashed potatoes and green beans 23.95
- NEW BRAISED MEATBALL SKILLET** house made meatballs and Tuscan tomato sauce, Burrata, Anson Mills organic stone ground grits with Gruyere cheese, Parmesan, fresh basil 15.50
- GRILLED MEATLOAF** *Certified Angus Beef® Natural*, mushroom Madeira sauce, mashed potatoes, green beans 17.95
- SPAGHETTI SQUASH AND ZUCCHINI** ✓ cauliflower, broccoli, roasted red peppers, pine nuts, plum tomato sauce 14.75
- SOUTHERN SHRIMP AND GRITS** applewood-smoked bacon, mushrooms, green onions, Anson Mills organic stone ground grits with Gruyere cheese 19.25
- MARYLAND-STYLE CRAB CAKES*** lump crab meat, French fries, coleslaw, tartar sauce Market Price/Availability
- FISH AND CHIPS** Ale-battered Cod, coleslaw, French fries with Mediterranean sea salt, tartar sauce 16.95
- CAJUN SEAFOOD FETTUCCINE** New Bedford jumbo sea scallops and sautéed shrimp, tossed in Cajun cream sauce with Andouille sausage, green and red peppers 23.95
- BLACKENED CHICKEN ALFREDO** fettuccine, broccoli, tomatoes, Parmesan, Asiago sauce 18.75
- CHICKEN MARSALA** mushrooms, prosciutto, mashed potatoes, fresh green beans 18.75
- GRILLED CHICKEN TERIYAKI** marinated, stir-fried onions, carrots, snow peas, peppers, rice pilaf 18.75

BURGERS

*Certified Angus Beef® Natural** ground chuck served on artisan brioche or whole-wheat bun with your choice of French fries with Mediterranean sea salt, sweet potato fries, potato salad or coleslaw



- NEW BACON JAM BURGER*** homemade bacon jam, Cheddar, applewood-smoked bacon, bibb lettuce, tomato, red onion 14.25
- TAVERN BURGER*** The "All American". Bibb lettuce, red onion, tomato, American cheese, and our "Secret Sauce" 12.95
- SANTA FE BURGER*** homemade guacamole, chopped jalapenos, red onions, pepper jack, chipotle aioli 13.50
- GASTROPUB BURGER*** caramelized onions, Gruyere, bibb lettuce, tomato, mayonnaise 12.95
With Tavern applewood-smoked bacon 13.95
- CHEESEBURGER*** choice of Cheddar, American, blue, mozzarella, Swiss or Pepper Jack 12.95
With applewood-smoked bacon 13.95
- PIMIENTO CHEESE BACON BURGER*** Irish Kerrygold Dubliner pimiento cheese, caramelized onions, our signature Tavern applewood-smoked bacon, mayonnaise 13.95
- OLD FASHIONED CAROLINA BURGER*** "All the way" with chili, slaw, dill pickle, chopped onions, ketchup and French's yellow mustard 12.95
- NEW VEGGIE BEAN BURGER** ✓ made in house with a blend of beans, nutritious vegetables and brown rice, served with lettuce, tomato, mayonnaise and onion, whole wheat bun 10.95
- TURKEY BURGER** all natural turkey, lettuce, tomato, onion, mayonnaise 11.25

**Certified Angus Beef® Natural* is lean ground chuck at its best! Hormone and Antibiotic free. Raised by farmers and ranchers dedicated to producing the best beef naturally.

SANDWICHES

All sandwiches are served on artisan breads, and your choice of French fries with Mediterranean sea salt, sweet potato fries, potato salad or coleslaw

- NEW BRAISED SHORT RIB GRILLED CHEESE** Monterey Jack cheese, caramelized red onions and arugula on country white bread, *Certified Angus Beef®* 13.95
- BLT PIMIENTO CHEESE** Irish Kerrygold Dubliner pimiento cheese, bibb lettuce, vine-ripened tomatoes, our signature Tavern applewood-smoked bacon, mayonnaise, country white bread 12.25
- FRIED CHICKEN SANDWICH** ♦ crispy chicken tenders, topped with mango-cilantro coleslaw, chipotle mayonnaise, brioche bun 12.25
- BLACKENED SALMON SANDWICH*** Creole aioli, coleslaw, brioche bun 14.50
- CLASSIC REUBEN** prime corned beef brisket, Swiss cheese, sauerkraut, Thousand Island, rye bread 13.25
- CHICKEN CLUB** sliced chicken breast, classic Virginia cured ham, our signature Tavern applewood-smoked bacon, Cheddar and Monterey Jack cheeses, bibb lettuce, tomatoes, mayonnaise, multi-grain bread 12.95
- CRAB CAKE SANDWICH*** lump crab meat, house made tartar sauce, lettuce, tomato Market Price/Availability
- CHICKEN BACON CHEDDAR GRILL** fresh chicken breast, applewood-smoked bacon, bibb lettuce, tomato, onion, melted Cheddar and mayonnaise, brioche bun 12.95

Complimentary Bread Service Available Upon Request

All Natural Fresh Chicken: hormone and steroid free, no additives or preservatives.

All our foods are prepared with "0" Transfat oils

Not all ingredients are listed in the menu. Please let your server know if you have any food allergies.

MasterCard, Visa, Discover and American Express accepted. No personal checks, please. All Items are available for take out.

✓ Vegetarian

♦ Contains Almonds

♦ Contains Pecans

Food Allergies? Alert Server!

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*Some menu items contain (or may contain) raw or undercooked product. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

The Village Tavern is passionately committed to the finest, freshest ingredients and we have been true to this promise since 1984. You will find our menu offers something for everyone including a wide selection of appetizers and small plates for sharing; aged, hand-cut *Certified Angus Beef®* steaks; made from scratch flatbreads; thick, juicy *Certified Angus Beef® Natural* burgers; gourmet sandwiches and irresistible house made desserts. We also have an extensive selection of hand-crafted cocktails, draft and bottled beers and wines by the glass. We are happy to accommodate special dietary requests.

SIDES

- Fresh Green Beans
Sautéed Fresh Spinach
Asparagus
Tavern Rice
Black Beans
French Fries
Sweet Potato Fries
Garlic Mashed Potatoes 3.50

- NEW Brussels Sprouts
Macaroni and Cheese
Loaded Baked Potato 4.95

HOUSE MADE DESSERTS

- Warm Butter Cake 7.95
NEW Godiva® Chocolate Torte 7.75
Apple Cobbler 6.95
Very Best Carrot Cake 7.50
Double-Decker Cheesecake 7.95
Hot Fudge and/or Caramel Sundae 3.95
Walnuts Optional
Key Lime Pie 7.50

ESPRESSO & CAPPUCCINO

- Single or Double
Espresso 2.95 / 3.95
Cappuccino 3.50 / 4.50
Café Latte 3.50 / 4.50
Café Mocha 3.50 / 4.50
Tavern Cappuccino 4.50

AFTER DINNER DRINKS

- Irish Coffee 9.00
The Nudge 7.75
Jamaican Coffee 7.75
Tavern Cappuccino 11.25
Ice Cream Toasted Almond 9.50
Mudslide 11.50

PREMIUM WATERS

- Acqua Panna® 2.95 / 3.95
Natural Mineral Water
San Pellegrino® 2.95 / 3.95
Sparkling Natural Mineral Water

Coca Cola Products Served

Bassetts® Ice Cream Since 1861

