

TAVERN BITES

Beverage Specials
Tuesday through Friday
5pm to 6:30pm

Taste of Southern Goodness

Buttermilk Biscuits
Deviled Eggs/Shaved Virginia Country Ham
Tavern Sausage/House Preserves
For 2- 16 For 4- 24

“Suffolk’s Finest” Pimento Cheese Plate

Grapes/Celery/Warm Baguette
10

Seasonally Southern Soup of Evening

10

Virginia Oyster Stew

Wild Mushroom Grits/Smithfield Bacon/Old Bay
13

Pickled Shrimp

Chow Chow Cocktail Sauce
11

Vintage Tavern “Wine House” Charcuterie

House Cured Meats/Pickles
9

Fried All-Natural Chicken Livers

Balsamic BBQ Sauce
9

Taste of Domestic Cheeses

Chef’s Selection of Domestic Cheeses
House Baguette/Seasonal Accompaniments
18

“Southern” Caesar

Buttermilk Dressing/Grana Padano/Biscuit Croutons
8

Local Apple Salad

Tillamook Cheddar/Peanuts/Tasso Ham
Sherry Vinaigrette
9

Spinach & Bacon Salad

Grilled Onion/Mushrooms/Hot Apple Cider Vinaigrette
Hard Boiled Egg
10

Windhaven Farm Burger

Cheddar Cheese/Tavern Chips
12

Vintage Tavern Fish Fry

Local Flounder/House Fries
Spicy Remoulade
18

Pulled Pork BBQ Sandwich

Overnight Smoked Shoulder/House Pickles/Slaw
10

Tavern BBQ Burger

Windhaven Farm Burger/Extra Sharp Cheddar
Benton Bacon/Carolina BBQ Slaw
14

Entrées

Ashley Farms Natural Chicken

Cornbread Stuffing/Sautéed Greens
23

“The Original” Flounder

Herb Spoonbread/Capers/Lemon
Brown Butter
28

Cider Brined Pork Loin

Bacon Onion Brussels Sprouts/Bourbon Cider Sauce
26

Seared Sea Scallops

Stone Ground Grits/Root Vegetables/Carrot Broth
29

Carolina Shrimp “Creole”

Creole Vegetables/Tavern Andouille Sausage
Basmati Rice
24

Grilled Black Angus Beef Tenderloin

Buttermilk Mashed Potatoes/Baby Spinach
Dave & Dee’s Oyster Mushrooms/Veal Reduction
34

USDA Prime Grade Rib Eye

Winter Vegetables/Black Pepper Maple Butter
41

House Smoked BBQ Ribs

Bourbon Molasses Glaze/Apple Cider Braised Collards
Half Rack 14 Full Rack 26

Sides

6

Sautéed Spinach and Shallots
Brandied Skillet Mushrooms
Carolina BBQ Slaw
Double Cheddar Mac ‘n’ Cheese
Herb Spoonbread
Buttermilk Chive Mashed Potatoes

<p>Private Dining Space is Available Upstairs. Please inquire for additional information.</p>

We proudly support local farmers, fisherman,
and foragers who help us remain
Seasonally Southern.