

VINTAGE TAVERN

EXECUTIVE CHEF DAVE WALTERS

APPETIZERS

TASTE OF SOUTHERN GOODNESS

House Jams, Deviled Eggs, Edwards
Ham, House Pickles, Pork Sausage

\$12.00

SUFFOLK'S FINEST PIMENTO CHEESE

Fresh Fruit, Toasted Baguette

\$12.00

DOMESTIC CHEESE BOARD

Three Cheese, Toasted Baguette,
Seasonal Accompaniments

\$17.00

CHARCUTERIE PLATE

House Cured Meats and Pickles

\$15.00

FRIED LOCAL OYSTERS & PORK BELLY

Saffron Aioli, Pickled Vegetables

\$11.00

AHI TUNA TARTARE

Avocado Toast, Benne Oil and
Seeds, Chilis, Soy

\$13.00

MOULES FRITES

Steamed Mussels, Pimenton and
Cumin Fumet, House Fries, Garlic
Mayo

\$14.00

SALADS

AUTUMN PEAR SALAD

Bibb Lettuce, Bacon, Blue Cheese,
Candied Walnuts, Champagne
Vinaigrette

\$12.00

BUTTERMILK CAESAR SALAD

Hearts of Romaine, Parmesano
Reggiano, Biscuit Croutons

\$11.00

CHICORY AND APPLE SALAD

Belgian Endive, Fennel, Radishes,
Toasted Pistachio, Creamy Lemon
Vinaigrette

\$13.00

ENTREES

GRILLED AHI TUNA

Yellow Rice, Smoked Tomatoes,
Pickled Carrots & Daikon, Sorghum
Soy Sauce

\$32.00

BABY BACK RIBS

Bourbon Molasses BBQ Sauce,
Mac 'n Cheese

\$28.00

ELK CHOPS **GF**

Twice Baked New Potatoes, Harissa
Creamed Spinach

Market Price

ROUTE 17 PIG PLATE

Crispy Braised Pork Belly, Grilled
Pork Tenderloin, Baby Back Ribs,
Mac 'n Cheese, Beans and Greens,
Mustard Cream

\$28.00

BEEF TENDERLOIN **GF**

Potato Gratin, Broccolini, Red Wine
Butter

\$39.00

THE ORIGINAL FLOUNDER

Herb Onion Spoonbread, Lemon
Caper Brown Butter

\$29.00

CRISPY SKIN DUCK BREAST

Sweet Potato Gnocchi, Spinach,
Chorizo, Marcona Almonds, Smoked
Honey Gastrique

\$33.00

SHRIMP AND GRITS **GF**

North Carolina Shrimp, Anson Mills
Stone Ground Grits, House Andouille

\$29.00

GRILLED PORK TENDERLOIN **GF**

Cheddar Grit Cake, Braised Greens,
Butternut Squash Puree, Apple Sauce

\$28.00

PAN ROASTED CHICKEN BREAST

Buttermilk Mashed Potatoes, Brussel
Sprouts, Pan Jus

\$25.00

SIDES \$6

Herb Onion Spoonbread
Buttermilk Mashed Potatoes
Brussels
Brandied Skillet Mushrooms
Carolina BBQ Slaw
Mac 'n Cheese

*A 20% service charge will be added to
parties of 6 and more.*

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

GF Gluten Free Items

VINTAGE TAVERN

DESSERTS

APPLE GALLETTE

Cinnamon Ice Cream

\$8.50

PUMPKIN PANNA COTTA

Spiced Caramel, White Chocolate
and Pistachio Shortbread Cookie

\$8.50

FLOURLESS CHOCOLATE CAKE

Guinness Ice Cream, Baily's and
Jameson Crème Anglaise

\$8.50

MUSCADINE GRAPE PIE

Peanut Butter Whipped Cream

\$10.00

ICE CREAM SANDWICH

House Made Macaron and Ice
Cream. Ask about tonight's flavors!

\$10.00

VINTAGE TAVERN

WINES BY THE GLASS

BUBBLES

MONT MARCAL CAVA BRUT RESERVA CATALONIA, SPAIN \$10

BASSANO BLANC DE BLANCS BRUT NV , ITALY \$9

NICOLAS FEUILLATTE N/V CHOUILLY-EPERNAY, CHAMPAGNE \$13

MALVASIA FRIZZANTE SEMI SWEET 2016 ITALY \$10

WHITES

BENVOLIO PINOT GRIGIO 2017 FRIULI-VENEZIA, ITALY \$8

RIVERS EDGE PINOT GRIS 2015 ELKTON, OREGON \$10

JULES TAYLOR SAUVIGNON BLANC 2018 MARLBOROUGH, NZ \$10

RED TAIL RIDGE RIESLING FINGER LAKES, NY \$10

LOLA CHARDONNAY 2016 SONOMA COAST, CALIFORNIA \$10

CHATEAU ROUTAS ROSE 2017 PROVENCE, FRANCE \$9

LA CANA ALBRINO 2016 GALICIA, SPAIN \$9

EVEHAM WOOD, BLANC DU PUIITS SEC EOLA-AMITTY HILLS \$12

REDS

LOLA PINOT NOIR 2016 NORTH COAST, CA \$13

ANCIENT PEAKS MERLOT 2014 PASO ROBLES, CA \$11

PROTOS TINTO FINO 2016 RIBERA DEL DUERO, SPAIN \$9

SPARKMAN "HOLLER" CABERNET 2015 COLUMBIA VALLEY, WA \$15

CASASMITH BARBERA 2015 WAHLUKE SLOPE, WA \$14

DISENO OLD VINE MALBEC 2014 MENDOZA, ARGENTINA \$9

RASA OCCAMS "RAZOR" RED BLEND 2014 YAKIMA, WA \$10