

CEDRIC'S®

Appetizers

SEASONAL SELECTION OF OYSTERS*
served on the half shell 3 each

SPICY BUFFALO CALAMARI
crispy celery slaw, blue cheese sauce 12

HAM & CHEESE
thinly shaved Johnston County country ham,
white cheddar cheese fondue, sourdough 12⁵⁰

KITCHEN GARDEN DEVILED EGGS ^{DF GF}
tuna, capers, pickled onions 6

MUSSELS & CLAMS PAN ROAST
creamy tomato broth, crispy sourdough 12

FALL VEGETABLES & RICOTTA GNUDI
farmer's market vegetables, shaved parmesan 10

BEER AND BACON ALMONDS ^{DF GF}
5

WHISKEY CURED SCOTTISH SALMON* ^{DF}
marinated cucumber, aioli,
rye toast 14

Soup & Salad

CHICKEN & KALE SOUP
locally sourced vegetables with roasted chicken,
served with Irish brown bread 9

CHEF'S SOUP OF THE DAY
served with Irish brown bread 8

FARMER'S GREEN SALAD ^{V DF GF}
estate-raised lettuce tossed in cranberry
vinaigrette, finished with pickled pumpkin,
roasted chickpeas and kohlrabi 9

CEDRIC'S TAVERN SALAD
chopped baby iceberg lettuce, grape tomatoes,
cucumber spirals, bacon, pretzel croutons,
blue cheese dressing and crumbles 12
add Scotch egg 2

salad additions: chicken 7 salmon 10 lobster salad 13

House-Made Charcuterie & Artisan Cheese

ARTISAN CHEESE PLATE ^V
locally sourced North Carolina and Tennessee cheeses,
local honey, beer jam, toasted nuts 18

PLOUGHMAN'S BOARD
two selections each of house-made charcuterie and locally sourced cheeses,
tomato jam, Scotch egg, crusty bread, pickle chips 26

Dinner Mains

TAVERN FISH & CHIPS ^{DF}

fresh haddock battered in Cedric's Pale Ale and fried until crispy,
served with Tavern slaw, French fries and creamy remoulade 25

STEAK & "FRIES"*

chef's nightly steak selection, grit fries,
creamed fall greens, bordelaise sauce 34

OVEN ROASTED CHEF'S CUT CHICKEN BREAST

fresh gnudi "dumplings," roasted carrots and peas
in a thyme gravy 24

GRILLED ESTATE RAISED PORK CHOP*

fried Brussels sprouts, sweet potato au gratin, apple reduction,
finished with sweet and spicy bacon crumble 37

CAST IRON SEARED SCOTTISH SALMON*

baked cauliflower with onion and cheddar, yukon gold potato gratin,
preserved lemon vinaigrette 33

SHEPHERD'S PIE

a traditional casserole of lamb, green peas, mushrooms and garden vegetables
topped with garlic roasted Irish "champs" potatoes 18⁵⁰

TAVERN LOBSTER ROLL

tossed in a light lemon chive mayonnaise, served on a butter toasted roll
with coleslaw and Old Bay chips 35

VEGETABLE & WHOLE GRAIN FARRO RISOTTO ^V

hearty farro grains, carrots, fava beans, roasted Vidalia onions, peas, celery
and roasted garlic cloves, finished with olive oil and parmesan cheese 18

CAROLINA BISON BURGER*

topped with Ashe County cheddar, thick-cut bacon,
house steak sauce, and BBQ fries 22

BRASSTOWN BEEF RIBEYE STEAK*

creamed greens, macaroni and cheese, mulled muscadine jus 44

V = vegetarian DF = dairy-free GF = gluten-free

(We gladly make menu substitutions to meet these needs; ask your server for our complete DF or GF menus.)

**These items can be cooked to requested temperature, but consuming undercooked meats
or seafood (less than well-done) may increase your risk of foodborne illnesses.*