

# 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 12<sup>50</sup>

KITCHEN GARDEN DEVEILED EGGS <sup>DF GF</sup>  
tomato jam, crispy country ham 6

STEAMED MUSSELS  
Cedric's Pale Ale broth, roasted garlic  
and onion, crispy bread 12

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

BEER AND BACON ALMONDS <sup>DF GF</sup> 5

WHISKEY CURED SCOTTISH SALMON\* <sup>DF</sup>  
marinated cucumber, aioli,  
rye toast 14

## Soup & Salad

CREAMY PANHAGGERTY SOUP <sup>GF</sup>  
potato soup with bacon and leeks,  
served with Irish brown bread 9

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

FARMER'S GREEN SALAD <sup>V DF</sup>  
estate-raised lettuce tossed in orange  
pomegranate vinaigrette, finished with  
roasted beets, shaved onion and  
walnut granola 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 <sup>V</sup>  
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

DEREK POWELL ~ EXECUTIVE CHEF

# Dinner Mains

## TAVERN FISH & CHIPS <sup>DF</sup>

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,  
roasted root vegetables, bordelaise sauce 34

## OVEN ROASTED CHEF'S CUT CHICKEN BREAST

creamed ancient grains, roasted mushrooms and onions,  
spinach, demi glace 24

## GRILLED HERITAGE FARMS PORK CHOP\*

winter squash fritters, winter greens au gratin,  
smoked apple butter 37

## CAST IRON SEARED SCOTTISH SALMON\* <sup>GF</sup>

sautéed Brussels sprouts, smashed butternut squash,  
braised parsnip and carrot 33

## SHEPHERD'S PIE

a traditional casserole of lamb, green peas, mushrooms and garden vegetables  
topped with garlic roasted Irish "champs" potatoes 18<sup>50</sup>

## 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 <sup>V</sup>

hearty farro grains, carrots, fava beans, roasted Vidalia onions and tomatoes, peas,  
celery and roasted garlic cloves, 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\* <sup>GF</sup>

crushed Yukon Gold potatoes, mushroom and asparagus ragout with  
lobster butter, finished with a red wine reduction 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.*