



## Appetizers

### HAM & CHEESE

thinly shaved Johnston County country ham,  
white cheddar cheese fondue, sourdough 12<sup>50</sup>

### SWEET AND SPICY WINGS

jalapeño cream 12<sup>50</sup>

### WHISKEY CURED SCOTTISH SALMON\* DF

marinated cucumber, aioli, rye toast 14

### TAVERN PIMENTO CHEESE v

house-made pretzel chips 7<sup>50</sup>

### SPICY BUFFALO CALAMARI

crispy celery slaw, blue cheese dressing 12

### KITCHEN GARDEN DEVEILED EGGS DF GF

tomato jam, crispy country ham 6

## Small Bites

### WARM HOUSE MADE PRETZEL ROLLS v

Lusty Monk mustard butter 5

### BEER & BACON ALMONDS GF DF 5

DEREK POWELL ~ EXECUTIVE CHEF

## House-Made Charcuterie & Artisan Cheese

### ARTISAN CHEESE PLATE v

locally sourced North Carolina and Tennessee  
cheeses, beer jam, local honey, toasted nuts,  
Roots & Branches crackers 18

### PLOUGHMAN'S BOARD

two each of Chef's house-made charcuterie,  
local cheeses, tomato jam, Scotch egg,  
pickle chips, and crusty bread 26

## Soup & Salad

### CREAMY PANHAGGERTY SOUP GF

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 v DF

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\* 11*

*lobster salad 13*

**Lunch Entrées on the Back »**

# Lunch Mains

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

fresh haddock battered in Cedric's Pale Ale and fried until crispy,  
served with French fries and creamy remoulade sauce 23

## REUBEN SANDWICH

corned beef, melted Swiss, sauerkraut, Russian dressing,  
house-made rye and Tavern chips 17

## CEDRIC'S TAVERN CHEESEBURGER\*

locally raised Brasstown beef with choice of Tillamook cheddar, Swiss or blue cheese,  
shaved red onion, shredded lettuce, tomatoes, and French fries 18

## CAROLINA BISON BURGER\*

Ashe County cheddar, thick cut bacon, house steak sauce, BBQ seasoned fries 22

## ESTATE RAISED PORK BURGER

estate-raised pork ground with roasted garlic and smoked bacon,  
pickled apple slaw and spicy pepper mayonnaise 17

## VEGETABLE & WHOLE GRAIN FARRO RISOTTO <sup>V</sup>

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

## HOUSE-MADE BANGERS & MASH

Irish sausages, creamy garlic mashed potatoes, stewed cabbage 17

## 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>

## IRISH DIP SANDWICH

thinly sliced estate-raised beef, fried onions, and horseradish cream  
served on a house-baked hoagie roll with Cedric's Brown Ale jus with fries 19

## SMOKED CHEDDAR AND ONION TART

Tillamook cheddar, caramelized onions with cider vinegar and mustard  
cream sauce, served on a mixed green salad 16

*\*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.*

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.)*