

DINNER MENU

APPETIZERS

TAVERN FRIES

Fresh, hand-cut fries topped with queso cheese, bacon and scallions.
Served with Ranch dressing. **8**

FRIED ZUCCHINI STICKS

Basket of freshly cut zucchini; lightly battered and fried.
Served with Marinara or Horseradish Sauce. **7**

KICKIN' SRIRACHA CHICKEN TENDERS

Four large freshly battered tenderloins fried to perfection.
Served with Bleu Cheese or Ranch. **9**

BEER-BATTERED ONION RINGS

Hand-cut and double-dredged in dark ale;
Fried to perfection. **7**

CALAMARI

Lightly breaded squid fried to perfection with our homemade
Thai chili sauce and southwest remoulade. **10**

CAJUN CRAB DIP WITH PITA POINTS

Perfect blend of Cajun seasonings with blue crab and cheeses
broiled to perfection. Served with toasted pita points. **10**

SPINACH AND ARTICHOKE DIP

Perfect mixture of spinach and artichoke hearts with a wonderful
cheese montage. Served with tortilla chips. **8**

TAVERN NACHOS

Tri-colored corn tortilla chips, pepper jack cheese sauce,
shredded lettuce, jalapeños, pico de gallo and sour cream. **7**
Add chicken or beef **4**

TANGLEWOOD WINGS

Ten gently fried farm fresh wings, drenched in your favorite sauce.
Served with celery and Bleu Cheese or Ranch. **12**

Sauces available: Mild, Medium, Hot, Lava, Pyro Daddy, Teriyaki or BBQ

SOUTHWESTERN WONTONS

Black beans, roasted corn, tomatoes, onions, peppers, jack and cheddar cheeses.
Served with mixed greens, sour cream and Tavern salsa. **9**

CORNMEAL-FRIED OYSTERS

Cornmeal-dusted, flash-fried oysters, served with Absolut cocktail sauce
and southwest remoulade. **13**

SMOKED CHICKEN, CORN AND ZUCCHINI QUESADILLA

A wonderful blend of fresh ingredients that will have you coming back weekly.
Served with black bean salad, sour cream and pico de gallo. **9**

TAVERN FAVORITES

SERVED WITH A HOUSE SALAD ^{HS}

ADMIRAL FARMS CHOP OF THE DAY ^{HS *}

14oz Double bone-in pork chop fried, brined, grilled, smothered or seared.
We cannot decide. Ask your server how Mack is preparing this daily chop. **MKT**

VEAL OF THE DAY ^{HS *}

Chef's Choice preparation and cut of veal.
Served with Daily Side Selections. **MKT**

JACK DANIEL'S FILET KABOB ^{HS *}

Jack Daniel's brined filet mignon kabobs, onion, and peppers. Served over garlic mashed potatoes and topped with mushroom demi. **23**

LOW COUNTRY SHRIMP AND GRITS ^{HS}

Texas Pete spiked creamy cheese grits topped with sautéed portabella mushrooms, shrimp and bacon. **16**

DRY-AGED FILET MIGNON ^{HS *}

6oz Dry-aged choice, hand-trimmed filet grilled to perfection. Served with garlic mashed potatoes and vegetable medley. 6oz. or 8oz. **21/26**

CHICKEN CORDON BLEU ^{HS}

Grilled chicken stuffed with prosciutto ham and Swiss cheese topped with a Chardonnay cream sauce. Served with rice pilaf and sautéed spinach. **16**

PANCETTA ALFREDO ^{HS}

Pancetta, green onion, sage and mushrooms. **17**

TAVERN PASTA PILLOW ^{HS}

Ravioli served in homemade pomodoro sauce with roasted vegetables. **18**

BLACK AND BLEU DRY-AGED RIBEYE ^{HS *}

14oz Blackened Dry-Aged Ribeye, with melted bleu cheese crumbles, crispy onion straws, garlic mashed potatoes, and vegetable medley. **26**

ENTREES

CAROLINA CRAB CAKES

Pan-seared lump crab cakes served with rice pilaf, sautéed vegetables
and a side of lemon cilantro aioli. **17**

SEAFOOD JAMBALAYA PASTA

Sautéed shrimp, scallops and sausage tossed in our homemade
Jambalaya sauce over linguini. **19**

TAVERN SEAFOOD COMBO

Choice of three- flounder, shrimp, scallops, oysters or crab cake. Fried or sautéed at your
request. Served with our house cole slaw and hush puppies. **19**

PAN-SEARED CHICKEN PASTA

Pan-seared chicken over roasted tomato, shallots, spinach and mushrooms
in a pan jus sauce over linguini. **17**

BUILD YOUR ALFREDO

Your choice of two veggies. **12**
Add chicken **5**, shrimp or salmon **7**

BLEEKER ST. FISH AND CHIPS

Beer-battered cod and authentic chips; fried to perfection. **13**

BROWN SUGAR TARRAGON SALMON*

Brown sugar and tarragon-rubbed salmon perfectly grilled.
Served with roasted corn salsa, cheese grits and local vegetables. **18**

VEGETABLE BURRITO

Sautéed spinach, black beans, corn, zucchini, onion, mushroom,
and cheddar-jack cheese rolled in flour tortilla, served over rice with
pico de gallo and sour cream. **16**

\$4.50 Split Plate Charge

***CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS, MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.**

SOUP AND SALADS

HOUSE

Fresh-mixed greens with carrots, grape tomatoes, cucumber and croutons. **5**

CAESAR*

Romaine with creamy Caesar dressing, parmesan cheese and croutons. **6**

THE WEDGE

Crispy Iceberg wedge with crumbled bacon, red onion and tomato with Ranch or Bleu Cheese. **7**

SPINACH AND STRAWBERRY FUSION

Fresh spinach topped with strawberries, toasted pecans and feta cheese. Finished with Tavern Strawberry Balsamic dressing. **8**

GREEK SALAD

Fresh-mixed greens with grape tomatoes, red onion, cucumber, pepperoncini, feta cheese and kalamata olives. Served with Greek dressing. **9**

THE KITCHEN SINK CHEF SALAD

Fresh-mixed greens with turkey, ham, bacon, egg, tomato, onion, green pepper, cucumber, mozzarella and cheddar cheese. **10**

HOMEMADE SOUP OF THE DAY

Choose from our fresh-made soups. MACK's special concoctions are daily priced.

FRIED OYSTER SALAD

5 fried oysters, spinach, red onion, sliced mushrooms, egg and bacon. Served with Balsamic Vinaigrette. **13**

GRILLED CHICKEN SPINACH SALAD

Spinach, bacon, tomatoes, raisins, bleu cheese crumbles and red onion. Served with Balsamic Vinaigrette. **13**

BUILD A SALAD

Mixed greens, carrots, cucumber, onion, grape tomatoes. Choose any combination we have for your topping. Be creative and tickle your taste buds. If you don't see it-ASK! **6**
Add: Ribeye Steak- **6** Grilled Chicken or Fried Chicken- **5**
Grilled Shrimp- **7** Grilled or Blackened Salmon- **7** Crab Cake- **8**

DRESSING SELECTIONS

Bleu Cheese, Ranch, Thousand Island, Italian, Honey Mustard, Balsamic Vinaigrette, Strawberry Balsamic Vinaigrette, Greek, Southwestern Ranch.

HANDCRAFTED SANDWICHES AND WRAPS

ALL SANDWICHES, WRAPS AND BURGERS ARE SERVED WITH A CHOICE OF FRIES, SWEET POTATO FRIES, PASTA SALAD OR CHIPS. ONION RINGS OR HOUSE SALAD CAN BE SUBSTITUTED FOR 2.00

LOW COUNTRY CRAB CAKE

Wonderful blend of crab and seasonings; pan-sautéed to perfection. Served on a toasted roll with remoulade sauce, lettuce and tomato. **12**

ALLAN'S PATTY MELT*

Our signature chargrilled patty on New York Rye topped with grilled onion, cheese and Thousand Island. This one will keep you coming back! **10**

PO BOY

Served on toasted hoagie; red pepper remoulade and shredded lettuce. **12**
Choose either fried shrimp, oysters or flounder.

GRILLED RIBEYE SANDWICH*

Perfectly grilled marbled ribeye topped with crispy onion strings, lettuce and tomato on a toasted hoagie. **13**

BLACKENED SALMON TACOS

Blackened Salmon, lettuce, pico de gallo and lemon cilantro aioli. **16**

BLACKENED SHRIMP TACOS

Blackened Shrimp, lettuce, pico de gallo, cheddar-jack cheese and cilantro lime sour cream. **16**

BUFFALO CHICKEN OR SHRIMP WRAP

Grilled or Fried Chicken or Shrimp served plain or Buffalo style. Wrapped in a flour tortilla with lettuce, tomato and cheese. **8/10**

CHARBROILED ANGUS BURGERS

BOURSIN BURGER*

Our signature charbroiled beef patty smothered with Boursin cheese, lettuce, tomato, pickles and crispy onion strings. **10**

CLASSIC CAROLINA BURGER*

Signature charbroiled patty served with slaw, onions, chili and mustard. **10**

BULL BURGER*

Dare to eat two of these! 12 oz patty grilled to perfection topped with American cheese and 3 slices of peppered bacon, mayo, lettuce, tomato and onion. **13**

801 SLIDERS*

Choose One: Chargrilled Burger or Grilled Chicken. All grilled to perfection. **8**

BUILD YOUR OWN BURGER*

BUILD YOUR BURGER USING ANY OF OUR FRESH INGREDIENTS LISTED BELOW. ALL BURGERS COME WITH LETTUCE, TOMATO, ONION AND PICKLES.

Our signature chargrilled Angus patty. **9**
THE BUN: Brioche, NY Rye, Texas Toast or Tomato Basil Wrap.
CHEESE: Swiss, Provolone, Cheddar, Boursin, American, White American, Bleu Cheese, Pepper Jack. **1**
TAVERN TOPPINGS: Fried Onion Strings, Grilled Onions, Grilled Peppers, Slaw, Mushrooms, Avocado. **1**
PREMIUM TOPPINGS: Peppered Bacon, Fried Egg, Chili, Conrad & Hinkle Pimento Cheese. **2**

SIDE ITEMS

Seasonal Vegetable Medley • Steamed Broccoli • Garlic Mashed Potatoes • Fries • Homemade Chips • Sweet Potato Fries • Pasta Salad • Black Bean Salad **4**

PREMIUM SIDE ITEMS

Onion Rings • MACK'S Mac & Cheese **5**

BEVERAGES

Pepsi • Diet Pepsi • Dr. Pepper • Diet Dr. Pepper • Sierra Mist • Freshly Brewed Iced Tea • Hot Tea • Coffee • Orange Juice **2.5**
San Pellegrino Water **3**

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