



Vintage Tavern  
Seasonally Southern

## Appetizers

### TENDERLOIN TARTARE\*

Hereford Beef, Capers, Parmesan, Shallots, Farm  
Yolk, Olive Oil, Baguette **13**

### SEA ISLAND RED PEA HUMMUS

Celery, Carrots, Cucumbers, Toasted Sesame Seeds  
(GF, V) **11**

### EASTERN SHORE FRIED OYSTERS

White Cocktail **16**

### CHEESE & MEAT BOARD

Artisan Cheese, House Charcuterie, Tavern Pickles,  
Peppadew Peppers **18**

### WINE STEAMED CLAMS

Chorizo Sausage, Garlic, Herbs, Chili Flakes, Toma-  
toes, White Wine, Toast Points (GF) **13**

### TASTE OF SOUTHERN GOODNESS

House Jams, Deviled Eggs, Edwards Ham, Tavern  
Pickles, Pork Sausage **12**

### SUFFOLK'S FINEST PIMENTO CHEESE

Fresh Fruit, Toast Points (GF) **10**

## Salads

### COUNTRY CHOP CHOP SALAD

Romaine, House Salami, Tillamook Cheddar, Tomato,  
Balsamic Vinaigrette (GF) **12**

### CAESAR KALE SALAD

Tuscan Kale, Buttermilk Caesar, Biscuit Croutons,  
Grana (GF, V) **11**

### WINTER SALAD

Cross Country Bibb Lettuce, Virginia Apples, Pecans,  
Bleu Cheese, Pure Maple vinaigrette (GF, V) **12**

## Tavern Sandwiches

### WINDHAVEN FARMS BURGER

Cheddar, Fries (Sub Bison Burger for add \$3) **14**

### TASTE OF VINTAGE BURGER

House Cured Bacon, Pimento Cheese, house Pickled  
Vegetables (Sub Bison Burger for add \$3) **15**

### GRILLED YELLOWTAIL TUNA SANDWICH

Cross Country Bibb Lettuce, Cucumber Horseradish  
Aioli **16**

### PULLED PORK BBQ SANDWICH

Overnight Smoked Shoulder, House Pickles, Slaw **10**



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## Entrees

### GRILLED YELLOWTAIL TUNA

Vegetables, Fingering potato, Lemon Herb Com-  
pound Butter (GF, V) **34**

### BOUILLABAISSE

Shrimp, Scallops, Clams, Local Catch, Tomato  
Stew (GF) **32**

### SOUS VIDE DUCK BREAST

Lemon Risotto, Sous Vide Carrots, Duck Crack-  
ling (GF) **29**

### TENDERLOIN

Buttermilk Mashed Potato, Apple Cider Spinach,  
Demi-Glaze (GF, V) **39**

### GRASS FED ELK\*

Chef's Accompaniments **59**

### SHRIMP AND GRITS

N.C. Shrimp, Creole Ratatouille, Tasso Ham  
Sauce, Anson Mills Stone Ground Grits (GF) **29**

### THE ORIGINAL FLOUNDER

Herb Onion Spoonbread, Lemon Caper Brown  
Butter Sauce **29**

### SEARED SCALLOPS\*

Butternut Squash Puree, Smoked Apple Soy Glaze,  
Bacon Dust (GF) **33**

### BABY BACK RIBS

Double Cheddar Baked, House BBQ Sauce **28**

## Salads

### BRAINDIED SKILLET MUSHROOMS 6

### DOUBLE CHEDDAR MAC 'N' CHEESE 6

### BUTTERMILK MASHED POTATOES 6

### SAUTEED SPINACH 6

### HERN-ONION SPOONBREAD 6

*GF/Gluten Free or Can Be Made Gluten  
Free. V / Vegetarian*

*\*Consuming raw or undercooked meats,  
poultry, seafood, shellfish, or eggs may in-  
crease your risk of food borne illness.*

**WE PROUDLY SUPPORT LOCAL FARMS AND  
NEIGHBORHOOD FARMER'S MARKET**

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