

# WAKEFIELD TAVERN

EST •

• 2010

## APPS & SNACKS

**TAVERN NACHOS** | **HALF \$10** | **FULL \$12** <sup>gf</sup>  
corn tortilla chips • queso • fresh jalapeños • pico  
*add shrimp, chicken, spicy pork, chorizo, or ground beef +\$6*

**PRETZEL PLATTER \$12**  
three soft pretzel rods • queso

**RISOTTO BALLS \$13**  
risotto • parmesan • mozzarella • ricotta cheese • side marinara sauce

**TOTCHOS \$14**  
tator tots • queso • fresh jalapeños • pico • chives  
*add shrimp, chicken, spicy pork, chorizo, or ground beef +\$6*

**POLENTA CAKES \$14** <sup>gf</sup>  
sautéed shrimp • mushrooms • garlic • queso sauce • andouille sausage  
• bacon • two polenta cakes

**PHILLY CHEESE STEAK EGGROLLS \$14**  
shaved sirloin steak • onions • peppers • cheese • side queso

**ANTIPASTO SALAD \$15**  
rotating meats and cheeses • bed of spinach

**CRAB CAKE STARTER MARKET PRICE**  
two nc crab cakes • bed of leaf lettuce • cajun mayo drizzle

**CHARCUTERIE \$17**  
*rotating:* meats • cheeses • gf crackers • nuts • jam

**DIPS** *served with choice of:* pita chips,  
corn tortilla chips <sup>gf</sup>, or carrots & celery +\$2

**HOUSEMADE QUESO OR SALSA \$10** | +\$2 for both  
*add chorizo to queso +\$2*

**SPINACH AND ARTICHOKE DIP \$14**  
three cheese cream sauce • sautéed spinach • artichokes • diced tomato

**BUFFALO CHICKEN DIP \$16**  
topped with mozzarella and cheddar

## FRIES

**GARLIC \$9**  
garlic • parmesan • parsley

**LOADED \$10**  
queso • bacon • chives

## SOUPS

*choice of cup \$6 or bowl \$8*

**LOADED POTATO SOUP**  
topped with cheddar • bacon • chives

**SOUP OF THE DAY**  
ask your server

## SALADS

*choice of regular size or side salad*

*add chicken or shrimp +\$6 | steak\*, salmon\*, or ahi tuna\* +\$9*

**CAESAR SIDE \$9** | **REGULAR \$11**  
leaf lettuce • croutons • parmesan • tossed in caesar dressing

**HOUSE SIDE \$10** | **REGULAR \$12**  
leaf lettuce • tomatoes • onion • cucumbers • carrots • cheddar • bacon  
• croutons

**BLACK ‘N’ BLEU SIDE \$13** | **REGULAR \$16**  
blackened steak • bacon • leaf lettuce • tomatoes • bleu cheese crumbles  
• side balsamic or bleu cheese dressing

**SOUTHWEST SIDE \$13** | **REGULAR \$17**  
blackened chicken • pico • bacon • leaf lettuce • avocado • pepper jack  
• tortilla strips • side jalapeño ranch

**GREEK SIDE \$13** | **REGULAR \$17**  
leaf lettuce • feta • black olives • banana peppers • tomatoes • onion  
• side spiedie dressing

### DRESSINGS

balsamic | bleu cheese | honey mustard | ranch | jalapeño ranch | spiedie  
1000 island | olive oil + vinegar | warm honey poppy seed

ADDITIONAL DRESSINGS & EXTRA SAUCES SUBJECT TO UPCHARGE

## KIDS

**TAVERN CLASSICS**  
*served with classic side or applesauce*

**CHEESEBURGER**  
**GRILLED CHEESE**  
**CHICKEN TENDERS**  
**MAC N CHEESE**  
**FRIED SHRIMP**  
**HOT DOG**

**CHEESE QUESADILLA**  
*no side*

**\$9**  
INCLUDES A DRINK

**PASTA**  
**ANGEL HAIR OR PENNE**  
choice of marinara or butter  
*add meatball +\$1*

**PITA PIZZA**  
**PEPPERONI OR CHEESE**  
*on a pita*

## CHICKEN WINGS <sup>gf</sup>

*market price*

**CHOICE OF 10, 20, OR 30**  
served with carrots and celery • side of blue cheese or ranch

**SAUCES**  
buffalo: mild, med, hot | caribbean | hotti-yaki | teriyaki | garlic parmesan | bbq  
"Lump" (buffalo garlic parm) | honey bourbon | salt & vinegar | habanero hot

**DRY RUB**  
cajun | lemon pepper | old bay | salt and pepper

\*THESE ITEMS ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

## PASTA

**TAVERN PASTA \$15** *sub gluten free pasta*  
penne pasta • mushrooms • onions • peppers • pesto cream sauce  
*add chicken, steak, or shrimp +\$6*

**CRAB CAKE AND SHRIMP ALFREDO \$20**  
NC crab cake • shrimp • angel hair pasta • creamy alfredo sauce

## SURF

**FISH ‘N’ CHIPS 2PCS FOR \$15** | **3PCS FOR \$18**  
battered Atlantic cod • french fries • side coleslaw  
• side tartar or cocktail sauce

**FRIED SHRIMP \$16**  
crispy shrimp • side tartar or cocktail sauce • choice of classic side

**TERIYAKI AHI TUNA\* \$23**  
pan seared tuna steak • risotto • broccoli • teriyaki glaze  
• sesame seeds

**SALMON\* \$23**  
grilled salmon • risotto • broccoli

## SPECIALTY

**SHRIMP ‘N’ GRITS \$19**  
shrimp • bacon • andouille sausage • garlic • mushrooms • creamy grits • scallions

**CHICKEN POT PIE \$20**  
roasted chicken • carrots • peas • celery • potatoes • onions • cream sauce  
• pastry crust

## TURF

**CHICKEN TENDERS \$18**  
hand breaded tenders • choice of classic side  
*foss in any of our wing sauces*

**RIBEYE\* \$30**  
12 oz ribeye • choice of two sides

\*GLUTEN FREE ITEMS ARE MADE WITH GF INGREDIENTS. IF AN ALLERGY IS BROUGHT TO OUR ATTENTION, WE WILL DO OUR ABSOLUTE BEST TO AVOID CROSS CONTAMINATION.

**WHAT IS SPIEDIE?**  
*(pronounced "speedy")*

*a marinade local to  
Binghamton, NY*

## ENTREES

# BURGERS

served with choice of classic side

SUB BEYOND PATTY +\$4 • MAKE IT A DOUBLE +\$5 • SUB GF BUN

**MUCHO NACHO \$14**  
pico • sautéed jalapeños • queso • tortilla strips

**BLACK JACK \$14**  
blackened • pepper jack • pico • cajun mayo

**PATTY MELT \$14**  
american • sautéed onions • cajun mayo • marble rye bread

**GOAT \$15**  
goat cheese • arugula • bacon jam

**COWBOY \$15**  
tobacco onions • bacon • cheddar • BBQ sauce

**WEST COAST \$15**  
gouda • avocado • lettuce • tomato • onion

**TAVERN \$15**  
gouda • avocado • arugula • bacon jam

**BREAKFAST BURGER \$16**  
fried egg • bacon • provolone • cheddar • smashed tots

**CAROLINA BBQ \$17**  
pulled pork • diced jalapeños • pimento cheese • coleslaw • BBQ sauce

## Build Your Own \$15

includes choice of 4 classic toppings & 1 cheese

**CLASSIC TOPPINGS**  
lettuce | tomato | raw onion  
sautéed onions | sautéed mushrooms | sautéed jalapeños

**CHEESE SELECTION**  
swiss | provolone | american | pepper jack | cheddar | mozzarella  
pimento | gouda | queso | blue cheese crumbles

**PREMIUM TOPPINGS +\$1 EA**  
avocado | bacon | fried egg

WAKEFIELD TAVERN USES ONLY GROUND BEEF THAT IS 100% CERTIFIED ANGUS.  
BEEF BURGERS ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,  
SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

# SIDES

classic \$5

FRENCH FRIES | TATOR TOTS | HOUSEMADE CHIPS | COLESLAW

premium

\$6 SWEET POTATO WAFFLE FRIES | RISOTTO  
\$7 SAUTÉED BROCCOLI | MIXED VEGGIES  
\$8 MAC N’ CHEESE | SAUTÉED SPINACH

# PIZZAS

SMALL 10” OR LARGE 14” sub gf crust + \$3

**CHEESE SMALL \$12 | LARGE \$15**  
marinara • mozzarella

**WHITE PIE SMALL \$14 | LARGE \$17**  
garlic oil • diced tomato • fresh basil • ricotta • mozzarella

**TAVERN SUPREME SMALL \$16 | LARGE \$20**  
marinara • pepperoni • sausage • onions • peppers • mushrooms • mozzarella

**CHICKEN SPIEDIE SMALL \$18 | LARGE \$22**  
garlic oil • spiedie chicken • mozzarella

**BUFFALO CHICKEN SMALL \$18 | LARGE \$22**  
garlic oil • fried chicken tossed in mild buffalo • red onion • mozzarella

**TUSCAN SMALL \$20 | LARGE \$24**  
pesto • chicken • shrimp • diced tomatoes • mozzarella

## toppings

SMALL +\$2 EA | LARGE +\$3 EA  
onions | tomatoes | mushrooms | green peppers | pineapple | banana peppers | fresh jalapeños

SMALL +\$3 EA | LARGE +\$4 EA  
ground beef | sausage | meatballs | chicken | pepperoni | extra cheese | sautéed broccoli



\$78

## TACOS

sub corn tortillas gf

three flour tortillas • cilantro coleslaw • cajun mayo  
choice of classic side

## TACO BOWL gf

risotto • lettuce • mozzarella • cheddar • pico • jalapeño ranch drizzle

choice of: blackened cod, ground beef, spiedie chicken +\$1,  
grilled shrimp +\$1, steak +\$2, salmon +\$3, or blackened ahi tuna\* +\$3

# SANDWICHES

served with choice of classic side

sub gluten free bread

**REUBEN \$13**  
corned beef or turkey • sauerkraut • swiss • 1000 island dressing • marble rye bread

**MONTE CRISTO \$13**  
ham • swiss • strawberry jam • texas toast battered and pan fried

**TAVERN CLUB SANDWICH \$14**  
choice of white, wheat, or rye bread  
slow roasted turkey • ham • lettuce • bacon • tomato • swiss • cheddar

**TURKEY MELT \$14**  
slow roasted turkey • bacon • gouda • avocado mayo • texas toast

**CUBAN \$15**  
pork • ham • swiss • pickles • yellow mustard • french bread

**CHICKEN TENDER SANDWICH \$15**  
choice of grilled or fried chicken • lettuce • tomato • onion

**SPICY PORK BBQ SANDWICH \$15**  
pulled pork • diced jalapeños • tobacco onions • cheddar cheese • BBQ sauce

**TAVERN DOGS \$13**  
two beef hot dogs • choice of 2 classic toppings

CLASSIC: sauerkraut, diced onions, relish | PREMIUM +\$1EA: pico, queso, coleslaw

# QUESADILLAS

**REUBEN \$12**  
corned beef • sauerkraut • swiss cheese • side 1000 island

sub corn tortillas

**PHILLY \$12**  
shaved sirloin steak • onions • peppers • provolone • side of queso

**VEGETARIAN \$12**  
fresh spinach • onion • peppers • feta • tomatoes • artichokes • mozzarella

**BUFFALO SHRIMP OR CHICKEN \$13**  
fried shrimp or fried chicken • cheddar • mild buffalo sauce • side ranch or bleu cheese

**CHICKEN SPIEDIE \$13**  
spiedie chicken • peppers • mushrooms • provolone

**SOUTHWESTERN \$13**  
chicken • andouille sausage • sautéed onions • peppers • cheddar • pepper jack • black bean sauce

**SPICY PORK \$13**  
pulled pork • diced jalapeños • cheddar

## WRAPS

**BUFFALO CHICKEN WRAP \$14**  
fried chicken • mild buffalo sauce • cheddar • lettuce • tomato

**CHICKEN CAESAR WRAP \$14**  
spiedie chicken • lettuce • parm • caesar dressing

**SOUTHWEST WRAP \$14**  
blackened chicken • pico • bacon • leaf lettuce • avocado • pepper jack • side jalapeño ranch

## SUBS on a hoagie roll

**CHICKEN SPIEDIE \$14**  
chicken marinated in classic spiedie sauce • mushrooms • provolone

**SHRIMP PO’BOY \$14**  
fried shrimp • swiss • cajun mayo • lettuce • tomatoes

**MEATBALL SUB \$14**  
three meatballs • mozzarella • marinara

**PHILLY \$15**  
shaved sirloin steak or chicken • onions • green peppers • provolone

**TAVERN STEAK SUB\* \$16**  
blackened steak • pepper jack • onions • mushrooms

NOTICE: IN AN EFFORT TO OFFSET RISING FOOD COSTS, THERE IS A 3% CHARGE FOR ELECTRONIC TRANSACTIONS. MENU PRICES REFLECT THE CASH PRICE.

# SUNDAY BRUNCH

every sunday 11:30AM-2PM

## build your own OMELET \$16

comes with side of home fries & choice of 3 toppings including cheese

**toppings:** peppers, jalapeños, onions, tomatoes, mushrooms  
**cheese:** swiss, provolone, american, pepper jack, cheddar, mozzarella  
**add protein +\$2ea:** ham, bacon, chorizo

## tav SPECIALTIES

### AVO TOAST\* \$14

two pieces rustic toast, avocado purée, arugula, two fried eggs, goat cheese, & hatch green chili sauce drizzle

### 10" BREAKFAST PIZZA \$14

garlic oil, scrambled eggs, mozzarella, cheddar, & bacon

### COWBOY SKILLET\* \$15

home fries, chorizo, cheddar, fried eggs, chives, & hatch green chili sauce drizzle

### BREKKIE BOWL \$16

home fries, scrambled eggs, cheddar, arugula, avocado, hatch green chili sauce drizzle, & choice of meat (sausage, ham, or bacon)

## tavern CLASSICS

### FRENCH TOAST \$13

side of bacon or sausage

### BREAKFAST SANDWICH\* \$13

eggs your way, sausage or bacon, & cheddar on texas toast with a side of home fries  
sub french toast +\$2

### TAVERN PLATTER \$15

two eggs your way with a side of sausage or bacon, home fries, & choice of toast (white, wheat, or rye)

### CHICKEN AND WAFFLES \$16

chicken tenders & two belgian waffles with a side of rum butter & maple syrup

## breakfast BURRITO \$15

scrambled eggs, tator tots, & cheddar with a side of sour cream & salsa

**choice of:** chicken, steak, bacon, sausage, or chorizo

## \$6 sides

french toast sticks | home fries | bacon | waffle | sausage links | two eggs | grits  
*Grilled Blueberry Muffin* (made fresh daily by Daylight Donuts of Raleigh)

# SUNDAY FUNDAY

## tavern COFFEES

### CLASSIC CUP OF JOE \$3

side cream & sugar

### SEASONAL ICED COFFEE \$8

ask your server

**spike it! \$12**

### IRISH COFFEE \$9

hot coffee, jameson, & baileys topped with whipped cream

## mimosas FOR ALL

comes with bottle of prosecco & your choice of juice

### CLASSIC \$20

orange juice

### SEASONAL \$22

pineapple, cranberry, or grapefruit juice

## morning BLOODIES

vodka, hot sauce, worcestershire, zing zang, & pepper

### CLASSIC \$12

garnished with lemon & lime

### LOADED \$13

garnished with lemon, lime, olive, bacon, & pickle spear

## espresso MARTINIS

### CLASSIC \$12

espresso, vanilla vodka, & coffee liqueur

### SEASONAL \$14

ask your server

## BREAKFAST shots \$9

tastes like a pancake!

**CLASSIC:** jameson & butterscotch schnapps

**BLUEBERRY:** blueberry vodka & butterscotch schnapps

comes with side of orange juice & bacon strip



# seasonal cocktails

## SANTA’S SPRITZ

three olives cherry vodka • dark cherry juice • prosecco

**THE CHRISTMAS VACATION** served hot or cold  
three olives vanilla • mozart chocolate liqueur • espresso  
peppermint cold foam • candy cane crumble

## O CHRISTMAS G&T

boodles gin • aperol • housemade cinnamon syrup  
cranberry juice • orange juice • topped with tonic

## NAUGHTY, NOT NICE

1800 resposado • grand marnier • pomegranate juice  
orange juice • housemade spiced honey syrup  
spicy cinnamon sugar rim

## SLEIGH RIDE SOUR

tin cup bourbon • housemade spiced honey syrup  
orange bitters • fresh lemon

## SEASONAL SANGRIA

red or white wine with seasonal juice and fruits

## HO-HO-HOT COCO SHOT

three olives vanilla • mozart chocolate cream liqueur  
rumchata • mini mallows • fluff & graham cracker rim

# CRAFT

# classics

## BLACKBERRY BOURBON SMASH \$13

bourbon • blackberry purée • fresh lemon • simple syrup

## DEA’S SPICY BEE’S MULE \$13

vodka • housemade hot honey syrup • fresh lime juice  
• goslings peach ginger beer

## PAINKILLER \$13

coconut rum • orange juice • pineapple juice • coconut crème  
dark rum floater

## SPICY PIÑA \$14

tequila • housemade hot honey syrup • agave • pineapple juice  
fresh lime juice • tajín

## SPICED MAPLE PALOMA \$14

tequila • grapefruit • cinnamon maple syrup • fresh lemon

## NEW YORK NEW YORK \$13

whiskey • housemade sour • red wine floater

## WHISKEY SOUR \$11

whiskey • fresh lemon juice • triple sec • cherry

## MOSCOW MULE \$11

vodka • fresh lime juice • goslings ginger beer

## O’S LEMON DROP MARTINI \$13

vodka • fresh lemon juice • simple syrup • lemon sugar rim

## SOPH’S COSMO \$13

vodka • cranberry • fresh lime juice

## WAKEFIELD MARGARITA \$13

tequila • fresh lime juice • agave • salt rim

## DIRTY GOOSE \$14

grey goose • dry vermouth • olive juice • bleu cheese olives

## “NEW” OLD FASHION \$15

maker’s mark • orange bitters • simple syrup • big cube  
like it smoked? +\$2

# BEERS

# DRAFT

RED OAK \$5  
BLUE MOON \$6  
GREEN MAN ESB \$6  
JAI ALAI IPA \$7  
TROPHY WIFE IPA \$7  
BED OF NAILS BROWN ALE \$7  
GUINNESS \$7  
PERNICIOUS IPA \$8  
ROTATING HAZY IPA  
LOCAL ROTATING TAP  
SALTY TURTLE ROTATING  
FRENCH BROAD ROTATING

# BOTTLES

BUDWEISER \$4  
ICEHOUSE \$4  
MILLER HIGH LIFE \$4  
BUD LIGHT \$4  
COORS LIGHT \$4  
MILLER LITE \$4  
NATURAL LIGHT \$4  
CORONA \$5  
HEINEKEN \$5  
MODELO \$5  
SAM ADAMS \$5  
STELLA ARTOIS \$5  
YUENGLING \$5  
CORONA PREMIER \$5  
MICHELOB ULTRA \$5  
HOEGAARDEN WHITE ALE \$6  
SIERRA NEVADA PALE ALE \$6

# CANS ROTATING

LABATT BLUE \$6  
LABATT BLUE LIGHT \$6  
DOGFISH 60 MIN IPA \$7  
HIGHNOON VODKA  
HIGHNOON TEQUILA  
SELTZER | STOUT/PORTER  
GOSE/SOUR

# CIDER

BULL CITY APPLE CIDER \$5  
ATLANTA HONEY CIDER \$6  
ATLANTA POM CIDER \$6

# SPIRIT FREE

**NO-PROOF PUNCH \$8**  
lyre’s white cane • pineapple • coconut cream • fresh lime  
cinnamon

**MINDFUL MULE \$7**  
apple puree • cinnamon syrup • fresh lime • goslings ginger beer

**SPRITZ WITHOUT THE BLITZ \$7**  
lyre’s italian spritz • josh non-alcoholic prosecco • club soda

**N/A WINE \$7**  
JOSH NON-ALC PROSECCO | WATERBROOK CLEAN CABERNET

**N/A BEERS**  
BLUE MOON | GUINNESS | BUSCH

**CBD DRINKS**  
ROTATING CBD SELTZER | CORNBREAD THC DRINK:  
raspberry lime, peach tea, blueberry breeze, salted watermelon

# RED WINE

**PINOT NOIR**  
SMOKING LOON \$10 | \$38  
RODNEY STRONG \$15 | \$58  
BALADE BELLE GLOS \$46

**CABERNET**  
UNKNOWN AUTHOR \$9 | \$34  
JOSH CELLARS \$11 | \$42  
SEAN MINOR \$12 | \$46 *paso robles*  
BONANZA \$52

**NEW WORLD REDS**  
QUILT THREADCOUNT \$13 | \$50  
SANTA CHRISTINA CHIANTI \$14 | \$52  
QUILT \$46

**MALBEC AND MERLOT**  
14 HANDS MERLOT \$10 | \$38  
TRAPICHE MALBEC \$10 | \$38 *argentina*

CHECK OUT OUR RESERVE BY THE BOTTLE WINE MENU!

# SETHAM WHITES

**CHARDONNAY**  
HESS CHARDONNAY \$10 | \$38  
JOSH CHARDONNAY \$11 | \$42  
KENDALL JACKSON \$12 | \$46

**PINOT GRIGIO**  
CHLOE \$11 | \$42 *italy*  
SANTA MARGHERITA \$14 | \$52

**SAUVIGNON BLANC**  
AVA GRACE \$9 | \$34  
WAIPAPA BAY \$11 | \$42 *new zealand*  
QUILT THREADCOUNT \$13 | \$50

**INTERESTING WHITES**  
BULLY HILL RIESLING \$10 | \$38  
SEGURA VIUDAS BRUT ROSE \$10 | \$38  
WHISPERING ANGEL ROSE \$15 | \$58  
ROTATING PROSECCO  
ROTATING CHAMPAGNE