

WAKEFIELD TAVERN

EST •

• 2010

APPS & SNACKS

TAVERN NACHOS | HALF \$10 | FULL \$12 ^{gf}
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 ^{gf}
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 ^{gf}, 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

PASTA

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

PITA PIZZA

PEPPERONI OR CHEESE
on a pita

\$9
INCLUDES A DRINK

CHICKEN WINGS ^{gf}

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

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

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

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 \$15 BURRITO

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 \$9 shots

tastes like a pancake!

CLASSIC: jameson & butterscotch schnapps

BLUEBERRY: blueberry vodka & butterscotch schnapps

comes with side of orange juice & bacon strip

SEASONAL

SEASONAL SANGRIA \$11

red or white wine • seasonal juice • fruit

CRANBERRY MULE \$12

cranberry vodka • cranberry juice • fresh lime
• goslings ginger beer

POMEGRANATE MARGARITA \$13

tequila • pomegranate • agave • fresh lime

JAPANESE WHISKEY SOUR \$13

bourbon • green tea syrup • fresh lemon

WINTER BERRY MARTINI \$13

vodka • strawberry purée • cranberry juice • fresh lemon
• topped with sparkling rosé

SALTED CARAMEL ESPRESSO \$14

caramel vodka • espresso • caramel • flaky sea salt

ROSEMARY OLD FASHION \$15

bourbon • rosemary syrup • orange bitters

COCKTAILS

CRAFT

WINTER SPRITZ \$12

vodka • aperol • pomegranate juice • orange juice
• prosecco • club soda

BLACKBERRY BOURBON SMASH \$13

bourbon • blackberry purée • fresh lemon
• simple syrup

HOT HONEY PEACH MULE \$13

vodka • housemade hot honey syrup
• fresh lime juice • 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

ROSEMARY PALOMA MARGARITA \$14

tequila • grapefruit • rosemary syrup • fresh lemon

CLASSICS

WHISKEY SOUR \$11

whiskey • fresh lemon juice • triple sec • cherry

MOSCOW MULE \$11

vodka • fresh lime juice • 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
NODA BREWING ROTATING
LOCAL ROTATING TAP
SALTY TURTLE ROTATING
SEASONAL 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

ROTATING SELTZER
ROTATING STOUT/PORTER
ROTATING GOSE/SOUR

CIDER

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

RED WINE

PINOT NOIR

SMOKING LOON \$10 | \$38
BALADE BELLE GLOS \$46

CABERNET

KNOTTY VINES \$9 | \$34
JOSH CELLARS \$11 | \$42
SEAN MINOR \$12 | \$46 *paso robles*
RAMEY \$96
CAYMUS 50 ANNIVERSARY \$150

NEW WORLD REDS

PENFOLD RED BLEND \$10 | \$38
QUILT THREADCOUNT \$11 | \$42
QUILT \$46

MALBEC AND MERLOT

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

SPIRIT FREE

BOUJEE WATER FLAT \$3 | SPARKLING \$6
saratoga bottled water

NO BOOZE, JUST BERRIES \$7
blackberry puree • fresh lemon • basil • club soda

BERRY GREEN TEA SPRITZ \$7
green tea syrup • raspberry • fresh lemon • club soda

MINDFUL MULE \$7
pomegranate juice • fresh lime • goslings ginger beer

SPRITZ WITHOUT THE BLITZ \$7
italian spritz non-alcoholic spirit • orange juice • club soda

REDBULL RUSH \$7
apple puree • lime juice • watermelon redbull

NA BEERS
BLUE MOON | GUINNESS | BUSCH

WHITES

CHARDONNAY

CYCLES GLADIATOR \$10 | \$38
JOSH CHARDONNAY \$11 | \$42
KENDALL JACKSON \$12 | \$46
CAKEBREAD CELLARS \$90

PINOT GRIGIO

MARKSTONE \$9 | \$34
CHLOE \$11 | \$42 *italy*

SAUVIGNON BLANC

AVA GRACE \$9 | \$34
WAIPAPA BAY \$11 | \$42 *new zealand*
QUILT THREADCOUNT \$12 | \$46

INTERESTING WHITES

BULLY HILL RIESLING \$10 | \$38
SEGURA VIUDAS BRUT ROSE \$10 | \$38
WHISPERING ANGEL ROSE \$13 | \$50
ROTATING PROSECCO
ROTATING CHAMPAGNE