



THE TAVERN

LUNCH

AT THE 19TH HOLE

ELEVATED
DININGDiscover
Mountain
Living

SALADS

GREEK WEDGE

FULL \$10



HALF \$7

Iceberg lettuce, tomato, feta, grilled pita, kalamata olives, red onion, bell pepper, and red wine vinaigrette.

GEORGIA COBB

\$14

Mixed local lettuce, grilled peaches, roasted chicken, goat cheese, tomato, and pecans with basil and balsamic vinaigrette.



TAVERN SALAD

FULL \$10



HALF \$7

Our house salad with mixed greens, tomato, cucumber, carrot, red onion, and croutons.

THE CAESAR

FULL \$10



HALF \$7

Hand torn romaine tossed with traditional tangy caesar dressing, shaved parmesan, marinated tomato, and croutons.

ADD CHICKEN \$5

ADD SHRIMP \$6



SOUPS

FIVE IRON CHILI

Blend of fresh ground beef and red beans with three types of chili powder, onions, bell pepper, cumin, garlic, and tomatoes. Garnished with sour cream, cheese, and sliced jalapeños.

CUP \$5

BOWL \$7

DAILY SOUP

Made with the season's freshest and finest ingredients.

CUP \$4

BOWL \$6

SIDES

French Fries

+ \$1.00

Sweet Potato Fries

Onion Rings

Broccoli

Cup Soup

Cut Fruit

Cup Chili

Fried Okra

Sautéed Spinach

Tater Tots

Cole Slaw



DRINKS & SWEETS

Soft drinks & tea \$3

For a full list of alcoholic beverages, please ask your server.

Please ask your server about today's dessert choices!

ASK YOUR SERVER
ABOUT TODAY'S
LUNCH SPECIAL.



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

GF

Gluten Free

V

100% Vegan

VG

Vegetarian

HANDHELD BITES

Served with one side

SALMON BLT * \$15

Grilled fresh Verlasso Salmon on a butter croissant with tomato, applewood bacon, and lettuce. Accompanied by lemon aioli.

TAVERN BURGER * \$13

Fresh ground angus on a potato bun with crisp lettuce, sliced tomato, and red onion. Your choice of swiss, american, cheddar, pepper jack, or bleu cheese.

TURKEY BURGER \$12

Lightly seasoned light and dark meat ground turkey with grilled tomato and spinach with sundried tomato-olive spread on whole wheat bun.



WICKED PHILLY \$13

Thinly sliced beef sauteed with onions, peppers, and mushrooms in a hoagie roll slathered with house made jalapeno pimento cheese.

HARVEST CHICKEN WRAP \$12

Our house made white meat chicken salad with added cranberries, almonds, and apples rolled in a spinach and herb wrap with lettuce, tomato, and onion.

ON THE BUN \$6

Your choice of Meyer's smoked sausage or an angus all beef frank on a split bun with choice of toppings: diced onion, relish, grilled onion, slaw, or sauerkraut.



ON THE PLATE

TAVERN PROTEIN BOWL \$13

Brown rice and quinoa topped with grilled tomato, peppers, zucchini, and onions. Topped with protein of your choice and drizzled with pesto aioli.

CHICKEN \$5

SALMON \$6

CHICKPEA FRITTERS \$5

CHICKEN TENDERS

Hand cut tenders are lightly dusted with seasoned flour and fried or grilled to order and served with one side. Choose your sauce: honey mustard, sweet chili, ranch, or BBQ.

SMALL (4) \$12

LARGE (6) \$14

FRIED WINGS

An even mix of flats and drummies, seasoned and tossed with your choice of buffalo, garlic parmesan, kickin' bourbon, dry lemon pepper, or sweet memphis BBQ. Served with celery sticks and choice of ranch or bleu cheese.

SIX \$10

TWELVE \$18

TWENTY-FOUR \$34

FROM THE OVEN

ROMANO STYLE FLATBREAD \$15

Topped with mozzarella and provolone.

CREATE YOUR OWN

Choose up to three toppings:

Mushrooms, tomatoes, peppers, onions, pepperoni, italian sausage, bacon, fresh jalepenos, or diced chicken.

Choose your sauce:

Extra virgin olive oil with herbs, nut-free pesto, or marinara.

Additional toppings \$1.00



CAPRESE \$15

Sliced fresh mozzarella, sliced tomato, spinach, and pesto. Finished with balsamic glaze.

GRILLED VEG \$15

Brushed with grilled tomato sauce and layered with zucchini, onions, pepper, mushrooms, and mozzarella cheese.

