

TYLER'S

— T A P R O O M —

STARTERS

MINI CRAB CAKES (3)\$7 (5)\$8.5

House-specialty crab cakes with mixed greens, house pickled red onions, housemade champagne vinaigrette, and fresh lemon dill aioli

CORN AND SHRIMP FRITTERS \$7

Wild caught, gulf coast USA shrimp and corn, battered with a dash of Old Bay. Served with a side of comeback sauce

PIMENTO CHEESE AND COUNTRY HAM BOARD \$12.5

House-made pimento cheese, Goodnight Brothers country ham, and seasonal house-pickled vegetables. Served with flatbread just out of the oven

FRIED CALAMARI WITH LEMON GASTRIQUE * (V) (GS) \$10

Rings and tentacles. Hand breaded in rice flour, fried till golden brown, served with a lemon, fresh herb and vinegar sauce

FRIED PICKLES (V) \$6

Our famous recipe. Hand breaded, served with a side of house-made buttermilk ranch dressing

BIG PRETZEL WITH QUESO \$7.5

Served hot with Tyler's hot mustard and beer cheese queso for dipping

CRAB DIP \$9

Back fin crab mixed with two cheeses, topped with house-cured brown sugar bacon and fire roasted red peppers. Served with flatbread

CAROLINA NACHOS \$11.5

A mountain of fresh tortilla chips, smothered in beer queso. Topped with BBQ spice, Tyler's hot sauce and house-smoked pulled pork (V)Vegetarian version substitute house-made veggie chili

GARLIC FRIES (GS) \$4.5

Fresh, hand-cut fries tossed in garlic and salt

SOUP OF THE DAY (Cup)\$3.5 (Bowl)\$6.5

WINGS

Additional ranch, blue cheese are \$.50

CHICKEN WINGS (GS) 7 - \$8.25 | 13 - \$14.25 | 18 - \$19.5

Your choice of classic fried or house-smoked Tossed in one of our signature wing sauces, served with house-made buttermilk ranch or bleu cheese and celery

CHICKEN TENDERS 7 - \$9 | 13 - \$14 | 18 - \$21

Hand breaded buttermilk fried chicken. Tossed in one of our signature wing sauces, served with house-made buttermilk ranch or bleu cheese and celery

SAUCES:

- BUFFALO
- TERIYAKI
- SMOKED HOT SAUCE
- PINEAPPLE HABANERO
- BOURBON BBQ
- CHIPOTLE BBQ

TYLER'S SIGNATURE ITEMS =

SALADS

All made in house: bleu cheese, balsamic vinaigrette, champagne vinaigrette, buttermilk ranch, spicy mustard vinaigrette

HOUSE SALAD (GS) (S)\$6 (L)\$10

Romaine, egg, white cheddar, cherry tomatoes, red onion, cucumbers

WEDGE SALAD (V) (GS) \$6

Iceberg wedge, smoked bacon, cherry tomatoes, blue cheese dressing

MIXED GREEN SALAD (V) (GS) \$8

Mixed greens, pickled red onion, shaved parmesan cheese and champagne vinaigrette

PEAR SALAD (V) (GS) \$11.5

Mixed greens, fresh pear, gorgonzola, candied walnuts, red onion, Tyler's acclaimed spicy mustard vinaigrette

SPINACH SALAD (V) (GS) \$11

Fresh spinach, orange supremes, house-made almond brittle, feta, champagne vinaigrette

ADD ONS:

CHICKEN
Grilled (GS) or Fried \$3

SALMON (V) (GS)
Grilled \$6

PORTABELLO MUSHROOM (V)
Marinated, Roasted and Sliced \$4

STEAK *
Grilled \$4

(V) = Vegetarian (GS) = Gluten Sensitive

*Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish or EGGS may increase your RISK of foodbourn illness, especially if you have certain medical conditions.

SANDWICHES

Served with our famous hand cut garlic fries, potato chips or sweet potato fries.
Substitute for gluten free bun \$2 | Substitute other side for \$1 or side salad for \$2

PORK BBQ ^{GS} **\$8.5**
Slowed smoked for hours, seasoned with Tyler's special Eastern NC style BBQ sauce. Served with slaw and on a locally made brioche bun

CAROLINA CUBAN **\$9**
Shaved Ham, Eastern NC pulled pork BBQ, swiss cheese, pickles, mustard on a locally made hoagie roll. Pressed and grilled till golden brown

BUFFALO CHICKEN **\$9.5**
Crispy buttermilk fried chicken breast tossed in buffalo style hot sauce, topped with melted cheddar. Served on a locally made brioche bun with lettuce, sliced tomato, sliced red onion and our house-made buttermilk ranch

FRIED GREEN TOMATO BLT **\$9**
Southern twist on the classic BLT! Tangy and crunchy fried green tomato with crisp bacon, lettuce and house-made pimiento cheese on toasted locally made sourdough bread

SHRIMP BURGER ^V **\$12**
Wild caught shrimp from USA, breaded and fried till golden brown. Served on a locally made brioche bun with shredded iceberg lettuce, dill pickle and house-made tarter

CATFISH SANDWICH **\$10**
NC farm raised catfish hand breaded and fried till golden brown. Served on a locally made brioche bun with spicy remoulade sauce and cole slaw

FISH TACOS **\$10.5**
Beer battered Cod, shredded cabbage, Tyler's signature white sauce wrapped in a flour tortilla. Served with fresh lime wedges, tortilla chips and fresh salsa roja

PORTABELLO MUSHROOM ^V ^{GS} **\$10**
Marinated and roasted with extra virgin olive oil, balsamic vinegar and fresh herbs. Sliced and topped with fresh mozzarella, roasted red pepper and fresh basil. Served on a sweet potato bun with a side mixed green salad

BURGERS

1/2 lb freshly ground 100% Angus Chuck. Served on a locally made brioche bun. Switch to turkey or vegetarian for no extra charge. | Substitute a gluten free bun for \$2

OLD WEST **\$12**
Melted cheddar, house-smoked bacon, house-made bourbon bbq sauce, crispy fried onion strings, fresh lettuce and sliced tomato

PORTABELLO MUSHROOM AND SWISS **\$11**
House marinated portabello thinly sliced, melted swiss cheese, fresh lettuce and sliced tomato

TAPROOM BURGER ^{GS} **\$9.5**
Our basic burger. Topped with lettuce, sliced tomato and red onion. Add cheese (yellow cheddar, white cheddar, american, swiss, provolone, smoked cheddar or smoked blue cheese) for \$1

BACON AND SMOKED CHEDDAR **\$11**
House-smoked bacon, house-smoked cheddar cheese, bourbon butter onions, fresh lettuce and sliced tomato

PATTY MELT **\$9**
Our basic burger with sliced yellow onions, swiss cheese and yellow mustard all on locally made rye bread

ENTREES

BBQ PORK PLATE ^{GS} **\$10.5**
Slow smoked for hours, seasoned with Tyler's special Eastern NC style BBQ sauce. Served with Tyler's famous hand-cut garlic fries, braised mustard greens and house-made coleslaw

SALMON WITH SQUASH RISOTTO * ^{GS} **\$17**
Fresh Atlantic salmon with shallot and garlic. Fresh squash risotto, fresh spinach, cream, parmesan cheese, and a lemon, dill, wine and butter sauce. Green onion garnish

STEAK FRITES * **\$14**
Grilled steak with Sierra Nevada Brewing Porter compound butter. Served with Tyler's famous hand cut fries and a fresh cucumber salad

CHICKEN AND DUMPLINGS * **\$10**
Chicken, fresh herbs, and vegetables slow simmered in house-made chicken stock and topped with buttermilk drop dumplings

ROASTED CHICKEN WITH BROCCOLI CASSEROLE * ^{GS} **\$14**
Half a chicken roasted with lemon, thyme and garlic, served with a cheesy broccoli cassarole

BEER BATTERED FISH AND CHIPS **\$13**
Hand-dipped beer battered cod, fried golden brown and served with Tyler's famous garlic fries and coleslaw, tartar sauce and malt vinegar are available upon request

SIDES \$2

- BROCCOLI CASSEROLE
- CORN PUDDING
- BOURBON SMASHED SWEET POTATOES ^{GS}
- GARLIC FRIES ^{GS}
- CUCUMBER SALAD ^{GS}
- POTATO CHIPS
- SWEET POTATO FRIES ^{GS}
- MUSTARD GREENS ^{GS}
- COLESLAW ^{GS}

DRINKS

- SODAS** **\$2**
Pepsi products. Selection may vary on location
- ICED TEA** **\$2**
- AQUAFINA BOTTLED WATER** **\$2**
- SAN PELLEGRINO** **\$4**
- ASSORTED JUICES** **\$2**
Orange, Apple, Pineapple, Grapefruit
- LOCALLY ROASTED COFFEE** **\$2**
- ASSORTED HOT TEAS** **\$2**