

TYLER'S

— TAPROOM —

STARTERS

DEVILED EGGS WITH PIMENTO CHEESE AND BACON \$6
Six halves stuffed with our house made pimento cheese and smoked bacon

GARLIC FRIES \$6.50
Hand cut fries tossed in fresh garlic and kosher salt

- Add cheese \$1.50
- Add bacon and chili \$3
- Add chili and cheese \$3

LOADED TOTS \$9
Crispy tater tots covered in queso, chopped bacon, scallions and sour cream.

ROASTED JALAPENO HUMMUS WITH HOUSE-MADE PIMENTO CHEESE \$8
Served with carrots, celery and pita bread

SPINACH AND ARTICHOKE DIP \$7
Smoked gouda, parmesan, and mozzarella cheese melted with spinach and artichokes served with tortilla chips.

BIG HOT PRETZEL \$8
Served with hot mustard and queso.

CAROLINA NACHOS \$10.50
A pile of tortilla chips topped with house smoked pulled pork, queso dip, tyler's hot sauce, BBQ rub and chopped scallions.

FAMOUS FRIED PICKLES \$6
Served with house-made ranch

HOUSEMADE QUESO \$6
Served with tortilla chips

TYLER'S NACHOS  \$8.5
A pile of tortilla chips with spicy queso, lettuce, fresh salsa, sour cream, and jalapenos

WINGS

Additional ranch, blue cheese are \$.50

CHICKEN WINGS ^{GS} 7 - \$8.75 | 14 - \$16.50
Classic fried wings served with house-made ranch or blue cheese dressing and celery.

CHICKEN TENDERS 7 - \$9 | 13 - \$15
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
- HONEY GARLIC
- BOURBON BBQ
- HONEY DIJON
- TERIYAKI
- SWEET KOREAN
- RANCH DUSTED

SOUPS

BREWERS MEAT CHILI \$5.25 / 8

VEGETARIAN CHILI \$4.50 / \$7

SOUP OF THE DAY MP

TYLER'S SIGNATURE ITEMS =

SALADS

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

THE CAESAR (S)\$6 (L)\$10
Romaine lettuce, croutons, parmesan cheese

HOUSE SALAD ^V (S)\$5.5 (L)\$11
Mixed greens, tomatoes, cucumber, red onion, crutons

PEAR SALAD ^V ^{GS}  \$12.5
Mixed greens, candied walnuts, crumbled blue cheese, fresh sliced pears, shaved red onion, spicy mustard vinaigrette

SOUTHERN CHICKEN SALAD \$13
Mixed greens, cherry tomato, cheddar cheese, sliced cucumber, hard boiled egg, ranch dressing. Choice of grilled or fried chicken.

ADD ONS:

CHICKEN
Grilled ^{GS} or Fried \$4

PORTABELLO MUSHROOM ^V
Marinated, Roasted and Sliced \$4

SHRIMP *
Blackened, Fried or Grilled \$8

^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

PULLED PORK \$9
Slow smoked pork shoulder from our smokehouse, topped with eastern nc vinegar bbq sauce served on a brioche bun with cole slaw.

BUFFALO CHICKEN \$10
and breaded chicken breast tossed in our buffalo sauce and topped with melted provolone cheese, served with lettuce tomato onion on a locally made brioche bun with a side of ranch.

CAROLINA CUBAN  \$9
Our version of a classic with house smoked pulled pork, ham, mustard, pickles, and melted swiss cheese.

THE PORTOBELLO \$10
Balsamic roasted portobello caps, roasted red peppers, and fresh mozzarella on a locally made brioche bun.

SHRIMP PO BOY \$13
Crispy fried shrimp, shredded lettuce, diced tomato, and tartar sauce on a toasted hoagie roll.

FRIED GREEN TOMATO BLT  \$10
Southern twist on the classic BLT! Toasted Neomonde's sourdough with pimento cheese, bacon, lettuce, and fried green tomatoes.

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 \$13
Cheddar cheese, bourbon bbq sauce, crispy smoked bacon, fried onion straws, lettuce, tomato and dill pickle chips on a local brioche bun.

BACON BLUE \$13
House smoked bacon, crumbled blue cheese, lettuce, tomato, onion and dill pickle chips on a local brioche bun.

TAPROOM BURGER  \$10
Our basic burger. Topped with lettuce, sliced tomato and red onion. Choice of cheese (yellow cheddar, american, swiss, provolone, smoked cheddar or smoked blue cheese)

PIM BURGER \$13
Pimento cheese, crispy bacon, fried green tomato, lettuce, onion on a local brioche bun.

CAROLINA BURGER \$12
Chili, melted cheddar cheese, coleslaw, and diced red onion

ENTREES

CHICKEN POT PIE \$10
White meat chicken in a creamy sauce with onions carrots celery and peas topped with puff pastry.

SHRIMP AND GRITS \$18.5
Sauteed shrimp in a lobster cream sauce with shiitake, bacon, tomato and scallions over local cheddar cheese grits.

FISH TACO \$12
Traditional fish tacos with white sauce and chopped cabbage rolled in a flour tortilla.

SHORT RIB STEW  \$17
Braised angus beef short ribs with natural jus, over mashed potatoes.

FISH AND CHIPS \$15.5
hand battered cod served over our famous garlic fries with tartar sauce and lemons.

FRIED PORK CHOP DINNER \$12
With your choice of 2 sides

SIDES \$3

MASHED POTATOES	MUSTARD GREENS	GARLIC FRIES
CHEESE GRITS	FRIED OKRA	COLESLAW
FRIED APPLES	HOUSE MADE CHIPS	PLAIN FRIES
SWEET FRIES		

PREMIUM SIDES

GARLIC FRIES	MACARONI N CHEESE \$7.50
W/ CHEESE \$4.50	STEAMED BROCCOLI \$4.50
W/ BACON AND CHEESE \$6	HUGE BAKED SWEET POTATO WITH CINNAMON BROWN SUGAR BUTTER \$6
W/ CHILI AND CHEESE \$6	

ADD TO YOUR MEAL



GRILLED CHICKEN \$4	SIDE RANCH
FRIED CHICKEN \$4	SM/LG .50/1.00
SHRIMP \$8	
ADD BURGER \$6	ADD HONEY DIJON SAUCE 2OZ
ADD TURKEY BURGER \$6	
ADD VEGGIE BURGER \$6	

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

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