



OPENING PITCH

BAVARIAN PRETZEL	10
Giant soft pretzel served with Baller Beer cheese or pimento cheese & spicy brown mustard	
TRIPLE PLAY	12
House-fried chips served with Baller Beer cheese, pimento cheese and house smoked poblano guac	
STUFFED HUSHPUPIES	8
Golden fried hushpuppies filled with pimento cheese	
FRIED GREEN TOMATO CAPRESE	8
Layered with fresh mozzarella and drizzled with balsamic glaze	
 KICKIN' CHEESE CURDS	10
Golden fried cheese curds served with chipotle ranch	
DEVILED EGGS	8
Classic tavern style with smoked paprika	
LOADED NACHOS	10
House cooked chips loaded with beer cheese, black bean & corn salsa, smoked poblano guacamole, sour cream, fresh jalapeños and cilantro grilled chicken +6 shaved steak +8	

SALADS

Signature Tavern Salads

COBB

romaine lettuce, tomato, bacon, hard boiled eggs,
smoked poblano guac, blue cheese crumbles

HOUSE

mixed greens, shredded cheese, tomato,
red onion, cucumber

CAESAR

romaine lettuce, shaved parmesan cheese,
garlic croutons, house made dressing

10

TOP WITH PROTEIN

salmon +8 | grilled chicken +6 | crispy chicken +6
shrimp (5) +7 | steak * +8

Ranch • Bleu Cheese • Honey Mustard
Lemon Vinaigrette • Balsamic Vinaigrette

TAVERN PLATES

SMOTHERED PORK CHOP	18
Thick cut, bone-in pork chop, smothered with caramelized onions and rich gravy, served with sweet potato mash and broccoli. (Chops require a minimum of 25 minutes to prepare.)	
SOUTHERN STYLE CHICKEN BREAST	17
6oz chicken breast, grilled or fried, served with your choice of two sides.	
SALMON FILLET	17
8oz salmon, grilled or blackened, served with seasoned wild rice and balsamic grilled vegetables.	
 FISH & CHIPS	15
Two 4oz crispy battered cod fillets, served with fries and white slaw.	
STEAK FRITES*	24
12oz NY Strip grilled to perfection and boldly finished with a smoky chipotle cream sauce (add a second side +2)	
GROWN UP MAC & CHEESE	10
Creamy mac & cheese topped with sautéed garlic, onions, peppers, and broccoli, finished with shaved parmesan, green onions, and a sriracha drizzle. Chicken +6 Steak * +9 Shrimp +7	
SHRIMP & GRITS	21
Lightly blackened shrimp sautéed to perfection and served over creamy stone-ground cheddar grits. Finished with a rich, smoky bacon cream sauce with garlic, onions, and peppers.	

TAVERN WINGS

6 WINGS — 10

8 WING BASKET — 15

served with fries

12 WINGS — 17

SAUCE EM'

Buffalo
Cheerwine BBQ
Garlic Parmesan
Alabama White
Korean BBQ
Lemon Pepper
Dry Rub

HANDHELDS

includes your choice of one side

TRADITIONAL CLUB	12
Pit smoked turkey, beechwood smoked ham, applewood smoked bacon, lettuce, tomato, mayo, served on toasted sourdough.	
CANNON CLUB	13
6oz chicken breast, crispy or grilled, applewood smoked bacon, smoked garlic aioli, smoked poblano guac, mixed greens, tomato, served on potato bun.	
BALLPARK PHILLY	15
Shaved steak or grilled chicken, sauteed onions and peppers, provolone cheese, on a toasted hoagie roll.	
BLACKENED SALMON BLT	15
4oz blackened salmon, applewood smoked bacon, mixed greens, tomato, dill caper aioli, served on toasted sourdough	
VEGGIE WRAP	12
Grilled mixed veggies, smoked poblano guac, wrapped in a grilled flour tortilla.	

BURGERS

includes your choice of one side

TAVERN BURGER*	16
Pimento cheese, spiced candied bacon, fried green tomato, pickles.	
ALL-AMERICAN*	14
American cheese, lettuce, tomato, red onion.	
BOURBON BURGER*	15
Cheddar cheese, bourbon bacon jam, crispy onions.	
THE HEAVY HITTER*	14
Chipotle gouda, smoked garlic aioli, applewood smoked bacon.	
 RODEO RANCH BURGER*	16
Cheddar cheese, crispy onions, jalapeños, applewood smoked bacon, BBQ sauce, ranch drizzle.	

SIDES

FRIES	4	BRUSSEL SPROUTS	6
BROCCOLI	4	BALSAMIC GRILLED VEGGIES	6
MAC & CHEESE	5	SWEET POTATO MASH	4
SLAW (RED OR WHITE)	3	FIRE ROASTED CORN	4
WILD RICE	4	SIDE SALAD	5
		w/jalapeno and onion	

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

For parties of 8 or more, a 20% gratuity will be automatically added to your check. Thank you for dining with us!



DRAFT

BEER

Proudly brewed onsite by Cabarrus Brewing Co.

BALLER BEER 4.4%

American Lager // Light Body, Low Bitterness

LOOMWORKER BROWN ALE 4.7%.

Brown Ale // Medium body with balanced bitterness and dry finish

BITTERS UP 5.2%

Classic English beer with strong malty backbone

FOUL LINE FOGGY IPA 7%

New England Hazy IPA // Smooth mouthfeel, tropical aromas

UNDER THE LIGHTS 4.9%

Dark Lager with medium-low body, mild roasted notes and a subtle sweetness balanced by a moderate bitterness and a clean dry finish

TALL BOYS

ROCKY RIVER WEST COAST IPA, 6.5%	8
COTTON BLONDE ALE, 4.7%	6
VANILLA COFFEE BLONDE, 4.7%	7
SOUR DROP (CHERRY LEMON) ALE, 5.3%	8
FLAT ROCK APPLE CIDER, 6%	8
FLAT ROCK CIDER (ROTATING FLAVOR), 6%	8
BLACK CHERRY WHITE CLAW 5%	6
COORS LIGHT 4.2%	6
MILLER LITE 4.2%	6

NA BEVERAGES

CABARRUS COTTON NA BLONDE 0.0%	5
SHANIA SPARKLING WHITE	6

COCKTAILS

ESPRESSO MARTINI	13
Vodka, Cold Brew, Kahlua, Simple Syrup	
KENTUCKY MULE	12
Bourbon, Ginger Beer, Lime Juice	
TRANSFUSION	13
Vodka, Grape Juice, Ginger Ale, Lime	
BRAMBLE	13
Vodka, Lemon Juice, Puree Of Your Choice!	
LAVENDER SPRITZ	15
Pea Flower Gin, Triple Sec, Lavender Syrup, Lemon Juice, Soda	
TEQUILA MOCKINGBIRD	13
Tequila, Spicy Agave, Watermelon Puree, Lime Juice, Tajin Rim	
HOT HONEY PEACH WHISKEY SOUR	12
Bourbon, Peach Puree, Hot Honey, Lemon Juice, Cherry	
ANDY'S MARTINI	13
"Bruised and Bone-Dry" Grey Goose, Frosty, with a Twist	
STRAWBERRY FIZZ	13
Vodka, Strawberry Puree, Lime Juice, Prosecco	
THE TAVERN SLUSHIE	13
Seasonal selection — ask your server.	

MOCKTAILS -7-

MOST COCKTAILS ON OUR MENU CAN BE CRAFTED AS A MOCKTAIL — KEEPING THE BOLD FLAVORS, FRESH INGREDIENTS, AND SOUTHERN SPIRIT, MINUS THE ALCOHOL.



House Cocktail

SMOKED
OLD FASHIONED

Featuring Southern Grace Distilleries
Conviction Bourbon

15

WEEKLY SPECIALS

MARTINI MONDAY	WHISKEY WEDNESDAY
\$2 OFF House Martinis	\$2 OFF Pours & Cocktails
TALLBOY TUESDAY	THIRSTY THURSDAY
\$2 OFF all 16oz Cans	\$2 OFF Draft Beers
SUDSY SUNDAY	
\$30 Domestic Beer Buckets (+5 for Craft Beer) \$20-\$25 Draft Pitchers	