

Lunch Menu

SOUP & GREENS

Chopped Wedge 14 | 16 (GF)

Cherry Tomato | Red Onion
Bacon | Blue Cheese | Avocado

Tavern 14 | 16 (GF) ♥

Mixed Greens | Pecans | Blue Cheese
Red Onions | Red Wine Vinaigrette

Autumn Gather Salad 14 | 16 (GF) ♥

Arugula | Kale | Goat Cheese | Pear | Sweet & Spicy Walnuts
Pickled Cranberries | Champagne Vinaigrette

Soup of the Day 8

Caesar 13 | 16 ♥

Salad Add-Ons:

Steak* 12 | Grilled or Crispy Chicken 9 | Grilled Shrimp 11 | Grilled Salmon* 12

STARTERS

Wings (Choose a Flavor) 14

Lemon Pepper (GF) | Buffalo
Bourbon Honey Dijon

Mexican Street Corn Dip 13 ♡

Golden Sweet Corn | Crema | Cotija
Cilantro | Tajín | Tortilla Chips

Pork & Vegetable Egg Roll 4

Sweet Chili Sauce

Loaded Queso Dip 11

Chorizo | Green Onions
Cilantro | Corn Chips

Crispy Baby Back Ribs 15

Ancho Agave BBQ Sauce | Apple Slaw
Scallions

Soft Pretzel Sticks 9 ♡

Cheese Fondue

THE
Tavern

SAMMY

Choice:

Fruit | Loaded Potato Salad | Fries | Side Caesar Salad or Tavern Salad

Italian Grilled
Chicken Sandwich 16 ♥

Mozzarella | Pesto Aioli | Arugula
Balsamic Glaze | Prosciutto
Focaccia Roll

Tavern Burger:*
Beef, Turkey, or Plant-Based 17
Choice of: Blue Cheese | Cheddar | Swiss
Brioche Bun

Blackened Fish Tacos 17 ♥

Corn or Flour Tortillas
Smoked Honey | Lime Crema
Chipotle Slaw

Reuben: Corned Beef
or Turkey 15
Russian Dressing | Swiss | Sauerkraut
Rye Bread

Chili Dog 10
Chili | Cheddar Cheese | Diced Onion
Brioche Bun

Smoked Pork Grilled Cheese 14
Smoked Pork | Camembert
Jalapeño Cranberry Chutney
Sourdough

PIE

7 4 Inch GF Crust Available Upon Request

The Works 22
Pepperoni | Italian Sausage
Peppers | Onions
Mushrooms | Tomatoes

Margherita 22 ♡
Fresh Mozzarella | Tomato
Basil Pesto

Hot Honey Sausage 22
Red Sauce | Italian Sausage
Mozzarella | Calabrian Chili
Hot Honey Drizzle

Whipped Goat Cheese 20 ♡
Whipped Goat Cheese
Caramelized Onion | Sage
Roasted Mushroom | Arugula Pesto

BBQ Chicken 22
BBQ Chicken | Cheddar
Pickled Red Onion | Alabama White Sauce
Scallions

Pepperoni 21

Cheese 20 ♡

♥ indicates heart-healthy meal

♡ indicates vegetarian meal

*Advisory: The consumption of raw or undercooked foods, such as meat, fish, and eggs, which may contain harmful bacteria, could cause serious illness or death. For the enjoyment of all Members and guests, the audible use of cellular phones is prohibited inside the restaurant.

THE Tavern

Bar Bites

GREENS

Chopped Wedge 14 | 16 (GF)

Cherry Tomato | Red Onion
Bacon | Blue Cheese | Avocado

Tavern 14 | 16 (GF) ♥

Mixed Greens | Pecans | Blue Cheese
Red Onions | Red Wine Vinaigrette

Salad Add-Ons:

Steak* 12 | Grilled or Crispy Chicken 9
Grilled Shrimp 11 | Grilled Salmon* 12

STARTERS

Loaded Queso Dip 11

Chorizo | Green Onions
Cilantro | Corn Chips

Wings (Choose a Flavor) 14

Lemon Pepper (GF) | Buffalo
Bourbon Honey Dijon

Pork & Vegetable Egg Roll 4

Sweet Chili Sauce

SAMMY

Choice:

Fruit | Loaded Potato Salad | Fries | Side Caesar Salad or Tavern Salad

Reuben: Corned Beef or Turkey 15

Russian Dressing | Swiss
Sauerkraut | Rye Bread

Tavern Burger*:

Beef, Turkey, or Plant-Based 17

Choice of: Blue Cheese | Cheddar | Swiss
Brioche Bun

Chili Dog 10

Chili | Cheddar Cheese | Diced Onion | Brioche Bun

♥ indicates heart-healthy meal

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THE Tavern

SOUP & GREENS

Chopped Wedge 14 | 16 (GF)
Cherry Tomato | Red Onion | Bacon
Blue Cheese | Avocado

Tavern 14 | 16 (GF) ♥
Mixed Greens | Pecans | Blue Cheese
Red Onions | Red Wine Vinaigrette

Autumn Gather Salad 14 | 16 (GF) ♥
Arugula | Kale | Goat Cheese | Pear | Sweet & Spicy Walnuts
Pickled Cranberries | Champagne Vinaigrette

Soup of the Day 8

Caesar 13 | 16 ♥

Salad Add-Ons:

Steak* 12 | Grilled or Crispy Chicken 9 | Grilled Shrimp 11 | Grilled Salmon* 12

STARTERS

Wings (Choose a Flavor) 14
Lemon Pepper (GF) | Buffalo
Bourbon Honey Dijon

Crispy Baby Back Ribs 15
Ancho Agave BBQ Sauce | Apple Slaw
Scallions

Loaded Queso Dip 11
Chorizo | Green Onions
Cilantro | Corn Chips

Mexican Street Corn Dip 13 ♡
Golden Sweet Corn | Crema | Cotija
Cilantro | Tajin | Tortilla Chips

Pork & Vegetable Egg Roll 4
Sweet Chili Sauce

Crispy Calamari 16
Sweet Chili Sauce | Lemon Aioli

Tuna Tataki 16 (GF)
Cucumber Salad | Pickled Carrots

Soft Pretzel Sticks 9 ♡
Cheese Fondue

SAMMY

Choice:

Fruit | Loaded Potato Salad | Fries | Side Caesar Salad or Tavern Salad

Italian Grilled
Chicken Sandwich 16 ♥

Mozzarella | Pesto Aioli | Arugula
Balsamic Glaze | Prosciutto
Focaccia Roll

Blackened Fish Tacos 17 ♥

Corn or Flour Tortillas
Smoked Honey | Lime Crema
Chipotle Slaw

Smoked Pork Grilled Cheese 14

Smoked Pork | Camembert | Jalapeño
Cranberry Chutney | Sourdough

Tavern Burger:*
Beef, Turkey, or Plant-Based 17

Choice of: Blue Cheese | Cheddar | Swiss
Brioche Bun

Vegetarian Bean &
Cheese Burrito 17 ♡

Oaxaca Cheese | Pinto Beans
Cilantro Rice | Pico de Gallo | Queso
Salsa Verde

Huzzah-Wich 18

Our tavern style sandwiches built on our
house-crafted freshly baked pizza dough

Nana's Meatball

Meatballs | Mozzarella | Parmesan
Arugula | Balsamic Glaze | Garlic Aioli

Chicken Caesar

Grilled Chicken | Caesar Dressing
Parmesan

ENTRÉES

Honey Glazed
Verlasso Salmon 29 ♥

Zuppa Toscana

Shake & Bake Pork Chop 29

Candy Apple Mostarda
Smoked Gouda Bacon Mac & Cheese
Charred Broccolini

Grilled NY Strip* 31 (GF)
Butternut Squash Purée | Crispy Brussels
Parmesan | Chimichurri

Adobo Chicken Bowl 26 (GF)

Chicken Thighs | Pinto Beans | Corn
Jalapeño | Lime Crema | Guacamole
Cilantro Lime Rice | Pickled Red Onions

PIE

14 Inch GF Crust Available Upon Request

The Works 22

Pepperoni | Italian Sausage
Peppers | Onions | Mushrooms
Tomatoes

Margherita 22 ♡

Fresh Mozzarella | Tomato
Basil Pesto

Hot Honey Sausage 22

Red Sauce | Italian Sausage
Mozzarella | Calabrian Chili
Hot Honey Drizzle

Whipped Goat Cheese 20 ♡

Whipped Goat Cheese
Caramelized Onion | Sage
Roasted Mushroom | Arugula Pesto

BBQ Chicken 22

BBQ Chicken | Cheddar | Pickled Red Onion
Alabama White Sauce | Scallions

Pepperoni 21

Cheese 20 ♡

THE Tavern

SWEET SMALL BITES

Handcrafted in our Pastry Kitchen

Dutch Apple Cobbler 10
Apple Compote | Streusel | Caramel Sauce

Reynolds Mud Pie 10
Oreo | Chocolate & Caramel Sauce

Goosey S'mores Brownie (for 4) 14
Marshmallow | Caramel
Ice Cream | Graham Cracker

Portuguese Doughnuts 10
Caramel & Lemon Curd

Ice Cream & Sorbet 8
Vanilla Bean (GF) | Salted Caramel Bourbon
Meyer Lemon Sorbet (GF)

NIGHTCAP

12

Sweet Reserve
Caramel Espresso Martini
Van Gogh Dutch Caramel Vodka | Owen's Espresso Martini Mix

Proof In The Pudding
Banana Bread Old Fashioned
Old Forester Bourbon | Banana Liqueur | Demerara Syrup
Angostura Bitters | Black Walnut Bitters | Orange Peel

THE Tavern

SWEET FINISHES

DESSERT WINES

By The Glass

- 2024 Château Moncontour Demi-Sec 11
Vouvray
- 2019 Jackson-Triggs Ice Wine 14
Columbia Valley
- 2017 Dolce By Far Niente Late Harvest 22
Napa Valley

FORTIFIED WINES

By The Glass

- NV Taylor Fladgate Fine Ruby Porto 8
Portugal
- NV Graham's "Six Grapes" Reserve Porto 14
Portugal
- NV Quinta do Noval 10Yr Tawny Porto 17
Portugal

COFFEE

- Brewed Coffee 3
- Espresso 4
- Café Au Lait 5
- Espresso Con Panna 5
- Cappuccino 6
- Caffè Americano 5
- Latte 6

HOT TEA

- 5
- English Breakfast
- Egyptian Chamomile
- Organic Peppermint
- Red Raspberry
- Japanese Sencha

HANDCRAFTED COCKTAILS

12

Oconee Sunset

Spicy Margarita

Patrón Silver, Patrón Citrónge Orange & Jalapeño Liqueur, Pineapple Juice, Dehydrated Orange, Tajín

The Red Drake

Autumn Gin Negroni

Farmer's Organic Gin, Campari, Sweet Vermouth

Back Nine Bliss

Madras

Deep Eddy Pineapple Vodka, Cranberry Juice, Fresh Orange Juice, Lime Wedge

Sun Chaser

Rum Cocktail

Don Q Naranja Rum, Passionfruit Syrup, Lime Juice, Dehydrated Lime, Mint

Branson Bluff Bluebird

Blueberry Lemon Drop Martini

Deep Eddy Lemon Vodka, Citrus Liqueur, Blueberry Syrup, Sugared Rim

Forbidden Fruit

Bourbon Cocktail

Forbidden Bourbon, Pear Syrup, Lemon Juice, Honey, Angostura Bitters

Bogey Buster

Kentucky Mule

Michter's Small Batch Bourbon, Lime Juice, Ginger Beer, Lime

Hold My Calls

Pecan Old Fashioned

Four Roses Small Batch, Rivulet Pecan Liqueur, Demerara Syrup, Black Walnut Bitters

Velvet Rope

Grapefruit Martini

Deep Eddy Ruby Red Vodka, Citrus Liqueur, Grapefruit Juice, Sugared Rim

VODKA

Belvedere	12
Chopin	12
Deep Eddy	9
Grey Goose	12
Ketel One	11
Ketel One Citroen	11
Ketel One Oranje	11
Tito's	10

GIN

Beefeater	10
Bombay Sapphire	11
The Botanist	12
Hendrick's	11
Tanqueray	10
Farmer's Organic	7

TEQUILA

Casamigos Blanco	22
Casamigos Reposado	24
Jose Cuervo Reserva De La Familia Extra Añejo	40
Maestro Dobel Reposado	16
Maestro Dobel Añejo	18
Lalo Blanco	15
Cuervo Tradicional Blanco	9
Clase Azul Plata	35
Clase Azul Reposado	40
Clase Azul Gold	65
Clase Azul Añejo	85
Clase Azul Ultra Añejo	265

RUM

Bacardi	10
Mount Gay "Eclipse"	9
Mount Gay Silver	9
Captain Morgan	10
Zaya 16yr	12

CORDIALS

Gozio Amaretto	10
Bhaktā 50yr Armagnac	60
Baileys Irish Cream	11
Campari	10
Frangelico	12
Hennessy XO	35
Kahlúa	11
Rémy Martin XO	45
Romana Sambuca	9
Southern Comfort	9

THE WHISKEY TRAIL

(Limited Availability on Select Items)

COLORADO

Stranahan's "Sherry Cask"	14
Tin Cup 10Yr	12

NEW YORK

Hillrock Estate "Solera Aged"	24
Widow Jane	22

KENTUCKY

Angel's Envy	18
Forbidden	18
Barrell "Dovetail"	19
Barrell "Batch 032"	19
Barrell Gray Label 15yr	28
Barton 1792 Small Batch	10
Basil Hayden	16
Blanton's	21
Blood Oath	35
Booker's	28
Buffalo Trace	13
Eagle Rare 10Yr	13
E.H. Taylor, Jr. Small Batch	25
Elijah Craig Small Batch	11
Four Roses Small Batch	13
Heaven Hill Bottled-In-Bond	15
Kentucky Owl "Confiscated"	30
Knob Creek	11
Larceny	10
Maker's Mark	12
Michter's Small Batch	12
Old Forester	9
Old Forester 1910	18
Rabbit Hole "Heigold"	18
Russell's Reserve Single Barrel	14
Stagg	20
Woodford Reserve	13
Woodford Reserve Baccarat Edition	250
Woodford Reserve Batch Proof	32

NEVADA

Frey Ranch	13
Smoke Wagon Small Batch	13
Smoke Wagon "Uncut & Unfiltered"	24

TENNESSEE

Jack Daniel's	10
Sweetens Cove 13yr	45
Sweeten's Cove Cask Strength	45

VIRGINIA

Bowman Bros. Single Barrel	14
Bowman Bros. Small Batch	12
John J. Bowman Single Barrel	18

EXCLUSIVE PRIVATE BARREL SELECTIONS

Maker's Mark 46	22
Elijah Craig 8yr	26
Jack Daniel's Single Barrel	15
Maestro Dobel Añejo	18

THE WHISKEY TRAIL

(Limited Availability on Select Items)

RYE WHISKEY

Barrell "Seagrass"	19
Barrell Gold Label 20yr "Seagrass"	65
Blackened x Willett	35
E.H. Taylor, Jr.	28
Elijah Craig	11
Lock, Stock & Barrel 20yr	60
Rabbit Hole "Boxergrail"	18
Russell's Reserve 6yr	14
Sagamore Spirit	10
Sazerac 6yr	12
WhistlePig 10yr	25
WhistlePig 15yr	60
WhistlePig 18yr	85
WhistlePig "The Boss Hog V"	100
WhistlePig "The Boss Hog VI"	100
WhistlePig "The Boss Hog VII"	100
WhistlePig "The Boss Hog VIII"	100
WhistlePig "The Boss Hog IX"	100
Wild Turkey "Rare Breed"	14
Woodford Reserve	13

CANADA

Canadian Club	7
Crown Royal	12
Crown Reserve	20
Crown XR	35
Seagram's 7	7
Seagram's VO	7

IRELAND

Bushmills	10
Green Spot	22
Jameson	11
Yellow Spot	36

THE WHISKEY TRAIL

(Limited Availability on Select Items)

SCOTLAND

Balvenie 12yr	15
Chivas Regal 12yr	14
Dalwhinnie 15yr	19
Dewar's	11
Glenfarclas 40yr	132
Glenfiddich 12yr	18
Glenfiddich 16yr	25
Glenfiddich 18yr	40
Glenlivet 12yr	15
Glenlivet 15yr	25
Glenlivet 18yr	38
Glenlivet 21yr	74
Glenmorangie 10yr	21
Glenmorangie 18yr	49
Johnnie Walker Red	10
Johnnie Walker Black	13
Johnnie Walker Blue	82
Laphroaig 10yr	14
Lagavulin 16yr	27
Macallan 12yr	18
Macallan "Classic Cut"	39
Macallan 18yr	121
Macallan Rare Cask	111
Macallan 25yr	315
Rosebank 30yr	425
Talisker 10yr	19
Talisker 18yr	39

BEER

DOMESTIC

4.25

Bud Light

Budweiser

Coors Light

Michelob Ultra

Miller Lite

CRAFT

6

Creature Comforts Brewing Co. "Classic City" Lager

Terrapin "High & Hazy" IPA

Allagash White Belgian Wheat

Sweetwater 420 Extra Pale Ale

Woodchuck Amber Hard Cider

Athletic Brewing Co. "Upside Dawn" Golden Ale (NA)

IMPORT

5.25

Amstel Light

Corona

Guinness

Heineken

Stella Artois

Peroni (NA)

HARD SELTZER

6

High Noon Black Cherry

High Noon Grapefruit

High Noon Pineapple

THE Tavern

STARTERS

Mexican Street Corn Dip 13

Golden Sweet Corn | Crema | Cotija
Cilantro | Tajin | Tortilla Chips

Crispy Calamari 16

Sweet Chili Sauce | Lemon Aioli

Crispy Baby Back Ribs 15

Ancho Agave BBQ Sauce | Apple Slaw
Scallions

Soft Pretzel Sticks 9

Cheese Fondue

Wings (Choose a Flavor) 14

Lemon Pepper (GF) | Buffalo
Bourbon Honey Dijon

Pork & Vegetable Egg Roll 4

Sweet Chili Sauce

Loaded Queso Dip 11

Chorizo | Green Onions
Cilantro | Corn Chips

SOUP & GREENS

Chopped Wedge 14 | 16 (GF)

Cherry Tomato | Red Onion | Bacon
Blue Cheese | Avocado

Caesar 13 | 16

Autumn Gather Salad 14 | 16 (GF)

Arugula | Kale | Goat Cheese | Pear | Sweet & Spicy Walnuts
Pickled Cranberries | Champagne Vinaigrette

Tavern 14 | 16 (GF)

Mixed Greens | Pecans
Blue Cheese | Red Onions
Red Wine Vinaigrette

Soup of the Day 8

Salad Add-Ons:

Steak* 12 | Grilled or Crispy Chicken 9

Grilled Shrimp 11 | Grilled Salmon* 12

SAMMY

Choice:

Fruit | Loaded Potato Salad | Fries | Side Caesar Salad or Tavern Salad

Italian Grilled

Chicken Sandwich 16

Mozzarella | Pesto Aioli | Arugula
Balsamic Glaze | Prosciutto
Focaccia Roll

Blackened Fish Tacos 17

Corn or Flour Tortillas
Smoked Honey | Lime Crema
Chipotle Slaw

Smoked Pork

Grilled Cheese 14

Smoked Pork | Camembert
Jalapeño Cranberry Chutney
Sourdough

Chili Dog 10

Chili | Cheddar Cheese
Diced Onion | Brioche Bun

Tavern Burger*

Beef, Turkey, or Plant-Based 17

Choice of: Blue Cheese | Cheddar
Swiss | Brioche Bun

Huzzah-Wich 18

Our tavern style sandwiches
built on our house-crafted freshly
baked pizza dough

Nana's Meatball

Meatballs | Mozzarella | Parmesan
Arugula | Balsamic Glaze | Garlic Aioli

Chicken Caesar

Grilled Chicken | Caesar Dressing
Parmesan

 indicates heart-healthy meal

 indicates vegetarian meal

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THE Tavern

706.467.1644 | ReynoldsLakeOconee.com | 1145 National Drive | Greensboro, Georgia 30642

PIES

14 Inch

GF Crust Available Upon Request

The Works 22

Pepperoni | Italian Sausage | Peppers | Onions
Mushrooms | Tomatoes

Margherita 22

Fresh Mozzarella | Tomato | Basil Pesto

Hot Honey Sausage 22

Red Sauce | Italian Sausage | Mozzarella
Calabrian Chili | Hot Honey Drizzle

Whipped Goat Cheese 20

Whipped Goat Cheese | Caramelized Onion | Sage
Roasted Mushroom | Arugula Pesto

BBQ Chicken 22

BBQ Chicken | Cheddar | Pickled Red Onion
Alabama White Sauce | Scallions

Pepperoni 21

Cheese 20

ENTRÉES

Shake & Bake Pork Chop 29

Candy Apple Mostarda
Smoked Gouda Bacon Mac & Cheese
Charred Broccolini

Adobo Chicken Bowl 26 (GF)

Chicken Thighs | Pinto Beans | Corn | Jalapeño
Lime Crema | Guacamole | Cilantro Lime Rice
Pickled Red Onions

Honey Glazed Verlasso Salmon 29

Zuppa Toscana

Grilled NY Strip* 31 (GF)

Butternut Squash Purée | Crispy Brussels
Parmesan | Chimichurri

SWEET SMALL BITES

Dutch Apple Cobbler 10

Apple Compote | Streusel
Caramel Sauce

Reynolds Mud Pie 10

Oreo | Chocolate & Caramel Sauce

Goopy S'mores Brownie (for 4) 14

Marshmallow | Caramel
Ice Cream | Graham Cracker

Portuguese Doughnuts 10

Caramel & Lemon Curd

Ice Cream & Sorbet 8

Vanilla Bean (GF) | Salted Caramel Bourbon
Meyer Lemon Sorbet (GF)

 indicates heart-healthy meal

 indicates vegetarian meal

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