

Lunch Menu

SOUP & GREENS

Chopped Wedge 10 | 15 (GF)
Cherry Tomato | Red Onion
Bacon | Blue Cheese | Avocado

Tavern 10 | 15 (GF)
Mixed Greens | Pecans | Blue Cheese
Red Onions | Red Wine Vinaigrette

Southwestern Salad 10 | 15 (GF)
Romaine | Corn | Avocado | Black Beans | Cheddar Cheese | Tomato
Roasted Red Peppers | Crispy Tortilla Strips | Cilantro Lime Ranch

Soup of the Day 7

Caesar 10 | 15

Salad Add-Ons:

Steak* 12 | Grilled or Crispy Chicken 8 | Grilled Shrimp 9 | Grilled Salmon* 11

STARTERS

Wings (Choose a Flavor) 13
Lemon Pepper (GF) | Buffalo
Thai Chili

Tempura Fried Pickles 11
Pickle Spears | Tempura Batter
Chipotle Ranch

Pork & Vegetable Egg Roll 3
Sweet Chili Sauce

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

Bocconcini & Heirloom Cherry Tomato 12 (GF)
Everything Bagel Spice | Almond Pesto
Aged Sherry Vinegar

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 14
Mozzarella | Pesto Aioli | Arugula
Balsamic Glaze | Prosciutto

Blackened Fish Tacos 16
Corn or Flour Tortillas
Smoked Honey Lime Crema
Chipotle Slaw

Chicago Dog 10
Pickle | Neon Relish | Tomato
Mustard | Onion
Sport Peppers | Poppy Seed Bun

Pork Burnt Ends Sandwich 15
Brie | Peach Bacon Jam
Apple Cider Slaw | Brioche Bun

Tomato Mozzarella Sammy 13
Sliced Mozzarella | Sliced Tomato
Torn Basil | Arugula Pesto | Balsamic Reduction

Tavern Burger:*
Beef or Turkey 15
Choice of: Blue Cheese | Cheddar | Swiss

Chipotle Chicken Salad Wrap 14
Spinach | Cucumber
Pickled Carrots | Mint

Reuben: Corned Beef
or Turkey 13
Russian Dressing | Swiss | Sauerkraut
Rye Bread

Texas Grilled Cheese 18
Grilled Shaved Steak | Bacon
American Cheese | Caramelized Onions
Cowboy Candy | BBQ Mayo

PIE

14 Inch GF Crust Available Upon Request

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

Traditional Margherita 21
Red Sauce | Fresh Mozzarella
Basil

Greek Pizza 22
Marinated Lamb | Tzatziki | Feta
Kalamata Olives | Red Onions
Roasted Tomatoes

Wild Mushroom &
Arugula 21
Wild Mushrooms | Parmesan Fondue
Mushroom Duxelle | Roasted Garlic
Arugula | Truffle Oil

Date Night Pizza 21
Applewood-Smoked Bacon
Whipped Goat Cheese | Dates |
Hot Honey | Arugula

Pepperoni 20
Cheese 19

SWEET SMALL BITES

Peaches & Cream Bread Pudding 9
Georgia Peaches | Vanilla Ice Cream

Key Lime Trifle 9
Brown Butter Cookie Crumble | Blueberries
Whipped Cream | Lime

Gooey S'mores Brownie (for 4) 12
Marshmallow | Caramel
Ice Cream | Graham Cracker

Warm Cinnamon Doughnuts 9
Caramel Sauce

Ice Cream & Sorbet 6
Vanilla Bean (GF)
Raspberry Sorbet & Berries (GF)

indicates heart-healthy 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

SOUP & GREENS

Chopped Wedge 10 | 15 (GF)
Cherry Tomato | Red Onion | Bacon
Blue Cheese | Avocado

Tavern 10 | 15 (GF)
Mixed Greens | Pecans | Blue Cheese
Red Onions | Red Wine Vinaigrette

Southwestern Salad (GF) 10 | 15
Romaine | Corn | Avocado | Black Beans | Cheddar Cheese | Tomato
Roasted Red Peppers | Crispy Tortilla Strips | Cilantro Lime Ranch

Soup of the Day 7

Caesar 10 | 15

Salad Add-Ons:
Steak* 12 | Grilled or Crispy Chicken 8 | Grilled Shrimp 9 | Grilled Salmon* 11

STARTERS

Wings (Choose a Flavor) 13
Lemon Pepper (GF) | Buffalo
Thai Chili

Whipped Feta 12
Caramelized Fennel | Grilled Naan
Smoked Honey | Garlic Crunch | Herb Salad

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

Pork & Vegetable Egg Roll 3
Sweet Chili Sauce

Bocconcini & Heirloom
Cherry Tomato 12 (GF)
Everything Bagel Spice | Almond Pesto
Aged Sherry Vinegar

Tempura Fried Pickles 11
Pickle Spears | Tempura Batter
Chipotle Ranch

Fried Brussels Sprouts 11
Sweet Chili Sauce | Chili Crisp

House-Made Guacamole 9
Tortilla Chips

Grilled Peaches & Prosciutto 14
Local Peaches | Sliced Prosciutto
Rogue Creamery Smokey Blue Cheese | Arugula
Marcona Almond Dust | Smoked Vidalia Onion Vinaigrette

Soft Pretzel Sticks 9
Cheese Fondue

SAMMY

Choice:

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

Italian Grilled
Chicken Sandwich 14
Mozzarella | Pesto Aioli | Arugula
Balsamic Glaze | Prosciutto

Blackened Fish Tacos 16
Corn or Flour Tortillas
Smoked Honey Lime Crema
Chipotle Slaw

Tomato Mozzarella Sammy 13
Sliced Mozzarella | Sliced Tomato
Tom Basil | Arugula Pesto
Balsamic Reduction

Tavern Burger:*
Beef or Turkey 15
Choice of: Blue Cheese | Cheddar | Swiss

Pork Burnt Ends Sandwich 15
Brie | Peach Bacon Jam
Apple Cider Slaw | Brioche Bun

Texas Grilled Cheese 18
Grilled Shaved Steak | Bacon
American Cheese | Caramelized Onions
Cowboy Candy | BBQ Mayo

ENTRÉES

Cedar Plank Salmon 26 (GF)
Coriander & Fennel Dust
Corn Maque Choux
Burnt Honey Vinaigrette

Grilled Pork Chop 26 (GF)
Sweet-and-Sour Collard Greens
Loaded Grits | Crispy Pork Belly

Grilled NY Strip* 31 (GF)
Boursin Mash | Roasted Mushrooms
Chili Lemon Broccolini | Tavern Steak Butter

Fish & Chips 25
Icelandic Cod | Beer Batter
Crispy Potato Wedges | Chipotle Slaw | Lemon

Adobo Chicken Bowl 24 (GF)
Chicken Thighs | Black Beans | Corn
Jalapeño | Lime Crema | Guacamole
Cilantro Lime Rice | Pickled Red Onions

Chicken Schnitzel 26
Arugula & Fennel Citrus Slaw
Heirloom Tomatoes | Lemon Caper Butter

PIE

14 Inch GF Crust Available Upon Request

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

Traditional Margherita 21
Red Sauce | Fresh Mozzarella
Basil

Greek Pizza 22
Marinated Lamb | Tzatziki | Feta
Kalamata Olives | Red Onions
Roasted Tomatoes

Wild Mushroom & Arugula 21
Wild Mushrooms | Parmesan Fondue
Mushroom Duxelle | Roasted Garlic
Arugula | Truffle Oil

Date Night Pizza 21
Applewood-Smoked Bacon
Whipped Goat Cheese | Dates
Hot Honey | Arugula

Pepperoni 20
Cheese 19

SWEET SMALL BITES

Peaches & Cream Bread Pudding 9
Georgia Peaches | Vanilla Ice Cream

Key Lime Trifle 9
Brown Butter Cookie Crumble | Blueberries
Whipped Cream | Lime

Goopy S'mores Brownie (for 4) 12
Marshmallow | Caramel
Ice Cream | Graham Cracker

Warm Cinnamon Doughnuts 9
Caramel Sauce

Ice Cream & Sorbet 6
Vanilla Bean (GF)
Raspberry Sorbet & Berries (GF)

THE Tavern

STARTERS

Tempura Fried Pickles 11

Pickle Spears | Tempura Batter
Chipotle Ranch

Fried Brussels Sprouts 11

Sweet Chili Sauce | Chili Crisp

Whipped Feta 12

Caramelized Fennel | Grilled Naan | Smoked Honey
Garlic Crunch | Herb Salad

House-Made Guacamole 9

Tortilla Chips

Grilled Peaches and Prosciutto 14

Local peaches | Sliced Prosciutto
Rogue Creamery Smokey Blue Cheese | Arugula
Marcona Almond Dust | Smoked Vidalia Onion Vinaigrette

Soft Pretzel Sticks 9

Cheese Fondue

Wings (Choose a Flavor) 13

Lemon Pepper (GF) | Buffalo
Thai Chili

Pork & Vegetable Egg Roll 3

Sweet Chili Sauce

Loaded Queso Dip 11

Chorizo | Green Onions
Cilantro | Corn Chips

Bocconcini &

Heirloom Cherry Tomato 12 (GF)

Everything Bagel Spice | Almond Pesto
Aged Sherry Vinegar

SOUP & GREENS

Chopped Wedge 10 | 15 (GF)

Cherry Tomato | Red Onion | Bacon
Blue Cheese | Avocado

Tavern 10 | 15 (GF)

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

Caesar 10 | 15

Soup of the Day 7

Southwestern Salad 10 | 15 (GF)

Romaine | Corn | Avocado | Black Beans | Cheddar Cheese | Tomato
Roasted Red Peppers | Crispy Tortilla Strips | Cilantro Lime Ranch

Salad Add-Ons:

Steak* 12 | Grilled or Crispy Chicken 8

Grilled Shrimp 9 | Grilled Salmon* 11

SAMMY

Choice:

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

Italian Grilled

Chicken Sandwich 14

Mozzarella | Pesto Aioli | Arugula
Balsamic Glaze | Prosciutto

Blackened Fish Tacos 16

Corn or Flour Tortillas
Smoked Honey Lime Crema | Chipotle Slaw

Pork Burnt Ends Sandwich 15

Brie | Peach Bacon Jam
Apple Cider Slaw | Brioche Bun

Tomato Mozzarella Sammy 13

Sliced Mozzarella | Sliced Tomato
Tom Basil | Arugula Pesto | Balsamic Reduction

Tavern Burger*:

Beef or Turkey 15

Choice of: Blue Cheese | Cheddar
Swiss

Chicago Dog 10

Pickle | Neon Relish | Tomato
Mustard | Onion
Sport Peppers | Poppy Seed Bun

Texas Grilled Cheese 18

Grilled Shaved Steak | Bacon
American Cheese | Caramelized Onions
Cowboy Candy | BBQ Mayo

 indicates heart-healthy 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

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

ENTRÉES

Fish & Chips 25

Icelandic Cod | Beer Batter | Crispy Potato Wedges
Chipotle Slaw | Lemon

Grilled Pork Chop 26

Sweet-and-Sour Collard Greens | Loaded Grits | Crispy Pork Belly

Adobo Chicken Bowl 24 (GF)

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

Cedar Plank Salmon (GF) 26

Coriander & Fennel Dust | Corn Maque Choux | Burnt Honey Vinaigrette

Grilled NY Strip* 31 (GF)

Boursin Mash | Roasted Mushrooms
Chili Lemon Broccolini | Tavern Steak Butter

Chicken Schnitzel 26

Arugula & Fennel Citrus Slaw | Heirloom Tomatoes
Lemon Caper Butter

PIE

74 Inch

GF Crust Available Upon Request

The Works 22

Pepperoni | Italian Sausage | Peppers
Onions | Mushrooms | Tomatoes

Traditional Margherita 21

Red Sauce | Fresh Mozzarella | Basil

Greek Pizza 22

Marinated Lamb | Tzatziki | Feta | Kalamata Olives
Roasted Tomatoes | Red Onions

Pepperoni 20

Cheese 19

Wild Mushroom & Arugula 21

Wild Mushrooms | Parmesan Fondue
Mushroom Duxelle | Roasted Garlic
Arugula | Truffle Oil

Date Night Pizza 21

Applewood-Smoked Bacon | Whipped Goat Cheese
Dates | Hot Honey | Arugula

SWEET SMALL BITES

Peaches & Cream Bread Pudding 9

Georgia Peaches | Vanilla Ice Cream

Warm Cinnamon Doughnuts 9

Caramel Sauce

Key Lime Trifle 9

Brown Butter Cookie Crumble | Blueberries
Whipped Cream | Lime

Goopy S'mores Brownie (for 4) 12

Marshmallow | Caramel
Ice Cream | Graham Cracker

Ice Cream & Sorbet 6

Vanilla Bean (GF)
Raspberry Sorbet & Berries (GF)



indicates heart-healthy 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.

HANDCRAFTED COCKTAILS

12

Mallory Lane Margarita

Cuervo Tradicional Blanco Tequila, Island Punch Liqueur, Blue Curaçao, Pineapple Juice, Agave Syrup

Palmer's View Paloma

Maestro Dobel Reposado Tequila, Grapefruit Juice, Campari, Agave Syrup, Lime Juice

Southern Sunset

Elijah Craig Small Batch Bourbon, Peach Purée, Iced Tea, Mint

Hong Kong Sour

Kamiki Maltage Japanese Whiskey, Ginger-Honey Syrup, Lemon Juice, Fee Foam

Spoked & Stirred

The Botanist Gin, Citrus Liqueur, Lemon Juice, Sugared Rim

Waldron's Summer Sipper

Deep Eddy Pineapple Vodka, Pineapple Juice, Lime Juice, Cucumber, Mint, Club Soda

Tybee's Tides

Cuervo Tradicional Blanco Tequila, Citrus Liqueur, Strawberry-Ginger Syrup, Fresh Sour, Tajin

Wicked Orchard

Deep Eddy Pineapple Vodka, Sour Apple Liqueur, Pineapple Juice, Apple Flag

Tropic Thunder

Bacardi Light Rum, Myers Dark Rum, Orange Juice, Pineapple Juice, Banana Liqueur, Grenadine

NIGHTCAP

12

Café de Paris

Van Gogh Espresso Vodka, Espresso, Raspberry Chocolate, Raspberries

Turner's Crest Toasted Marshmallow Old Fashioned

Four Roses Small Batch Bourbon, Monin Caramel Syrup, Monin Vanilla Syrup, Xocolatl Mole Bitters

VODKA

Belvedere	11
Chopin	11
Deep Eddy	7
Grey Goose	11
Ketel One	10
Ketel One Citroen	10
Ketel One Oranje	10
Tito's	9

GIN

Beefeater	9
Bombay Sapphire	10
The Botanist	11
Hendrick's	10
Martin Miller	7
Tanqueray	8

TEQUILA

Casamigos Blanco	20
Casamigos Reposado	22
Jose Cuervo Reserva De La Familia	40
Maestro Dobel Añejo	18
Lalo Blanco	14
Maestro Dobel "Diamante" Cristalino	16
Cuervo Tradicional Blanco	7

RUM

Cane Run	7
Captain Morgan's	8
Bacardi	9
Zaya 16yr	12

CORDIALS

Gozio Amaretto	10
Bhakta 50yr Armagnac	60
Bailey's 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
Barrell "Dovetail"	19
Barrell "Batch 032"	19
Barrell Gray Label 15yr	28
Barton 1792 Small Batch	10
Basil Hayden's	16
Blanton's	19
Blood Oath	35
Booker's	28
Buffalo Trace	12
Eagle Rare 10Yr	12
E.H. Taylor, Jr. Small Batch	25
Elijah Craig Small Batch	11
Four Roses Small Batch	12
Heaven Hill Bottled-In-Bond	15
Kentucky Owl "Confiscated"	30
Knob Creek	11
Larceny	10
Maker's Mark	11
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	12
Woodford Reserve Baccarat Edition	250
Woodford Reserve Batch Proof	32

NEVADA

Frey Ranch	13
Smokewagon Small Batch	13
Smokewagon "Uncut & Unfiltered"	24

TENNESSEE

Jack Daniel's	9
Sweeten's 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

THE RESERVES

*Please scan code to access
our most limited whiskey selections*



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	11
Crown Reserve	20
Crown XR	35
Seagram's 7	7
Seagram's VO	7

IRELAND

Bushmills	10
Green Spot	22
Jameson	10
Yellow Spot	36

THE WHISKEY TRAIL

(Limited Availability on Select Items)

SCOTLAND

Balvenie 12yr	15
Chivas Regal 12yr	14
Dalwhinnie 15yr	19
Dewars	10
Glenfarclas 40yr	132
Glenfiddich 12yr	18
Glenfiddich 18yr	40
Glenlivet 12yr	15
Glenlivet 15yr	25
Glenlivet 18yr	38
Glenlivet 21yr	74
Glenmorangie 10yr	21
Glenmorangie 18yr	49
Johnnie Walker Red	8
Johnnie Walker Black	12
Johnnie Walker Blue	82
Laphroaig 10yr	14
Lagavulin 16yr	27
Macallan 12yr	16
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 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

DESSERT WINE

By the Glass

NV	Taylor Fladgate Fine Ruby Porto <i>Portugal</i>	8
NV	Quinta Do Noval 10yr Tawny Porto <i>Portugal</i>	17
2015	Jackson-Triggs Reserve Vidal Icewine <i>Columbia Valley</i>	14