

Lunch Menu

SOUP & GREENS

Chopped Wedge 11 | 16 (GF)
Cherry Tomato | Red Onion
Bacon | Blue Cheese | Avocado

Tavern 11 | 16 (GF)
Mixed Greens | Pecans | Blue Cheese
Red Onions | Red Wine Vinaigrette

Seasonal Salad 11 | 16 (GF)
Baby Kale | Dried Cherries | Feta Cheese |
Toasted Almonds | Apple Cider Vinaigrette

Soup of the Day 7

Caesar 11 | 16

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

STARTERS

Wings (Choose a Flavor) 14
Lemon Pepper (GF) | Buffalo
Maple Chipotle

Tempura Fried Pickles 11
Pickle Spears | Tempura Batter
Chipotle Ranch

Pork & Vegetable Egg Roll 4
Sweet Chili Sauce

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

Crispy Cheese Curds 13
Calabrian Chili Jam | Pickled Peppers

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

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

Beet Grilled Cheese 13
Roasted Beets | Goat Cheese |
Arugula | Balsamic Glaze

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

Short Rib Patty Melt 18
Braised Beef | Caramelized Onions |
Gruyere Cheese | Fancy Sauce

PIE

14 Inch GF Crust Available Upon Request

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

Grilled Chicken
Bacon Ranch 22
Ranch | Mozzarella | Cheddar Cheese
| Bacon | Grilled Chicken | Onions |
Roasted Tomatoes

Italian Meatball 22
Red Sauce | Fresh Mozzarella |
Basil Pesto | Meatballs | Parmesan |
Balsamic Glaze

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

Salted Caramel Bread Pudding 9
Toffee Bits | Vanilla Bean Ice Cream

Yoo-Hoo Float & Ice Cream Sandwich 10
Vanilla Ice Cream | Caramel Pecan Cookie |
Whipped Cream | Shaved Chocolate

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)

indicates heart-healthy meal

GF items/modifications available upon request.

*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

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Blue Cheese | Avocado

Tavern 11 | 16 (GF)
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Red Onions | Red Wine Vinaigrette

Seasonal Salad (GF) 11 | 16
Baby Kale | Dried Cherries | Feta Cheese
Toasted Almonds | Apple Cider Vinaigrette

Soup of the Day 7

Caesar 11 | 16

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

STARTERS

Wings (Choose a Flavor) 14
Lemon Pepper (GF) | Buffalo
Maple Chipotle

Fried Calamari 15
Parmesan | Pomodoro

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

Pork & Vegetable Egg Roll 4
Sweet Chili Sauce

Crispy Cheese Curds 13
Calabrian Chili Jam | Pickled Peppers

Tempura Fried Pickles 11
Pickle Spears | Tempura Batter
Chipotle Ranch

Fried Brussels Sprouts 12
Hot Honey | Sriracha Aioli

Harissa Roasted Cauliflower 12 (GF)
Lime Yogurt | Chili Crunch | Cilantro

Boursin & Beef Croquettes 15
Horseradish Cream

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

Beet Grilled Cheese 14
Roasted Beets | Goat Cheese
Arugula | Balsamic Glaze

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

Nashville Hot Pork Sandwich 16
Crispy Pork | Nashville Dip
Green Apple Slaw | Brioche Bun
Garlic Aioli

Short Rib Patty Melt 18
Braised Beef | Caramelized Onions
Gruyere Cheese | Fancy Sauce

ENTRÉES

Maple Bourbon Verlasso
Salmon 28
Sweet Potato Hash | Chorizo | Spinach
Bell Peppers | Onions | Maple Bourbon Glaze

Grilled Pork Chop 28 (GF)
Brussels Sprouts | Bacon | Squash
Granny Smith Apple Jam

Grilled NY Strip* 32 (GF)
Boursin Mash | Roasted Mushrooms
Chili Lemon Broccolini | Tavern Steak Butter

Miso Glazed Corvina 29
Jasmine Rice | Bok Choy |
Harissa Roasted Cauliflower

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

Meatball Pomodoro 26
Potato Gnocchi | Burrata | Parmesan
Garlic Bread | Basil | EVOO

PIE

14 Inch GF Crust Available Upon Request

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

Grilled Chicken
Bacon Ranch 22
Ranch Dressing | Mozzarella
Cheddar Cheese | Bacon |
Grilled Chicken | Onions |
Roasted Tomatoes

Italian Meatball 22
Red Sauce | Fresh Mozzarella |
Basil Pesto | Meatballs | Parmesan |
Balsamic Glaze

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

Salted Caramel Bread Pudding 9
Toffee Bits | Vanilla Ice Cream

Yoo-Hoo Float & Ice Cream Sandwich 10
Vanilla Ice Cream | Caramel Pecan Cookie |
Whipped Cream | Shaved Chocolate

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)

HANDCRAFTED COCKTAILS

12

Autumn Bloom

Gin Gimlet

The Botanist Gin, Rothman & Winter Pear Liqueur, Cinnamon Syrup, Brandied Cherry

The Grand Slam

Triple Crown Cocktail

Michter's US-1 Bourbon, Honey Syrup, Grapefruit Juice

Root Awakening

Ginger/Pear Cocktail

Maestro Dobel Reposado, Rothman & Winter Pear Liqueur, Lemon Juice, Ginger Syrup, Apple Bitters

Southern Gentleman

Pecan Old Fashioned

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

Velvet Rope

Grapefruit Martini

Deep Eddy Ruby Red Vodka, Triple Sec, Grapefruit Juice, Sugared Rim

The Tap In

Bourbon/Pomegranate Mule

Elijah Craig Small Batch, PAMA Liqueur, Angostura Bitters, Orange Bitters, Ginger Beer

Amber Reflections

Wildflower French 75

Farmer's Organic Gin, Elderflower Liqueur, Lemon Juice, Cava

Rouge & Oak

Chocolate Rye Manhattan

Michter's US-1 Rye, Sweet Vermouth, Cherry Syrup, Chocolate Bitters

NIGHTCAP

12

Luna Morada

Espresso Martini

Maestro Dobel Reposado, Patron XO Cafe, Espresso

Caramel Noir

White Russian

Deep Eddy Vodka, Kahlua, Monin Caramel Syrup, Cream

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

RUM

Bacardi	7
Mount Gay "Eclipse"	7
Captain Morgan's	8
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

GIN

Beefeater	9
Bombay Sapphire	10
The Botanist	11
Hendrick's	10
Tanqueray	8
Farmer's Organic	7

TEQUILA

Casamigos Blanco	20
Casamigos Reposado	22
Jose Cuervo Reserva De La Familia	40
Maestro Dobel Reposado	16
Maestro Dobel Añejo	18
Lalo Blanco	14
Maestro Dobel "Diamante" Cristalino	16
Cuervo Tradicional Blanco	7
Clase Azul Plata	35
Clase Azul Reposado	40
Clase Azul Gold	65
Clase Azul Añejo	85
Clase Azul Ultra Añejo	265

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	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

THE Tavern

Bar Bites

GREENS

Chopped Wedge 11 | 16 (GF)

Cherry Tomato | Red Onion

Bacon | Blue Cheese | Avocado

Tavern 11 | 16 (GF) ♥

Mixed Greens | Pecans | Blue Cheese

Red Onions | Red Wine Vinaigrette

Salad Add-Ons:

Steak* 12 | Grilled or Crispy Chicken 8

Grilled Shrimp 9 | Grilled Salmon* 11

STARTERS

Loaded Queso Dip 11

Chorizo | Green Onions

Roasted Tomatoes | Cilantro | Corn Chips

Wings (Choose a Flavor) 14

Lemon Pepper (GF) | Buffalo

Maple Chipotle

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 13

Russian Dressing | Swiss

Sauerkraut | Rye Bread

Tavern Burger:* Beef or Turkey 15

Choice of: Blue Cheese | Cheddar | Swiss

Chili Dog 10

Chili | Cheddar Cheese | Diced Onion | Brioche Bun



♥ indicates heart-healthy meal

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THE Tavern

STARTERS

Tempura Fried Pickles 11

Pickle Spears | Tempura Batter
Chipotle Ranch

Fried Brussels Sprouts 11

Hot Honey | Sriracha Aioli

Fried Calamari 15

Parmesan | Pomodoro

Harissa Roasted Cauliflower 12 (GF)

Lime Yogurt | Chili Crunch | Cilantro

Crispy Cheese Curds 13

Calabrian Chili Jam | Pickled Peppers

Soft Pretzel Sticks 9

Cheese Fondue

Wings (Choose a Flavor) 14

Lemon Pepper (GF) | Buffalo
Maple Chipotle

Pork & Vegetable Egg Roll 4

Sweet Chili Sauce

Loaded Queso Dip 11

Chorizo | Green Onions
Cilantro | Corn Chips

Boursin & Beef Croquettes 15

Horseradish Cream

SOUP & GREENS

Chopped Wedge 11 | 16 (GF)

Cherry Tomato | Red Onion | Bacon
Blue Cheese | Avocado

Tavern 11 | 16 (GF)

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

Caesar 11 | 16

Soup of the Day 7

Seasonal Salad 11 | 16 (GF)

Baby Kale | Dried Cherries | Feta Cheese |
Toasted Almonds | Apple Cider Vinaigrette

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

Beet Grilled Cheese 14

Roasted Beets | Goat Cheese |
Arugula | Balsamic Glaze

Tavern Burger:

Beef or Turkey 15

Choice of: Blue Cheese | Cheddar
Swiss

Chili Dog 10

Chili | Cheddar Cheese | Diced Onion |
Brioche Bun

Short Rib Patty Melt 18

Braised Beef | Caramelized Onions |
Gruyere Cheese | Fancy Sauce



indicates heart-healthy meal | GF items/modifications available upon request

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

ENTRÉES

Miso Glazed Corvina 29

Jasmine Rice | Bok Choy | Harissa Roasted Cauliflower

Grilled Pork Chop 28

Brussels Sprouts | Bacon | Squash | Granny Smith Apple Jam

Adobo Chicken Bowl 24 (GF)

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

Maple Bourbon Verlasso Salmon (GF) 28

Sweet Potato Hash | Chorizo | Spinach |
Bell Peppers | Onions | Maple Bourbon Glaze

Grilled NY Strip* 32 (GF)

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

Meatball Pomodoro 26

Potato Gnocchi | Burratta | Parmesan | Garlic Bread | Basil | EVOO

PIE

74 Inch

GF Crust Available Upon Request

The Works 22

Pepperoni | Italian Sausage | Peppers
Onions | Mushrooms | Tomatoes

Grilled Chicken Bacon Ranch 22

Ranch Dressing | Mozzarella | Cheddar Cheese |
Bacon | Grilled Chicken | Onions | Roasted Tomatoes

Italian Meatball 22

Red Sauce | Fresh Mozzarella | Basil Pesto |
Meatballs | Parmesan | Balsamic Glaze

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

Salted Caramel Bread Pudding 9

Toffee Bits | Vanilla Ice Cream

Warm Cinnamon Donuts 9

Caramel Sauce

Yoo-Hoo Float & Ice Cream Sandwich 9

Vanilla Ice Cream | Caramel Pecan Cookie |
Whipped Cream | Shaved Chocolate

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