



for the love of neighbors & friends
EST. 2009

MENU

115 CENTER STREET
CRAMERTON, NC 28032
704.823.3000

HOURS
SUN-THU 11:00AM - 10:00PM
FRI & SAT 11:00AM - 11:00PM

KATHLEEN M. HOVER, PROPRIETOR
BRANDI YOUNG, GENERAL MANAGER
GUSTAVO TORRES, EXECUTIVE CHEF

Appetizers

PORK WINGS \$8.99

Pigs can fly! Pork wings are shanks that are fall-off-the-bone tender and dipped in our smoky Guinness Stout glaze.

FIRECRACKER CALAMARI \$8.99

Calamari breaded in our signature seasonings, served with a spicy cocktail sauce and jalapeño cheddar & sundried tomato tortilla confetti strips.

QUESADILLA \$7.99

Chicken, beef or shrimp served with homemade salsa & sour cream served in our jalapeño cheddar tortilla.

FRIED PICKLES \$4.99

Kosher dill pickles lightly breaded then flash fried & served with creamy chipotle ranch.

FIERY FIESTA SHRIMP \$8.99

Butterflied shrimp layered with cheddar, Monterrey jack and cream cheese & diced jalapenos deep fried. Served with cocktail sauce.

ONION RINGS \$5.99

A heaping pile of golden, beer-battered, thick-cut onion rings served with a cool chipotle ranch dipping sauce.

HOUSE CUT CHIPS \$4.99

Thin-sliced potatoes perfectly prepared. Delicious when doused in malt vinegar or dipped in our cool & creamy ranch dip.

SOUTH OF BUFFALO WINGS \$7.99

Ten meaty wings served mild, hot or BBQ with bleu cheese or ranch & crisp celery. 25 wings - \$17.99, 50 wings - \$29.99, 100 wings - \$49.99

SPINACH & ARTICHOKE DIP \$7.99

This creamy spread is served hot with crispy, house-seasoned pita chips.

SOUTHWESTERN EGG ROLLS \$7.99

Far East meets Southwest! Chicken, black beans, pepper jack, red peppers & jalapenos wrapped in a flour tortilla. Served with our special sweet & spicy chipotle sauce.

SOUTH FORK SAMPLER \$11.99

Five Buffalo wings, two pork wings, two Southwestern eggrolls & a pile of our beer-battered onion rings. Perfect for sharing!

LOADED BAKED POTATO SOUP

Creamy potato soup loaded with cheese and topped with chives & bacon.

\$2.99 CUP \$4.99 BOWL

Salads

TAVERN SALAD \$6.99

Organic mixed greens, seasoned croutons, goat cheese, sundried cranberries & house-made balsamic vinaigrette.

GREEK SALAD \$7.99

A mix of iceberg & spring greens, grape tomatoes, olives, cucumber, red onion, artichoke hearts, roasted red peppers, feta & dressed with olive oil & sherry vinegar.

CATAWBA COBB \$8.99

Mix of romaine & spring greens, grilled chicken, crumbled bleu cheese, bacon, hardboiled eggs, avocado, tomato & red onion with house-made bleu cheese dressing.

Add Chicken Breast (\$3.00), Beef Tenderloin (\$5.00), Crab Cake (\$5.00), Salmon (\$5.00) or Shrimp (\$3.00) to any salad!

SPINACH SALAD \$7.99

Baby spinach, grape tomatoes, bacon, hardboiled eggs, spiced pecans, red onion & house-made balsamic vinaigrette.

CAESAR SALAD \$6.99

Romaine lettuce topped with seasoned croutons, shaved parmesan & Caesar dressing.

Sandwiches

All sandwiches come with a choice of side and a pickle.

PECAN CHICKEN SALAD \$7.99

Oven roasted chicken breast, celery, onion & pecans served on a buttery croissant with lettuce, tomato, red onion, sprouts & homemade Dijon mayo.

MILL HOUSE ROAST BEEF \$8.49

Extra lean beef, sautéed red onions, jack cheese, lettuce, tomato & horseradish mayo on focaccia bread.

GRILLED CHICKEN CLUB \$8.49

Grilled chicken breast, bacon, smoked provolone, crisp lettuce, fresh tomato, red onion & pesto mayo on focaccia bread.

DUHART DIP \$8.49

Chicken or beef smothered in mushrooms, peppers, onions & melted Swiss on a grilled hoagie with au jus.

PIMENTO CHEESE MELT \$6.99

An overload of Ms. Libby's pimento cheese (*as if that's possible*) between two slices of white or wheat and melted until it reaches the height of gooey goodness.

NORTH CAROLINA TRUCE BBQ \$7.99

The best of Eastern & Western North Carolina BBQ styles make delicious peace on this vinegar based pulled pork sandwich, smothered in zesty BBQ sauce and topped with our own touch, bleu cheese coleslaw.

TRIPLE DECKER BLT \$6.99

Thick-cut bacon, crisp iceberg lettuce & juicy red tomato with Duke's mayo on your choice of white or wheat.

TURKEY JEZEBEL \$7.99

Sliced turkey, swiss cheese, lettuce, tomato, red onion, sprouts & jezebel relish & mayo served on a buttery croissant.

CENTER STREET CRAB CAKE \$9.99

Traditional eastern shore crab cake, lettuce, tomato, red onion & lemon dill mayo on a grilled bun.

BUFFALO CHICKEN WRAP \$7.99

Jalapeno cheddar tortilla stuffed with fried chicken tossed in hot or mild Buffalo sauce with lettuce, tomato, onion, cheddar jack cheese & your choice of dressing.

Hot off the Grill

Our hamburger patties are a half pound of sirloin chuck and come with one side and a pickle.

MS. LIBBY'S PIMENTO CHEESEBURGER \$8.49

From her kitchen on Front Street, Ms. Libby always made people happy with her delicious pimento cheese. We don't hold back from smothering this burger with homemade loving.

TAVERN BURGER \$8.49

Cooked to order with crisp lettuce, fresh tomato, red onion, mayo & sharp cheddar on a grilled kaiser.

CRAMERTON CLASSIC \$8.49

A local favorite. A half-pound beef patty topped with chili, slaw, mustard & onion on a grilled kaiser.

MUSHROOM & CHEESE BURGER \$8.49

Your choice of Swiss, smoked provolone or jack cheese with mayo, lettuce, tomato & red onion.

BACON & CHEDDAR BURGER \$8.49

Thick-cut bacon and cheddar cheese with mayo, lettuce, tomato & red onion.

SOUTHWESTERN BURGER \$8.49

Spicy grilled half-pound beef patty with avocado, salsa & chipotle mayo.

BLACKENED & BLEU \$8.49

Spicy grilled half-pound beef patty with chunks of aged bleu cheese, lettuce, tomato & onion.

Dinner Entrees

All of our Steaks are hand-cut Sterling Certified Angus Beef.

Rare: cool red center, Medium-Rare: warm red center,
Medium: pink throughout, Medium-Well: pink only in center, Well: no pink

BEEF TENDERLOIN

Tender filet grilled to temperature and topped with roasted garlic & chive butter. Your choice of two sides.

6oz. \$15.99 8oz. \$19.99

CRESCENT RAIL RIBEYE \$18.99

Choice cut 12oz. ribeye grilled to order and topped with roasted garlic & chive butter.

Your choice of two sides.

LOWCOUNTRY SHRIMP & GRITS \$11.99

Creamy grits swirled with butter and cheese topped with shrimp that have been sautéed in salt, pepper & lemon.

GREEK CHICKEN \$12.99

Grilled chicken breast topped with spinach, feta cheese, white wine, artichoke hearts, black olives & grape tomatoes.

Your choice of two sides.

PARMESAN CRUSTED SALMON \$16.99

Salmon filet pan-seared then encrusted with parmesan and spiced with garlic, pepper, paprika & hints of citrus.

Your choice of two sides.

PUB FISH & CHIPS \$10.99

Beer battered and fried until golden brown. Served with fries & slaw.

STOUT RIBS \$19.99 RACK/\$13.99 HALF

Slow roasted until they are fall-off-the-bone tender and finished with our smoky Guinness Stout glaze.

Your choice of two sides.

GRILLED MAHI MAHI \$14.99

Mahi Mahi filet grilled to perfection and topped with a mango & radish salsa. Your choice of two sides.

CHICKEN ALFREDO \$11.99

Grilled chicken breast with creamy alfredo sauce atop tender linguini pasta. Served with side salad.

CHIPOTLE GROUPER \$16.99

Pan-seared delicate grouper filet glazed with a sweet, spicy & smoky chipotle glaze. Your choice of two sides.

SIRLOIN TIPS \$9.99

Covered in our peppercorn brown gravy with sautéed onions & mushrooms. Your choice of one side.

For the Kiddos

All kid meals come with one side.

CHICKEN BITES \$4.49

White meat chicken lightly breaded and served with fries & honey mustard dippin' sauce.

GRILLED CHEESE \$3.99

American cheese melted between white or wheat bread.

Side Items

Baked Potato
Cheese Grits
Pasta Salad
Mama's Greens

French Fries
Creamy Mashed Potatoes
Onion Rings
Mac 'n' Cheese

Side Salad
Sautéed Veggies
Green Beans
Bleu Cheese Coleslaw

 *Center Street Specialty*

Beverages

Soft Drinks

\$1.75

Coke
Whole Milk

Diet Coke
Skim Milk

Sprite
Iced Tea

Dr. Pepper
Lemonade

Mello Yello

Coffee

Draught Beer

Budweiser \$3.00 Landshark Lager \$4.00 Guinness Stout \$6.00 Bass Pale Ale \$6.00
Bud Light \$3.00 Shock Top Belgian \$4.00 Sam Adams Seasonal \$5.00 Yuengling \$3.00

Bottled Beer

Avery Ellies Brown Ale \$4.00	Highland Kashmir IPA \$4.00	Rolling Rock \$2.75
Ayinger Celebrator \$6.50	Highland Mocha Stout \$4.00	Sam Adams \$4.00
Bells Two Hearted Ale \$4.00	Hook and Ladder Ale \$3.75	Sam Adams Cherry Wheat \$4.00
Blue Moon \$3.75	Killians Irish Red \$3.25	Sam Adams Cream Stout \$4.00
Bud Light \$2.75	Michelob Light \$3.00	Sam Adams Honey Porter \$4.00
Bud Light Lime \$3.25	Michelob Ultra \$3.00	Samuel Smith Imperial Stout \$5.00
Budweiser \$2.75	Miller Lite \$2.75	Samuel Smith Oatmeal Stout \$5.00
Chimay Blue \$7.25	Natural Light \$2.00	Spaten Traditional \$3.75
Coors Light \$2.75	Newcastle \$4.00	Stella Artois \$3.75
Corona \$3.75	Odoul's (Non-alcoholic) \$2.00	Stone Arrogant Bastard \$8.00
Drifter Pale Ale \$3.75	Old Speckled Hen \$4.25	Wailua Wheat \$4.00
Drop Top Amber Ale \$3.75	Ommegang 3 Philosophers \$6.00	Widmer Hefeweizen \$4.00
Gordon Biersch Blonde Bock \$4.25	Pabst Blue Ribbon \$2.00	Woodchuck Amber \$3.75
Gordon Biersch Marzen \$4.25	Red Hook Longhammer IPA \$4.00	Yuengling Black & Tan \$3.00
Hennepin \$5.00	Rogue Dead Guy \$5.00	
Highland Gaelic Ale \$4.00	Rogue Hazelnut Brown Nectar \$8.75	

White Wines

		Glass	Bottle
Chardonnay	Stratton Lummis "Un-oaked", Carneros, California	-	\$32-
Chardonnay	Coastal Vines, California	\$4.50	\$16-
Chardonnay	Windmill, California	\$7-	\$26-
Chardonnay	Ramey "Russian River", California	-	\$50-
Garganega	Inama Soave Classico	-	\$24-
Pinot Grigio	Riff, Italy	\$6-	\$22-
Pinot Grigio	Vignale, Italy	-	\$14-
Riesling	J. Christoph, Germany	\$6-	\$22-
Sauvignon Blanc	Pomelo, California	\$7-	\$26-
Sauvignon Blanc	Mason Cellars, Napa Valley	-	\$24-

Red Wines

Cabernet Sauvignon	75 Wine Co. "Amber Knoll's" Vineyard, California	-	\$26-
Cabernet Sauvignon	Fox Brook, California	\$4.50	\$16-
Cabernet Sauvignon	McManis, California	\$7-	\$26-
Cabernet Sauvignon	Joseph Phelps, Napa Valley, California	-	\$55-
Malbec	Finca la Linda, Argentina	-	\$16-
Merlot	Fox Brook, California	\$4.50	\$16-
Merlot	Joseph Carr, Napa Valley, California	-	\$26-
Merlot	Shafer, Napa Valley, California	-	\$55-
Shiraz	Layer Cake, Australia	\$8-	\$30-
Pinot Noir	Coastal Vines, California	\$4.50	\$16-
Pinot Noir	Row Eleven "Vinas 3", California	-	\$26-
Pinot Noir	Etude, Carneros, California	-	\$40-
Petite Sirah	Michael-David Earthquake	-	\$40-
Red Blend	Michael-David Incognito	-	\$26-
Tempranillo	Lan Crianza, Spain	-	\$18-
Zinfandel	Windmill "Old Vine", California	\$7-	\$26-

Blush Wines

White Zinfandel	Coastal Vines, California	\$4.50	\$16-
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Bubbly & Sweet

Sparkling Red	House Jam Smooth Red, Italy	\$5-	\$18-
Sparkling White	Adami Garbel Prosecco/Chardonnay, Italy	-	\$20-
Sparkling White	House Jam Chillin' White, Italy	\$5-	\$18-
Sparkling White	Segura Viudas Brut, Cava, Spain (1/4 bottle)		\$5-