

JAMES MOORE TAVERN

Salads & Starters

Add Chicken (\$4) To Any Salad

Caesar \$12
Romaine, Shaved Parmesan, Croutons, and Caesar Dressing

The Garden Salad \$9
Mesclun, Tomatoes, Carrots, Sunflower Seeds, Pickled Red Onion with a Lemon Vinaigrette

Nachos Add Pork or Chicken - \$4 \$10
Pimento Cheese Sauce, Pico de Gallo, Cotija, Cilantro

Chips and Dip \$5
House Potato Chips with Pimento Cheese Dip

Plates

The Back Yard Meal \$16
Choice of Meat & 2 Sides - Pulled Pork or Braised Tinga Chicken

Burrito Bowl \$14
Choice of Meat (Pork, Chicken), Red Beans and Rice, Romaine, Pico de Gallo, Guacamole, Cotija, Cilantro

Sandwiches

Bolton Smash Burger (Add Bacon For \$2) \$14
A Gourmet Version of an Americana Burger Classic with Two Patties of VT Beef, Pickles, Shredded Lettuce, Onion, and Thousand Island Dressing on a Potato Roll

MTB Burger \$16
Smash Burger with Caramelized Onions, Grilled Thick-Cut VT Bacon, Pimento Cheese, Shredded Lettuce on a Craft Bun

The Blue Burger \$16
Smash Burger, Bayley Hazen Blue Cheese, Thick-Cut Grilled VT Bacon, Fried Onions, Mesclun, and Heirloom Tomatoes

Veggie Burger \$16
Mesclun Greens, Tomato, Pickled Red Onions, Guacamole, and Cumin Aioli on a Craft Bun

BV MTB BLT \$14
Crispy Bacon, Arugula, Heirloom Tomatoes, Roast Garlic Aioli on Sourdough

Pulled Pork \$14
Slow Roasted Pork Butt, Slaw, Choice of Eastern Carolina Style Vinegar BBQ Sauce Or Maple Chipotle BBQ Sauce, Pickles on a Potato Bun

Blackened Chicken \$16
Mesclun Greens, Tomato, Pickled Red Onions, and Cumin Aioli on a Craft Bun

BV Grilled Cheese \$12
House Pimento Cheese on Sourdough

All Served with Chips or House Salad

Little Explorers

Hot Dog \$8

Single Patty Smash \$8

Grilled Cheese- American Cheese \$8

Sides

Coleslaw \$3

Potato Salad \$3

Red Beans and Rice \$3

Beer Braised Collard Greens \$3

Maple Bacon Braised Beans \$4

House Chips \$3

A 2% Service Charge Will Be Added To Your Bill For The Kitchen