

# Eli's Tavern

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## Smokehouse

20 S. MAIN ST., FRANKLINTON, NC 27525

### STARTERS

#### CRISPY BRUSSELS SPROUTS \$11

Crispy pork belly lardons, bourbon-mustard glaze

#### BAVARIAN BRAIDED PRETZEL \$9

Freshly salted and baked pull-apart pretzel, served with house honey mustard sauce

#### HOUSE PIMIENTO CHEESE \$9

House blend of cheddar, goat cheese and a touch a Duke's mayo, saltines on the side

#### WHISKEY ONION RINGS \$11

Thick cut, beer battered, fried & served with house herbed ranch

#### CRAB CAKES \$16

Seared and served with fresh slaw and remoulade sauce

#### BUFFALO GULF SHRIMP \$14

Jumbo fried shrimp tossed in buffalo sauce with ranch or bleu cheese.

Make it a platter with fries and slaw \$19

#### SMOKED WINGS - 8CT \$13

House smoked. Toss in your choice of buffalo, house bbq, smoky chipotle, or seasoned dry rub. Served with ranch or bleu cheese.

Make it a platter with fries and slaw \$18

#### HAND-BREADED TENDERS \$13

Freshly-fried chicken tenders. Served with house bbq, ranch, or honey mustard sauce.

Make it a platter with fries and slaw \$18

#### HOUSE WEDGE SALAD \$14

Bibb lettuce, tomatoes, bacon, pickled onion, bleu cheese crumbles, choice of ranch, bleu cheese dressing, or citrus vinaigrette.

Add salmon \$12, shrimp \$8, crab cakes \$10, or chicken tenders \$6

### HANDHELDS

all sandwiches served with fries

#### PULLED PORK \$14

slaw, pickles, bbq sauce

#### FRIED SHRIMP PO' BOY \$15

slaw, tomato, remoulade

#### CHOPPED BRISKET PHILLY \$16

peppers, onions, cheese sauce

#### SMOKED CHEDDAR SAUSAGE \$16

topped with slaw, bbq sauce

#### SOUTHERN FRIED CHICKEN \$15

pimiento cheese, pickles, tavern sauce

#### BACKYARD ANGUS BURGER \$16

cheddar cheese, bacon, L.T.P., tavern sauce (sub beyond patty \$2)



### BBQ



All items served with a little slaw and choice of side

#### 14 HOUR ANGUS BRISKET \$26

\*Available after 4pm

#### OVERNIGHT PULLED PORK \$18

#### JALAPENO CHEDDAR SAUSAGES \$19

#### SMOKED & GRILLED BABY BACK RIBS \$24

Half rack

#### SMOKER PLATTER \$65

Sampling of all the above smoked meats.

Serves 2 to 3, choice of two sides, and slaw

\*Available after 4pm

#### BACON-WRAPPED MEATLOAF \$19

Smoked and grilled, house bbq sauce

#### GRILLED ATLANTIC SALMON \$26

Bourbon-mustard glaze



### HOUSE MADE SIDES \$6

MEATY BBQ BEANS

MARINATED BEETS

BLACK-EYED PEA SALAD

COLLARDS

MAC & CHEESE

FRENCH FRIES



Pssst...try the mini beignets coated in cinnamon and sugar with mexican chocolate and mixed berry sauces \$9



# DRAFT BEER

<b>LONG LEAF IPA</b> AMB   Boone, NC 7.1%	\$7.5
<b>REPTAR JUICE HAZY IPA</b> Twenty Six Acres   Concord, NC 7.2%	\$8
<b>TEXAS RIG DOUBLE IPA (100Z)</b> Southern Pines   Southern Pines, NC 8.5%	\$8
<b>FIN CHASER PALE ALE</b> Carolina Brewery   Chapel Hill, NC 5.6%	\$7
<b>OUTLAW MILE HI LITE LAGER</b> Tivoli   Denver, CO 4.2%	\$5
<b>WEEPING WILLOW WIT</b> Mother Earth   Kinston, NC 5.0%	\$7
<b>HELL YES MA'AM BELGIAN (100Z)</b> Raleigh Brewing   Raleigh, NC 9.2%	\$8
<b>RED OAK AMBER</b> Red Oak   Whitsett, NC 5.0%	\$7
<b>HONEY DRIP BROWN ALE</b> Bill's   Wilmington, NC 6.3%	\$8
<b>CRIMEA RIVER BALTIC PORTER (100Z)</b> Clouds   Raleigh, NC 8.3%	\$8
<b>VANILLA PORTER</b> Railhouse Brewery   Aberdeen NC 6.0%	\$7
<b>TRIPLE JAM CIDER</b> Blake's Hard Cider   Armada, MI 6.5%	\$7
<b>STRAWBERRY LIME CIDER</b> Bold Rock   Mills River, NC 4.7%	\$7
<b>BLOOD ORANGE GOSE</b> Anderson Valley   Boonville, CA 4.2%	\$8
<b>STRAWBERRY LEMONADE SELTZER</b> Bill's   Wilmington, NC 5.0%	\$8

# BOTTLE BEER

## DOMESTICS

Budweiser, Bud Light, Miller Lite, Coors Light, Michelob Ultra, Blue Moon, Yuengling

## PREMIUMS

Hoppyum, Two Hearted Ale, Elysian Space Dust, Corona Extra, Fat Tire, Flat Rock Muy Guapa Cider, White Claw Black Cherry



# MOONSHINE COCKTAILS



<b>EVENING STROLL</b> Peach shine, whiskey, iced tea, lemon	\$11
<b>WATERMELON SLUSH</b> Watermelon shine, watermelon juice, mint, lime	\$12
<b>STRAWBERRY-BASIL LEMONADE</b> Strawberry shine, strawberry lemonade, basil	\$12
<b>BLUEBERRY MULE</b> Blueberry shine, owen's ginger beer, lemon	\$12
<b>APPLE PIE MARTINI</b> Apple pie shine, caramel vodka, Irish cream	\$12

# TRADITIONAL COCKTAILS

<b>DOCTOR LIV'S ORDERS</b> Evan Williams Black, Dry Curacao, Amaretto, muddled fruit, simple, lime	\$13
<b>HONEY BOURBON</b> Elijah Craig Small Batch, honey, ginger, lemon	\$12
<b>PRICKLY PEAR MARGARITA</b> Lunazul Blanco, house sour, jalapeno, triple sec, salted rim	\$12
<b>STRAWBERRY CAIPIRINHA</b> Leblon, strawberry, muddled lime and sugar	\$11
<b>ESPRESSO MARTINI</b> Smirnoff Vanilla, Tia Maria Arabica, cold brew coffee, cream	\$13
<b>POMEGRANATE RYE MARTINI</b> Rittenhouse Rye, pomegranate molasses, orange bitters, amarena cherry	\$13

# WINE BY THE GLASS

<b>PINOT GRIGIO</b> Benvolio, Veneto, Italy	\$9
<b>SAUVIGNON BLANC</b> Giesen, New Zealand	\$11
<b>CHARDONNAY</b> Fess Parker, Santa Barbara Co.	\$11
<b>ROSE</b> Honoro Vera, Spain	\$9
<b>PINOT NOIR</b> Arrogant Frog, France	\$10
<b>MALBEC</b> Trivento, Mendoza	\$9
<b>CABERNET SAUVIGNON</b> Callaway, California	\$9
<b>RED BLEND</b> Guilhem (Syrah, Grenache, Carignan) France	\$13



# MOCKTAILS

<b>MIXED BERRY BLAST</b> Berry Blend, simple, soda water, Oj	\$8
<b>AMARETTO SOUR</b> Almond, house sour, bitters, amarena cherry	\$7
<b>NA WATERMELON SLUSH</b> Fresh watermelon juice, mint, lime	\$7