

Appetizers

PHILLY CHEESE STEAK EGGROLLS 10

shaved sirloin steak, onions, peppers
& cheese served with a side of queso

POLENTA CAKES 12

GLUTEN FREE

sautéed shrimp, mushrooms, garlic,
andouille sausage, & bacon served
over two polenta cakes

RISOTTO BALLS 10

risotto, parmesan, mozzarella,
& ricotta cheeses fried and
served with marinara sauce

CHICKEN WINGS

10 FOR 10 20 FOR 20 30 FOR 30

served with blue cheese or ranch
and carrots & celery

SAUCES:

buffalo: mild, med, hot
chipotle bbq
garlic parmesan
lemon pepper
habanero hot
honey bourbon
honey cilantro lime
hotti-yaki
salt & vinegar
teriyaki

DRY RUB:

cajun
lemon pepper
old bay
salt & pepper

TAVERN NACHOS

GLUTEN FREE

corn tortillas, pepper jack queso,
fresh jalapenos, pico 9

add shrimp, chicken, pulled pork,
or ground beef 4

SOUPS CUP 5 BOWL 7

SOUP OF THE DAY

made fresh daily

LOADED BAKED POTATO

topped with cheddar cheese, bacon,
& chives

SPINACH & ARTICHOKE DIP 10

sautéed spinach & artichokes in a
three cheese cream sauce served
with pita chips

GLUTEN FREE
sub corn tortillas

or carrot & celery sticks 12

FRENCH FRY BAR 7

OUR CLASSIC HOUSE FRIES

LOADED

pepper jack queso, sour cream,
bacon, & chives

PIZZA

mozzarella & pepperoni served with
marinara on the side

GARLIC

garlic, parmesan, & parsley

HUMMUS 10

red pepper hummus topped with diced
tomatoes and served with pita chips

GLUTEN FREE
sub corn tortillas

or carrot & celery sticks 12

Sandwiches

served with your choice of fries or chips

BREAD CHOICES: WHITE, WHEAT, RYE, GLUTEN FREE

CHICKEN SPIEDIE* 11

chicken marinated in classic spiedie sauce with mushrooms & provolone cheese on a hoagie roll

*The Spiedie (pronounced "speedy") is a dish local to the greater Binghamton, NY area. Chicken is marinated in a special sauce and then carefully grilled.

REUBEN 11

corned beef or turkey, sauerkraut, swiss, & thousand island dressing on your choice of bread

TAVERN CLUB SANDWICH 11

slow roasted turkey, ham, lettuce, bacon, tomato, swiss & cheddar cheese on your choice of bread

TURKEY MELT 11

slow roasted turkey, bacon, gouda cheese, & avocado mayo on challah bread

THE PHILLY 10

choice of shaved sirloin steak, chicken, or shrimp, sautéed onions, green peppers, & provolone cheese on a hoagie roll

MONTE CRISTO 10

ham, swiss cheese, & local strawberry jam on challah bread battered and pan fried

CUBAN SANDWICH 11

roasted pork, ham, swiss, pickles, & yellow mustard on french bread

SHRIMP PO'BOY 11

fried shrimp, melted swiss, housemade cajun mayo, shredded lettuce, & diced tomatoes on a hoagie roll

TAVERN STEAK SUB 11

blackened steak, pepper jack cheese, sautéed onions & mushrooms on a hoagie roll

PATTY MELT* 11

ground beef, american cheese, sautéed onions, & housemade cajun mayo on your choice of bread

LAMB GYRO 12

ground lamb, red onion, tomato, fresh spinach, feta, & tzatziki sauce on a pita

BUILD-A-BURGER* 12

TOPPING CHOICES:
sautéed mushrooms, sautéed onions, sautéed jalapeños, lettuce, tomato, onion, bacon

CHEESE SELECTION:
swiss, provolone, american, cheddar, pepper jack, blue cheese crumbles, gouda, mozzarella, queso, housemade pimento

*Wakefield Tavern uses only ground beef that is 100% certified angus from the Angus Barn. Beef burgers are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Quesadillas

SERVED ON A FLOUR TORTILLA

GLUTEN FREE sub corn tortillas

THE PHILLY 10

shaved sirloin steak, onions, peppers, & provolone cheese served with a side of queso

SPICY PORK 10

pulled pork mixed with diced jalapeños, & cheddar cheese served with a side of cilantro lime coleslaw

REUBEN 10

corned beef, sauerkraut, swiss cheese, and a side of thousand island dressing

BUFFALO SHRIMP OR CHICKEN 10

fried shrimp or fried chicken tossed in a mild buffalo sauce & cheddar cheese served with a side of blue cheese or ranch

MEATBALL 10

meatballs, parmesan, mozzarella, & marinara sauce

CHEESEBURGER 10

ground beef, cheddar cheese, sautéed onions, and a side of mustard & ketchup

CHICKEN SPIEDIE 10

spiedie chicken, peppers, mushrooms, & provolone cheese served with a side of sour cream & salsa

SOUTHWESTERN 10

chicken, andouille sausage, sautéed onions & peppers with black bean sauce, pepper jack & cheddar cheese served with a side of sour cream & salsa

VEGETARIAN 10

fresh spinach, onion, peppers, sundried tomatoes, kalamata olives, feta, mozzarella, and a side of balsamic vinaigrette

Pizzas

GLUTEN FREE 10" CRUST

ADD 2

10" 14"

TAVERN SUPREME 13 17

marinara, pepperoni, sausage, onions, peppers, mushrooms, & mozzarella

WHITE PIE 13 16

garlic oil, diced tomato, fresh basil, ricotta, & mozzarella

THE PHILLY 14 17

shaved sirloin, onions, peppers, & mozzarella

MEDITERRANEAN 13 17

marinara, fresh spinach, kalamata olives, sundried tomatoes, feta, & mozzarella

TUSCAN PIZZA 15 18

chicken, shrimp, diced tomatoes, pesto, & mozzarella

CHICKEN SPIEDIE 13 17

garlic oil, spiedie chicken, & mozzarella

MEAT LOVERS 14 17

marinara, pepperoni, salami, sausage, bacon, meatballs, & mozzarella

CHEESE 11 13

marinara & mozzarella

TOPPINGS

10" \$1 each

14" \$2 each

black olives, onions, tomatoes, pepperoncini, mushrooms, green peppers, pineapple, fresh jalapeños

10" \$2 each

14" \$3 each

ground beef, sausage, meatballs, chicken, pepperoni, extra cheese, sautéed broccoli

Entrées

RIBEYE* 23

ribeye served with choice of two sides

SHEPHERD'S PIE 16

ground lamb, mixed vegetables, & rosemary demi-glace topped with mashed potatoes & cheddar cheese

SHRIMP & GRITS 17

GLUTEN FREE

shrimp, bacon, andouille sausage, mushrooms, & garlic served over creamy grits

CHICKEN POT PIE 16

roasted chicken, carrots, peas, & onions topped with a housemade pastry crust

TERIYAKI AHI TUNA 18

pan seared tuna steak, risotto, & broccoli topped with a teriyaki glaze and sesame seeds

FRIED SHRIMP 13

crispy shrimp served with fries or chips and a choice of tartar or cocktail sauce

SURF OR TURF TACOS

BLACKENED COD
BLACKENED STEAK
SPIEDIE CHICKEN
BLACKENED GROUND BEEF 16

BLACKENED SHRIMP 17
BLACKENED AHI TUNA 18

three flour tortillas topped with cilantro coleslaw & housemade cajun mayo served tortilla chips & queso

GLUTEN FREE
sub corn tortillas

MEATLOAF 15

meatloaf topped with a creamy onion gravy and a side of mashed potatoes & broccoli

TILAPIA 17

GLUTEN FREE

grilled tilapia, risotto, & broccoli topped with lemon

CHIMICHANGA 16

ground beef, black bean sauce, onions, peppers, & pepper jack cheese fried in a flour tortilla served with a side of tortillas chips and queso

CHICKEN TENDERS 13

hand breaded chicken tenders and a side of fries or chips

TAVERN PASTA 13

penne pasta, mushrooms, onions, & peppers in a garlic cream sauce

ADD chicken, steak, or shrimp 5

GLUTEN FREE

sub gluten free penne pasta

FISH 'N' CHIPS 2PCS 13
3PCS 16

battered Atlantic cod served with fries, housemade coleslaw, and choice of tartar or cocktail sauce

CRAB CAKE & SHRIMP ALFREDO 18

NC crab cake, & shrimp served over angel hair pasta in a creamy alfredo sauce

SIDES

FRENCH FRIES 4
SWEET POTATO WAFFLE FRIES 4
SWEET POTATO TATER TOTS 4
MASHED POTATOES 4
POTATO CHIPS 4

HOUSEMADE COLESLAW 4
RISOTTO 5
SAUTÉED BROCCOLI 5
MAC N' CHEESE 5
SAUTÉED SPINACH 6

Salads

SIDE REG

BLACK 'N' BLEU 10 13

romaine lettuce, blackened steak, bacon, blue cheese crumbles, & diced tomatoes

GREEK 8 10

fresh spinach topped with feta cheese, kalamata olives, sun dried tomatoes, & pepperoncini with a side of housemade balsamic vinaigrette

CHEF 10 13

romaine lettuce, ham, turkey, avocado, egg, cheddar cheese, tomatoes, cucumbers, & onion

CAESAR 7 9

romaine lettuce, housemade croutons, parmesan cheese, & caesar dressing

HOUSE 7 9

romaine lettuce, tomatoes, onion, cucumbers, carrots, cheddar cheese, bacon, & housemade croutons

add chicken, steak, or shrimp 5

add ahi tuna 8

HOUSEMADE DRESSINGS
red wine vinaigrette,
blue cheese, honey mustard,
warm honey poppy seed, italian
balsamic vinaigrette, ranch
thousand island, fat free catalina,
olive oil & vinegar

Brunch

SUNDAY 10 AM - 2 PM

STEAK & EGG BURRITO 12

blackened steak, scrambled eggs, mushrooms, onions, pepper jack cheese & home fries

SEAFOOD SCRAMBLE 13

sautéed shrimp, NC crab cake, & scrambled eggs baked and topped with cheddar cheese

OMELET 11

CHOOSE FROM:
mushrooms, onions, green peppers, jalapeño, bacon, diced tomato, ham, & cheddar cheese

SAUSAGE & GRITS 10

country sausage & grits topped with cheddar cheese with a side of toast

FRENCH TOAST 9

challah bread, bacon or sausage, & home fries

GLUTEN FREE
sub gluten free bread

Desserts

MADE IN HOUSE 8

**NY CHEESECAKE
CARROT CAKE
CHOC CHESS PIE
CHEF'S CHOICE***

Kids Menu

INCLUDES A DRINK & SIDE OF FRIES OR CHIPS 7

**CHEESEBURGER
FRIED SHRIMP
GRILLED CHEESE
CHICKEN TENDERS
PASTA
WITH MARINARA OR BUTTER**

Draught Beers

Bottle Beers

PINTS

ALES

BED OF NAILS 5
BROWN ALE

Hi-Wire Brewing, Asheville NC

BLUE MOON 5

Blue Moon Brewing Co.
Golden CO

DUCK-RABBIT 5
MILK STOUT

The Duck-Rabbit Craft Brewery
Farmville NC

GREEN MAN ESB 5

Green Man Brewery, Asheville NC

HARP 5

Ireland

JAI ALAI IPA 5

Cigar City Brewing -
Oskar Blue Brewery, Brevard NC

RED OAK 5

Red Oak Brewery, Greensboro NC

KOLSCH 5

White Street Brewing Co.
Wake Forest NC

SWEETWATER 5

420 PALE ALE

SweetWater Brewing Co.
Atlanta GA

TROPHY WIFE IPA 5

Trophy Brewing Co.
Raleigh NC

YUENGLING 5

D.G. Yuengling and Son
Pottsville PA

GUINNESS 6

Ireland

WAKEFIELD TAVERN
SEASONAL

CAROLINA PALE ALE 4

HOEGAARDEN 4
WHITE ALE

LAGUNITAS IPA 4

SIERRA NEVADA 4
PALE ALE

MAGIC HAT #9 4

NEWCASTLE 4

TWO HEARTED ALE 5

ROGUE 5
DEAD GUY ALE

DOGFISH HEAD 5
90 MIN IPA

CIDERS GLUTEN FREE

BOLD ROCK 4

CRISPIN 4
ORIGINAL CIDER

CRABBIE'S ORIGINAL 4
GINGER BEER

STRONGBOW HONEY 4
APPLE CIDER

STRONGBOW CHERRY 4
BLOSSOM CIDER

Bottle Beers

Bottle Beers

LAGERS & PILSNERS

LIGHT BEERS

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|------------------|---|
| BUDWEISER | 3 |
| ICEHOUSE | 3 |
| MILLER HIGH LIFE | 3 |
| CORONA | 4 |
| HEINEKEN | 4 |
| LABATT BLUE | 4 |
| MODELO | 4 |
| SAM ADAMS | 4 |
| STELLA ARTOIS | 4 |

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| BUD LIGHT | 3 |
| COORS LIGHT | 3 |
| MILLER LITE | 3 |
| NATURAL LIGHT | 3 |
| AMSTEL LIGHT | 4 |
| BUD LIGHT LIME | 4 |
| CORONA LIGHT | 4 |
| LABATT BLUE LIGHT | 4 |
| MICHELOB LIGHT | 4 |
| MICHELOB ULTRA | 4 |
| SAM ADAMS LIGHT | 4 |

PORTERS & STOUTS

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| BRECKENRIDGE VANILLA PORTER | 5 |
| SAMUEL SMITH'S OATMEAL STOUT 18 OZ | 6 |
| SAMUEL SMITH'S TADDY PORTER 18 OZ | 6 |
| YOUNG'S DOUBLE CHOCOLATE STOUT 17 OZ | 6 |

HEFEWEIZEN

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| SHOCK TOP | 4 |
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NON-ALCOHOLIC

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| ST PAULI GIRL | 4 |
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White Wines

CHARDONNAY

LAURENT MIQUEL 7/26
Languedoc, France

JOSH CELLARS 8/30
CRAFTSMAN
COLLECTION
Lake County, California

KENDALL JACKSON 9/34
Sonoma, California

CAMBRIA 40
Santa Maria Valley, California

PINOT GRIGIO

BERINGER 7/26
Nappa Valley, California

STELLINA DI NOTTE 8/30
Veneto, Italy

RIESLING

CHATEAU ST 7/26
MICHELLE
Columbia Valley, Washington

PRUM ESSENCE 8/30
Mosel, Germany

SAUVIGNON BLANC

CONCANNON 7/26
SELECT
Livermore, California

MAKARA 9/34
Marlborough, New Zealand

SPARKLING

FREXIENET 8/30
BLANC DE BLANC
Catalonia, Spain

MIONETTO 9/34
PROSECCO
Veneto, Italy

WHITE ZIFANDEL

BERINGER 7/26
Nappa Valley, California

MOSCATO

LINDEMAN'S BIN 90 8/30
South Eastern Australia

ROSE

VINO DRY ROSE 8/30
Columbia Valley, Washington

Red Wines

| CABERNET | PINOT NOIR |
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| CONCANNON SELECT 7/26 Livermore, California | SMOKING LOON 8/30 Monterey, California |
| STONECAP 8/30 Columbia Valley, Wsshington | PARKER STATION 9/34 Monterey, California |
| SEAN MINOR 9/34 Paso Robles, California | CHERRY PIE 45 3 VINEYARDS St. Helena, California |
| HESS SHIRTAIL RANCHES 50 North Coast, California | MERLOT |
| NEW WORLD REDS | TUNNEL OF ELMS 7/26 Nappa Valley, California |
| MICHAEL DAVID 8/30 7 DEADLY ZINS Lodi, California BTG | 14 HANDS 8/30 Columbia Valley, Washington |
| TRAPICHE OAK 8/30 CAST MALBEC Mendoza, Argentina | CANOE RIDGE 45 RESERVE Columbia Valley, Washington |
| 19 CRIMES 8/30 RED BLEND Australia | OLD WORLD REDS |
| FEDERALIST BOURBON BARREL AGED ZINFANDEL 45 Mendocino County, California | VILLA POZZI 7/26 NERO D'AVOLA Sicily, Italy |
| | TORRES IBERICOS 9/34 RIOJA CRIANZA Rioja, Spain |

Martinis

DIRTY GOOSE 12

Grey Goose vodka & olive juice served with bleu cheese stuffed olives

DEEP EDDY COSMO 10

Deep Eddy Cranberry vodka, triple sec, lime, & a splash of cranberry juice

CUERVO COSMO 10

Cuervo Gold, triple sec, lime, & a splash of cranberry juice

ORANGE CREAMSICLE 10

Deep Eddy vodka, triple sec, orange juice

CHOCOLATE-TINI 11

Absolut Vanilla, Godiva liqueur, Bailey's, Creme de Cacao & cream

RAZPBERI-TINI 10

Stoli Razberi, Chambord, & sour

APPLE-TINI 10

Absolut Citron, pineapple, & sour apple pucker

PINA COLADA-TINI 10

Malibu Rum, pineapple juice, & a splash of cream

Specialty Drinks

MOSCOW MULE 10

Deep Eddy vodka, Crabbie's Ginger Beer, & lime

GIN BASIL SMASH 12

Hendrick's Gin, sour, & fresh basil leaves

DARK & STORMY 10

Gosling's Black Seal Rum & Crabbie's Ginger Beer

PALOMA 12

Patron Silver, grapefruit juice, & lime

SOUTHERN BEACH 10

Southern Comfort, peach schnapps, & Amaretto shaken with pineapple, cranberry, & orange juice

THE JUNE BUG 9

Midori, Malibu Rum, sour, & pineapple juice

THE FRENCHY 9

Absolut Pears, pineapple, & cranberry

PEACH SANGRIA 9

white zin, peach schnapps, pineapple juice, & a splash of cranberry juice

Liquor

VODKA

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| FLEISCHMANN'S | 7 |
| DEEP EDDY | 8 |
| DEEP EDDY ORANGE | 8 |
| DEEP EDDY LEMON | 8 |
| DEEP EDDY CRANBERRY | 8 |
| DEEP EDDY RUBY RED | 8 |
| SOCIAL HOUSE | 8 |
| ABSOLUT | 8 |
| ABSOLUT CITRON | 8 |
| ABSOLUT PEPPAR | 8 |
| ABSOLUT PEARS | 8 |
| ABSOLUT VANILLA | 8 |
| JEREMIAH WEED SWEET TEA | 8 |
| THREE OLIVES BERRY | 8 |
| STOLICHNAYA | 8 |
| STOLICHNAYA OHRANJ | 8 |
| STOLICHNAYA RAZBERI | 8 |
| KETEL ONE | 8 |
| TOP OF THE HILL | 8 |
| TITO'S | 9 |
| GREY GOOSE | 10 |

RUM

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| KRAKEN BLACK RUM | 8 |
| RALEIGH RUM COMPANY WHITE SPICED RUM | 8 |
| BACARDI SILVER | 8 |
| CAPTAIN MORGAN | 8 |
| GOSLING'S BLACK SEAL | 8 |
| MALIBU | 8 |
| MOUNT GAY ECLIPSE | 10 |

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|-------------------|----|
| FLEISCHMANN'S | 7 |
| BEEFEATER | 8 |
| TANQUERAY | 8 |
| TANQUERAY RANGPUR | 8 |
| BOMBAY SAPPHIRE | 9 |
| HENDRICK'S | 10 |

TEQUILA

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|-------------------------|----|
| TWO FINGERS GOLD | 7 |
| CUERVO | 8 |
| PATRON XO CAFE | 8 |
| TRES GENERACIONES ANEJO | 9 |
| PATRON SILVER | 10 |
| AVION ANEJO | 11 |
| DON JULIO RESPOSADO | 11 |

BOURBON & WHISKEY

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| JIM BEAM | 7 |
| JACK DANIEL'S | 8 |
| WILD TURKEY 101 | 8 |
| GENTLEMAN JACK | 9 |
| MAKER'S MARK | 9 |
| KNOB CREEK | 10 |
| KNOB CREEK RYE | 10 |
| BULLEIT | 10 |
| BULLEIT RYE | 10 |
| WOODFORD RESERVE | 11 |
| MAKER'S MARK 46 | 11 |
| BASIL HAYDEN'S | 11 |

Liquor

| IRISH WHISKEY | | CORDIALS | |
|--------------------------------|----|-------------------------|---|
| JAMESON | 8 | FIREBALL | 7 |
| TULAMORE DEW | 8 | KRUPNIKAS SPICED HONEY | 7 |
| BUSHMILLS MALT 10 YEAR | 10 | SOUTHERN COMFORT | 7 |
| JAMESON BLACK BARREL | 10 | SOUTHERN COMFORT LIME | 7 |
| SCOTCH | | GOLDSCHLAGER | 7 |
| CUTTY SARK | 7 | JAGERMEISTER | 7 |
| DEWAR'S | 8 | KAHLUA | 7 |
| JOHNNIE WALKER RED | 9 | MIDORI MELON | 7 |
| JOHNNIE WALKER BLACK | 10 | RUMPLE MINZE | 7 |
| GLENFIDDICH SINGLE MALT | 10 | YUKON JACK | 7 |
| THE GLENLIVET SINGLE MALT | 10 | AMARETTO DI SARONNO | 8 |
| CHIVAS REGAL | 10 | BAILEY'S | 8 |
| OBAN 14 YEAR, SINGLE MALT | 14 | CHAMBORD | 8 |
| LAGAVULIN 16 YEAR, SINGLE MALT | 18 | FRANGELICO | 8 |
| THE MACALLAN 18, SINGLE MALT | 25 | SAMBUCA | 8 |
| BLEND | | B&B | 9 |
| EVAN WILLIAMS | 7 | DRAMBUIE | 9 |
| CROWN ROYAL | 8 | GODIVA | 9 |
| CROWN ROYAL APPLE | 8 | GRAND MARNIER | 9 |
| CROWN ROYAL VANILLA | 8 | PATRON CITRONGE | 9 |
| SEAGRAM'S 7 | 8 | PAUL MASSON BRANDY VSOP | 9 |
| SEAGRAM'S VO | 9 | MOONSHINE | |
| CROWN ROYAL RESERVE | 11 | TROY & SONS | 8 |