

# 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*

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## LAGERS & PILSNERS

## LIGHT BEERS

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

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

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

SHOCK TOP	4
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## NON-ALCOHOLIC

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

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

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

## GIN

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

## TEQUILA

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

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

JAMESON	8
TULAMORE DEW	8
BUSHMILLS MALT 10 YEAR	10
JAMESON BLACK BARREL	10

## SCOTCH

CUTTY SARK	7
DEWAR'S	8
JOHNNIE WALKER RED	9
JOHNNIE WALKER BLACK	10
GLENFIDDICH SINGLE MALT	10
THE GLENLIVET SINGLE MALT	10
CHIVAS REGAL	10
OBAN 14 YEAR, SINGLE MALT	14
LAGAVULIN 16 YEAR, SINGLE MALT	18
THE MACALLAN 18, SINGLE MALT	25

## BLEND

EVAN WILLIAMS	7
CROWN ROYAL	8
CROWN ROYAL APPLE	8
CROWN ROYAL VANILLA	8
SEAGRAM'S 7	8
SEAGRAM'S VO	9
CROWN ROYAL RESERVE	11

## CORDIALS

FIREBALL	7
KRUPNIKAS SPICED HONEY	7
SOUTHERN COMFORT	7
SOUTHERN COMFORT LIME	7
GOLDSCHLAGER	7
JAGERMEISTER	7
KAHLUA	7
MIDORI MELON	7
RUMPLE MINZE	7
YUKON JACK	7
AMARETTO DI SARONNO	8
BAILEY'S	8
CHAMBORD	8
FRANGELICO	8
SAMBUCA	8
B&B	9
DRAMBUIE	9
GODIVA	9
GRAND MARNIER	9
PATRON CITRONGE	9
PAUL MASSON BRANDY VSOP	9

## MOONSHINE

TROY & SONS	8
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