

THE PIPER'S

Restaurant & Tavern

SERVING LUNCH
Monday - Friday 11am - 4pm

SERVING DINNER
Monday - Friday 4pm - 10pm
Saturday - Sunday 10:30am - 12am
www.thepiperstavern.com



WE ROAST ALL MEATS IN-HOUSE
ensuring the highest quality, freshness and flavor.

WELCOME TO PIPERS!

Our philosophy... treat every customer as if they were a guest in our own home.

For this reason, we only prepare your food using the highest quality and freshest ingredients available to us. We roast all meats in-house to offer excellence and enhance the flavor. **In our kitchen versatility reigns, so if you want it, ask us to make it!**

Whether you're meeting old friends for a beverage or simply enjoying a meal with your family, we want this to be your "go to" place for delicious food, in a warm and friendly atmosphere.

Please enjoy yourselves and come again soon!

Dan Hurley
Jimmy Powers

CATERING SERVICES

The Piper's Restaurant & Tavern caters all events!

CALL 919-676-7413

EMAIL catering@thepiperstavern.com

APPETIZERS

STUFFED PUPPIES

Our own Carolina BBQ in a crunchy wrap with coleslaw and vinegar based dipping sauce.

CHICKEN QUESADILLA

Chili-braised chicken breast with queso fresco, served with a southwest ranch dressing.

BAKED CRAB DIP

Flaked, lump crabmeat in a blend of cream cheese and horseradish. Served with water crackers.

PAN SEARED SESAME ENCRUSTED TUNA

Ahi tuna encrusted with black and white sesame seeds. Quickly seared to very rare, sliced and served with soy sauce, wasabi and pickled ginger.

HOMEMADE CHICKEN TENDERS

Lightly breaded chicken tenders and served with honey-mustard.

LOADED POTATO SKINS

Crispy fried potato skins topped with bacon, green onions and Cheddar- Jack cheese.

PREPARED YOUR WAY

Grilled, Blackened, Buffalo, Sweet Chili Thai

YOUR CHOICE

Seasoned Ground Beef, Black Beans or Chicken

ADD EXTRA of any items above for \$1.00

SHRIMP

Eight jumbo shrimp prepared with your choice of sauce.

THE PIPER'S NACHOS

Fresh nacho chips topped with cheddar and jack cheeses, jalapeño peppers, fresh tomato and green onion.

BAVARIAN SOFT PRETZEL STICKS

Lightly salted soft pretzels served with a chili queso dip.

ALSO AVAILABLE WITH

Chili, Cheese, and Bacon

GARLIC FRIES

Delicious skin on fries tossed with a garlic butter sauce.

ANTIPASTO

The Tavern's offering includes homemade salami, imported provolone, olives, pepperoncini, garlic cheese spread all served with fresh toasted parmesan crackers.

PIPER'S WINGS

Your choice of delicious sauces:

Traditional Buffalo, Chipotle BBQ, Teriyaki, General Tso's, Bourbon, Jamaican-Jerk, Salt-n-Vinegar, Garlic-Parmesan, Honey BBQ, Zesty Orange, or Buffalo-Parmesan.

SOUPS

FRENCH ONION CROCK

Rich and hearty beef broth and onions, topped with a crusty crouton, along with Swiss and provolone.

SOUP DU JOUR cup / bowl
Made daily with the freshest ingredients.

CHILI CON CARNE cup / bowl
Traditional beef and bean, slowly cooked chili, topped with cheddar cheese and onions.

CRAB AND CORN CHOWDER cup / bowl
A low country favorite. Creamy corn chowder with chunks of potatoes and blue claw crab meat.

GREENS

ADD-ON

Salmon - 7 oz.
Flank Steak - 9 oz.
Shrimp - 8 pieces
Chicken - 5 oz.

TAVERN HOUSE SALAD sm / lg
Iceberg and romaine lettuce, tomatoes, cucumbers, cheddar cheese and croutons.

CAESAR SALAD sm / lg
Our homemade Caesar dressing laced with parmesan & garlic tossed with fresh romaine and croutons.

SPINACH SALAD sm / lg
Country ham, fresh mushrooms and croutons tossed with fresh spinach, served with a homemade mango vinaigrette dressing.

PIPER'S CHEF SALAD
Ham, turkey, roast beef, Swiss and American cheeses, boiled egg, tomatoes, cucumbers, croutons and bacon atop fresh iceberg and romaine lettuce with your choice of dressing.

SOUTHWESTERN CHICKEN SALAD
Mixed baby greens, black beans, tomatoes, cucumbers, jack & cheddar cheese, served with chili marinated grilled chicken breast and roasted corn vinaigrette dressing.

Piper's

SANDWICHES

ALL SANDWICHES SERVED WITH FRIES

Substitute a cup of soup or house salad

Substitute a caesar salad or spinach salad

Substitute a bowl of soup, crock of onion soup
or large house salad

Substitute a large caesar or spinach salad



REUBEN

In house, 8 day cured, lean corned beef brisket-piled high with sauerkraut, Swiss cheese and 1000 Island dressing, grilled on rye.

CHICKEN BLT WRAP

Grilled boneless chicken breast-rolled in a garlic-herb wrap with bacon, lettuce, tomato, cheddar and our house sauce, ask for it blackened.

LOW COUNTRY CRAB CAKE SANDWICH

Lighter than its Maryland cousin, served on a Brioche Bun with tartar sauce, lettuce and tomato.

TURKEY CLUB

Fresh oven-roasted turkey breast and crispy bacon stacked on toast with lettuce, tomato and mayonnaise.

PORTOBELLO SANDWICH

Grilled portobello mushroom, roasted red peppers, grilled onions with pesto mayonnaise and fresh mozzarella on a brioche bun.

THE FRENCH DIP

Grilled sirloin steak, thinly sliced, served on a baguette with homemade garlic-herb cheese and au jus.

OPEN-FACED SLICED STEAK SANDWICH

9oz, house cut, flank steak, marinated and grilled to your liking. Then, thinly sliced and served on garlic toast with caramelized onions and mushrooms. Served with steak fries.

FRIED COD PO' BOY

Lightly fried cod, served with lettuce, tomato, and tartar sauce on a brioche bun.

THE PIPER'S TAVERN PASTRAMI SANDWICH

Our own in-house smoked pastrami brisket, served hot on rye bread, topped with Swiss cheese, thousand island dressing and homemade coleslaw. Served with fries.

BEEF OR CHICKEN PHILLY CHEESESTEAK

A Piper's Tavern Specialty! Thinly sliced Sirloin, grilled and served with peppers, onions and mushrooms on a hoagie with provolone cheese. The secret's in the sauce - making this an authentic original.

BURGERS

**Local ground beef containing
only choice and prime cuts**

ALL BURGERS SERVED WITH FRIES

Substitute a cup of soup or house salad
Substitute caesar salad or spinach salad



PATTY MELT

Caramelized onions, mayonnaise, and swiss cheese served on grilled rye bread.

SMOKEHOUSE BURGER

Bacon, jack & cheddar cheese, chipolte BBQ, and fried onion straws served on a brioche bun.

BLACK FOREST BURGER

Black forest ham, muenster cheese, caramelized onions, pickles and brown mustard served on a pretzel roll.

JALAPENO BACON BURGER

Bacon, pepper jack cheese, and jalapeno served on a brioche bun.

BLACK AND BLUE BURGER

Blackened, bleu cheese dressing, and mild buffalo sauce served on a brioche bun.

BRAT BURGER

Homemade bratwurst, sauerkraut, muenster cheese, and brown mustard served on a pretzel roll.

ITALIAN SAUSAGE BURGER

Homemade Italian sausage, imported provolone cheese, hot pepper relish and marinara served on a brioche bun.

BUILD YOUR OWN BURGER

8oz burger, cooked to temperature, lettuce, tomato and served with fries.

CHEESE SELECTIONS

Swiss

Bleu

Jack/Cheddar

American

Feta

Mozzarella

Provolone

Pepper Jack

Muenster

OTHER SELECTIONS

If you don't see it, please ask

Grilled Onions

Grilled Peppers

Slaw

Raw Onions

Mushrooms

Bacon

Sliced Pickles

Jalapeno

Chili

Marinara

Fried Egg

SPECIALTIES



ALSO AVAILABLE

Blackened

THE PIPER'S SHRIMP & GRITS

Creamy grits with Jack and Cheddar cheese served with jumbo shrimp, sautéed with garlic, bacon, green onions and mushrooms – a local favorite.

SMOTHERED PORK CHOPS

Two boneless, center-cut pork chops topped with a caramelized onion gravy, served with mashed potatoes and Piper's green beans.

STUFFED FLOUNDER

Fresh flounder fillet stuffed with our own blue claw crab meat stuffing, served with a lemon cream sauce, mashed potatoes and Piper's green beans.

CHIPOTLE BBQ RIBS

Crispy and tender St. Louis style spare ribs, glazed with chipotle pepper barbecue sauce, served with homemade mac & cheese and cole slaw.

SHEPHERD'S PIE

Ground beef, celery, onions, carrots and peas in a rich gravy topped with mashed potatoes and baked.

LOW COUNTRY CRAB CAKES

Lighter than it's Maryland cousin, pan-seared, served with steak fries and coleslaw.

CHINESE BEEF AND BROCCOLI

Lean and tender, house cut, sirloin beef tips, stir-fried with fresh broccoli and onion in a traditional soy-ginger sauce. Served over white rice.

JAMBALAYA

A traditional Louisiana creole dish of shrimp, ham, smoked housemade andouille sausage, tomato, vegetables and rice. Moderately spicy.

PREPARED YOUR WAY

Francese, Parmesan, Marsala, Piccata

CHICKEN

Boneless breast of chicken, prepared your way, and served over angel hair pasta with Piper's garlic green beans.

CHICKEN CORDON BLEU

Boneless breast of chicken rolled with black forest ham and Swiss cheese, lightly breaded and fried. Served with a basil cream sauce and mashed potatoes and green beans.

SPECIALTIES

SERVED WITH

Salmon
Shrimp
Chicken
Meatballs (3)

PENNE PASTA

Marinara
Pomodoro
A'la Vodka
Alfredo

Piper's

BAKED LASAGNA

Homemade lasagna layered with beef and homemade Italian sausage, three Italian cheeses and tomato sauce, served with garlic bread.

FISH AND CHIPS

Flaky, mild whitefish with our home-made beer batter, served with home-made coleslaw, tartar sauce and steak fries.

GRILLED SALMON FILLET

Served over angel hair pasta, tossed with fresh spinach in a tomato cream sauce.

BAKED MEATLOAF

Chef's traditional meatloaf recipe, served with mashed potatoes and Piper's green beans.

HOMEMADE, GRILLED BRATWURST

Served with sauerkraut, caramelized onions, caraway seeds, served with mashed potatoes & gravy and Piper's green beans.

HOMEMADE DESSERTS

PEANUT BUTTER PIE

NY STYLE CHEESECAKE

SPECIALTY CHEESECAKE

Ask your server for today's selection

CLASSIC CRÉME BRÛLÉE

HOT FUDGE BROWNIE SUNDAE

LUNCH

SERVED DURING LUNCH ONLY

Monday - Friday

11am - 4pm

Piper's

QUICHE AND SOUP or SALAD

A generous slice of our homemade quiche of the day and a cup of soup or small salad.

OPEN-FACED HOT TURKEY SANDWICH

Roasted turkey breast on white toast with mashed potatoes, gravy and corn.

OPEN-FACED HOT ROAST BEEF SANDWICH

Roast beef on white toast with mashed potatoes, gravy and corn.

CUBAN PORK SANDWICH

Roasted pork loin with smoked ham, Swiss cheese, sliced dill pickles and yellow mustard, served on Cuban bread with fries.

BROILED FLOUNDER OREGANATA

Broiled and topped with breadcrumbs - seasoned with oregano and parmesan. Served with mashed potatoes and Piper's green beans.

BAKED MEATLOAF

Chef's traditional meatloaf recipe. Served with mashed potatoes and Piper's green beans.

CHIPOTLE BBQ RIBS

Glazed with chipotle pepper barbecue sauce. Served with homemade mac & cheese and cole slaw.

PIZZA

TOPPINGS

BUILD YOUR OWN

A regional favorite with bakery fresh, thin crust, topped with the freshest ingredients

12" SMALL

14" LARGE 13.99

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|------------------------|-------------------------|---------------------------------------|
| <i>Anchovies</i> | <i>Artichoke Hearts</i> | <i>Bacon</i> |
| <i>Banana Peppers</i> | <i>Black Olives</i> | <i>Broccoli</i> |
| <i>Fresh Basil</i> | <i>Fresh Tomatoes</i> | <i>Garlic</i> |
| <i>Green Olives</i> | <i>Green Onions</i> | <i>Green Peppers</i> |
| <i>Grilled Chicken</i> | <i>Ground Beef</i> | <i>Jalapenos</i> |
| <i>Mushrooms</i> | <i>Onion</i> | <i>Pepperoni</i> |
| <i>Pineapple</i> | <i>Ricotta</i> | <i>Roasted Red Peppers</i> |
| <i>Spinach</i> | <i>Ham</i> | <i>Italian Sausage (Homemade)</i> |

SPECIALTY PIZZA

Specialty pizzas sold in whole orders only

12" SMALL

14" LARGE

MEAT LOVER'S

Homemade Italian sausage, ground beef, pepperoni, ham and bacon.

GREEK

Gyro meat, onion, black olives, feta, roasted red peppers.

MARGHERITA

Olive oil, fresh tomato, basil and mozzarella drizzled with balsamic vinegar reduction.

SAN FRANCISCO

Grilled chicken, cheddar, broccoli and ham.

NORTHERN WHITE

Garlic, olive oil, mozzarella, ricotta, fresh tomatoes, parmesan and green onion.

CHICAGO DELUXE

Homemade Italian sausage, pepperoni, onion, mushrooms and green peppers.

MEATBALL PARMESAN

Sliced, homemade Italian meatballs, mozzarella, parmesan and asiago cheeses.

SOUTHWESTERN CHICKEN BBQ

Chicken, bacon, cheddar, mozzarella and green onion.

BACON-CHEDDAR BURGER

Ground beef, cheddar, bacon, mozzarella.

MEXICAN

Ground beef, jalapenos, cheddar, fresh tomatoes, green onions.

Piper's