

# 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](http://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. **If there is something from the menu you have enjoyed before, please don't hesitate to ask your server if that item is still available.**

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

## PIPERS DINNER MENU

*If you don't see something on our menu we used to offer, please ask if we can make it for you.*

## CATERING SERVICES

The Piper's Restaurant & Tavern caters all events!  
919-676-7413  
[catering@thepiperstavern.com](mailto:catering@thepiperstavern.com)

### APPETIZERS

STUFFED PUPPIES	9.99	* PAN SEARED SESAME ENCRUSTED TUNA	11.99
Our own Carolina BBQ in a crunchy wrap with coleslaw and vinegar based dipping sauce.		Ahi tuna encrusted with black and white sesame seeds. Quickly seared to very rare, sliced and served with soy sauce, wasabi and pickled ginger.	
CHICKEN QUESADILLA	9.99	BLACKENED SHRIMP	10.99
Chili-braised chicken breast with queso fresco, served with a southwest ranch dressing.		Eight shrimp seared with cajun spices. Served with our house sauce.	
STEAK QUESADILLA	10.99	THE PIPER'S NACHOS	9.99
Marinated, grilled flank steak with queso fresco, served with a southwest ranch dressing.		Fresh nacho chips topped with cheddar and jack cheeses, jalapeño peppers, fresh tomato and green onion.	
BAKED CRAB DIP	10.99	YOUR CHOICE Seasoned Ground Beef, Black Beans or Chicken	
Flaked, lump crabmeat in a blend of cream cheese and horseradish. Served with water crackers.		ADD EXTRA of any items above for \$1.00	
LOADED POTATO SKINS	9.99	BAVARIAN SOFT PRETZEL STICKS	8.99
Crispy fried potato skins topped with bacon, green onions and Cheddar- Jack cheese.		Lightly salted soft pretzels served with a chili queso dip.	
HOMEMADE CHICKEN TENDERS	8.99	PIPER'S WINGS	11.99
Lightly breaded chicken tenders and served with honey-mustard.		Your choice of delicious sauces:	
		<i>Traditional Buffalo, Chipotle BBQ, Teriyaki, General Tso's, Bourbon, Jamaican-Jerk, Salt-n-Vinegar, Garlic-Parmesan, Honey BBQ, Zesty Orange, or Buffalo-Parmesan.</i>	

\* *These items can be cooked to order. Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness.*

## SOUPS

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FRENCH ONION CROCK 6.99  
Rich and hearty beef broth and onions, topped w/  
a crusty crouton, along with Swiss and provolone.

SOUP DU JOUR cup 3.50 bowl 6.99  
Made daily with the freshest ingredients.

CHILI CON CARNE cup 3.59 bowl 6.99  
Traditional beef and bean, slowly cooked chili, topped with  
cheddar cheese and onions.

CRAB AND CORN CHOWDER cup 3.99 bowl 7.99  
A low country favorite. Creamy corn chowder with chunks of  
potatoes and blue claw crab meat.

## GREENS

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### ADD-ON

\* Salmon - 7 oz. 7.00  
Flank Steak - 9 oz. 7.00  
Shrimp - 8 pieces 7.00  
Chicken - 6 oz. 5.00

TAVERN HOUSE SALAD sm 3.50 lg 6.99  
Iceberg and romaine lettuce, tomatoes, cucumbers,  
cheddar cheese and croutons.

CAESAR SALAD sm 3.99 lg 7.99  
Our homemade Caesar dressing made with  
parmesan, garlic and anchovie tossed with fresh  
romaine and croutons.

SPINACH SALAD sm 3.99 lg 7.99  
Country ham, fresh mushrooms and croutons tossed with fresh  
spinach, served with a homemade mango vinaigrette dressing.

PIPER'S CHEF SALAD 11.99  
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 13.99  
Mixed baby greens, black beans, tomatoes, cucumbers, jack &  
cheddar cheese, served with chili marinated grilled chicken breast  
and roasted corn vinaigrette dressing.

## SANDWICHES

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### ALL SANDWICHES SERVED WITH FRIES

Substitute a cup of soup or house salad 1.50  
Substitute a caesar salad or spinach salad 2.50  
Substitute a bowl of soup, crock of onion soup  
or large house salad 3.99  
Substitute a large caesar or spinach salad 3.99

REUBEN 12.99  
8 day cured, in house, lean corned beef brisket  
piled high with sauerkraut, Swiss cheese and  
1000 Island dressing, grilled on rye.

CHICKEN BLT WRAP 11.99  
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 12.99  
Lighter than its Maryland cousin, served on a  
Brioche Bun with tartar sauce, lettuce and tomato.

TURKEY CLUB 10.99  
Fresh oven-roasted turkey breast and crispy bacon  
stacked on toast with lettuce, tomato and mayonnaise.

OPEN-FACED SLICED STEAK SANDWICH 13.99  
9oz, house cut, flank steak, marinated and  
grilled to your liking. Thinly sliced and served  
on garlic toast with caramelized onions and  
mushrooms. Served with steak fries.

THE PIPER'S TAVERN PASTRAMI SANDWICH 12.99  
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 10.99  
A Piper's Tavern Specialty! Thinly shaved Sirloin or Chicken, 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.

CHICKEN PARMESAN SANDWICH 11.99  
Juicy chicken in marinara sauce, served on a brioche bun  
and topped with mozzarella cheese.

MEATBALL PARMESAN SANDWICH 10.99  
Homemade meatballs in marinara sauce, served on a hoagie roll  
and topped with mozzarella cheese.

PORTOBELLO SANDWICH 10.99  
Grilled portobello mushroom, roasted red peppers, grilled onions  
with pesto mayonnaise and fresh mozzarella on a brioche bun.

FILET MIGNON SLIDERS 11.99  
Three sliders with fried onion straws and chipotle BBQ sauce.

FRIED COD PO' BOY 10.99  
Lightly fried cod, served with lettuce, tomato, and tarter sauce on  
a hoagie roll.

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

### ALL BURGERS SERVED WITH FRIES

Substitute a cup of soup or house salad 1.50

Substitute a caesar salad or spinach salad 2.50

Substitute a bowl of soup, crock of onion soup

\* or large house salad 3.99

Substitute a large caesar or spinach salad 3.99

\* PATTY MELT 12.99

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

\* SMOKEHOUSE BURGER 12.99

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

\* BLACK AND BLUE BURGER 12.99

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

### SPECIALTIES

THE PIPER'S SHRIMP & GRITS 18.99

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 15.99

Two boneless, center-cut pork chops topped w/ a caramelized onion gravy, served w/ mashed potatoes and green beans. **Also available Blackened**

STUFFED FLOUNDER 18.99

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

CHIPOTLE BBQ RIBS 17.99

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 13.99

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

LOW COUNTRY CRAB CAKES 17.99

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

CHICKEN CORDON BLEU 16.99

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.

STEAK DIANE 19.99

Beef tenderloin medallions, sauteed w/mushrooms in a brandy dijon cream sauce, served with mashed potatoes and green beans.

\* BRAT BURGER 12.99

Homemade bratwurst, sauerkraut, muenster cheese, and brown mustard served on a brioche bun.

\* JALAPENO BACON BURGER 12.99

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

\* ITALIAN SAUSAGE BURGER 12.99

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

\* BUILD YOUR OWN BURGER 10.99

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

#### **Cheese Selections**

Each topping .50

Swiss Bleu Jack/Cheddar American Feta Mozzarella

Provolone Pepper Jack Muenster

#### **Additional Selections**

Each topping (if you don't see it, please ask) .50

Grilled Onions Grilled Peppers SlawRaw Onions Mushrooms

Bacon Sliced Pickles Jalapeno Chili Marinara Fried Egg

PENNE PASTA *Marinara / Pomodoro / A'la Vodka / Alfredo* 12.99

**Add** \* Salmon 16.99 / Shrimp 18.99 / Chicken 16.99 / Meatballs (3 13.99

BAKED LASAGNA 13.99

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

FISH AND CHIPS 14.99

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

BAKED MEATLOAF 13.99

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

HOMEMADE, GRILLED BRATWURST 14.99

Served with sauerkraut, mashed potatoes & gravy, and green beans.

GRILLED SALMON FILLET 16.99

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

SHRIMP & ANDOUILLE SAUSAGE GUMBO 18.99

Shrimp and homemade andouille sausage in a brown roux shrimp stock with vegetables, served with white rice.

CHICKEN FRANCESE 16.99

Boneless breast of chicken egg battered and sautéed, served with a lemon butter sauce. Served over angel hair pasta with green beans.

CHICKEN PARMESAN 16.99

Boneless breast of chicken breaded, fried, topped with marinara and mozzarella cheese. Served with angel hair pasta, green beans, and garlic bread.

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## PIZZA (BUILD YOUR OWN)

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

7" PERSONAL	8.99
Each additional topping	1.00
12" SMALL	10.99
Each additional topping	1.00
14" LARGE	13.99
Each additional topping	1.50

### TOPPINGS

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

## SPECIALTY PIZZA

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Specialty pizzas sold in whole orders only  
*7" Personal - 12.99 / 12" Sm - 15.99 / 14" Lg - 18.99*

### MEAT LOVER'S

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

### GREEK

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

### BACON-CHEDDAR BURGER

Ground beef, cheddar, bacon, mozzarella.

### SAN FRANCISCO

Grilled chicken, cheddar, broccoli and ham.

### MEXICAN

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

### 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.

### MARGHERITA

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

### NORTHERN WHITE

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

## SIDES

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MACARONI & CHEESE	6.99	SAUTÉED BROCCOLI	3.99
FRIES	3.99	SAUTÉED GREEN BEANS	3.99
BAKED POTATO (after 5pm)	3.99	HOMEMADE POTATO CHIPS	3.99
		COLE SLAW	2.99

## DRINK MENU

### BEER

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Amstel Light	Corona	Sumpin Ale	Natural Light
Bold Rock - Granny Smith Cider	Corona Light	Land Shark	N/A O'Douls
Bud	Heineken	Michelob Ultra	Sam Adams
Bud Light	Lagunitas Ipa	Miller Lite	
Coors Light	Lagunitas - Little Sumpin	Miller High Life	

### ON TAP

*Ask your server about our rotating drafts*

Blue Moon	White Street Kolsch	Red Oak
Fat Tire	Labatts Blue	Stella
Guinness	Pabst Blue Ribbon	Sweet Water 420
Hoppyyum	Pinner IPA	Yuengling

## WINE

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### RED ZINFANDEL

Gnarly Head

### CABERNET

Flat Rock

Josh

Silver Palm

### SHIRAZ

Oxford Landing

### MERLOT

Flat Rock

### PINOT NOIR

Castle Rock Carneros

### PINOT GRIGIO

Ca'Donini

Barone Fini

### CHARDONNAY

Flat Rock

Kendall Jackson

### WHITE ZINFANDEL

Thousand Oaks

### RIESLING

Sun Garden

### SAUVIGNON BLANC

Line 39

## SIGNATURE COCKTAILS

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### ART BABY

Citron and Soda w/lemon, lime & orange garnish

### B DAILEY

Firefly with Pink Lemonade

### BK SPECIAL

Deep Eddy's Grapefruit Vodka, Club Soda & lime garnish

### BOBBY DEAN

Absolut Vodka and Soda w/splash of sour & lime garnish

### JIMMYCRACKTHORNE

Stoli O, Club Soda, splash of Sprite w/lemon & lime garnish

### MADEY

Vanilla Vodka, Cranberry, OJ, & Sierra Mist

### THE 3 MULE'S

All come w/fresh lime juice & ginger beer

- The Classic (*with choice of Vodka*)

- The Irish (*with choice of Irish whiskey*)

- The Mexican (*with choice of tequila*)

### PANK DRANK

Dragon Berry Rum with Pink Lemonade

### THE POWER PLAY

Powers Irish Whiskey, Ginger Ale & fresh lime

### COSMOPOLITAN

Absolut Citron, Triple Sec, fresh lime & splash of Cranberry

### THE DIRTY PIPER

Gin or Vodka, Dry Vermouth, Olive Juice

### ESPRESSO MARTINI

Vanilla Vodka, Kahlua, Baileys and espresso

### DARK & STORMY

Fresh lime, Gosling's black seal rum and Gosling's ginger beer

### THE PIPERS MARGARITA

Cabo Wabo Blanco, Triple Sec, lime, sour & OJ w/salt rim

### PALOMA

Dulce Vida grapefruit infused tequila w/ fresh fruit and topped with club soda

### BOURBON SMASH

Jim Beam, fresh orange, triple sec and raspberry preserves

## LIQUOR

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### VODKA

ABSOLUT Absolut Regular, Citron

DEEP EDDY'S Grapefruit, Lemon

FIREFLY

GREY GOOSE

KETEL ONE

BEDLAM

PINNACLE Whipped

SMIRNOFF Smirnoff Regular, Grape

Vanilla, Blueberry, Cherry, Raspberry

STOLI Stoli Regular, Orange

TITO'S

### GIN

BOMBAY SAPPHIRE

TANQUERAY

### IRISH WHISKEY

JAMESON

POWERS

TULLAMORE DEW

### WHISKEY

CANADIAN CLUB

CROWN ROYAL

CROWN RESERVE

FIREBALL

SEAGRAM'S 7

SEAGRAM'S VO

SOUTHERN COMFORT

### BOURBON

BASIL HAYDEN

BULLIET & BULLEIT RYE

JACK DANIELS

JACK DANIELS FIRE

JIM BEAM 7 YEAR

MAKER'S MARK

WILD TURKEY

WILD TURKEY HONEY

WOODFORD RESERVE

### SOTCH SINGLE MALT

GLENLEVIT, 12 Year

### TEQUILA

AVION SILVER

CABO WABO BLANCO

JOSE CUERVO

HORNITOS SILVER

PATRON CAFE'

### RUM

BACARDI Regular, 151, Dragon Berry

CAPTAIN MORGAN

MALIBU

GOSLING'S

### SCOTCH BLENDS

DEWARS WHITE LABEL

JOHNNIE WALKER BLACK

JOHNNIE WALKER RED

### BRANDY/COGNAC

CHRISTIAN BROTHERS