



Snacks & Starters

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| <p>Town Hall Nachos \$8.95 Made with crisp corn tortillas, black beans, chile con queso, fresh pico de gallo and topped with sour cream</p> <p>Fried Oysters \$9.25 Lightly breaded and fried fresh Atlantic oysters with our house remoulade</p> <p>Chicken Quesadilla \$7.95 Quesadilla stuffed with grilled chicken breast, melted Monterey and cheddar cheeses, and topped with shredded lettuce, fresh pico de gallo and sour cream</p> <p>Classic Deviled Eggs \$.50 each</p> | <p>Grilled Lamb Skewer \$10.25 Marinated and grilled lamb accompanied by grilled pita, hummus, vegetable crudite and creamy cucumber yogurt sauce</p> <p>Fried Calamari \$9.00 Lightly breaded and fried served with a Smoked tomato sauce</p> <p>Beer Boiled Bratwurst \$6.95 Grilled and served with sauerkraut and whole grain mustard</p> <p>Town Hall Chicken Wings 1/2 doz/\$4.95 Tossed with your choice of Mild, Hot, 1 doz/\$8.95 Tequila-lime, Honey BBQ, Sesame Scallion or Caribbean jerk sauce</p> |
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Ancho Chile Grit Cake

Grit cake spiced with Ancho chile with Crawfish and Roasted Tomato Sauce
\$8.50

Salads

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| <p>Mixed Greens Salad \$5.95 Fresh baby mixed greens tossed in a lemon-honey vinaigrette</p> <p>Bibb Lettuce Salad \$7.25 Fresh bibb lettuce topped with crispy fried bacon and traditional Roquefort dressing</p> <p>Spinach Salad \$8.25 Baby spinach, roasted Portobello mushrooms, grape tomatoes and finely shaved red onions tossed in a sherry vinaigrette and topped with feta cheese</p> | <p>Chopped Salad \$9.95 Freshly chopped romaine lettuce, sweet peas, broccoli, red onions and peppers tossed in a red wine vinaigrette and topped with crumbled Gorgonzola cheese and applewood smoked bacon</p> <p>Baby Arugula Salad \$10.50 Baby arugula, roasted beets with spiced pecans tossed in a white balsamic vinaigrette with goat cheese medallions</p> <p>Add flame grilled chicken breast \$4.50 Add flame grilled steak \$5.50 Add fried oysters \$5.00</p> |
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20% gratuity on all parties of six or more

**Due to state health, food and safety guidelines all burgers are cooked to medium well
Bread served upon request**



Proudly serving Carrboro Coffee.



Let's Meet Up At The Town Hall

Entrees

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| Town Hall Fish and Chips | \$14.95 |
| Lightly breaded and fried mahi-mahi served with fresh cut french fries with a choice of herb or jalapeno infused vinaigrette | |
| ½ Roasted Chicken | \$17.25 |
| Chicken roasted under a brick with asparagus, mashed potatoes and pan juices | |
| Blue Crab Cakes | \$14.95 |
| Two 3oz. pan-fried lump blue crab cakes served over fresh corn and black-eyed pea succotash with grilled lemon aioli | |
| Beef Short Ribs | \$18.00 |
| Coffee braised beef short ribs with roasted red potatoes and skillet green beans | |
| Roasted Achiote Pork | \$17.50 |
| Slow roasted achiote pork served over basmati rice with grilled pineapple, peppers and green onions | |
| Grilled Grouper Filet | \$18.00 |
| Grilled fresh grouper filet served with roasted fall squash, sautéed swiss chard and sage butter | |
| Vegetarian Farfalle Pasta | \$14.50 |
| Farfalle pasta with oven-roasted tomatoes, kalamata olives, feta cheese, asparagus tips and fresh basil in a white wine sauce | |

From the Grill

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| Grilled Steak Sandwich | \$9.95 |
| Thinly sliced Ribeye on a lightly toasted kaiser roll with sautéed red onions and peppers, crisp red leaf lettuce and fresh tomato served with crispy onion rings | |
| Citrus Marinated Chicken Breast | \$8.50 |
| Citrus marinated chicken breast served on a lightly toasted kaiser roll with crisp red leaf lettuce, fresh tomato and sliced red onion served with homemade hand-cut potato chips | |
| Town Hall Grill Burger | \$8.95 |
| Juicy ½ lb. burger served on a lightly toasted Kaiser roll with crisp red leaf lettuce, fresh tomato and sliced red onion served with hand-cut French fries | |
| Add cheddar, Monterey jack or Swiss | \$1.00 |
| Add applewood smoked bacon | \$1.50 |
| Add caramelized onions or mushrooms | \$1.00 |
| Hand Cut Filet Mignon | 6oz./\$15.50 9oz./\$21.00 |
| 6 ounce or 9 ounce Tenderloin filet paired with wild mushrooms | |
| Hand Cut Sterling Silver Ribeye | \$17.95 |
| 12 ounce Ribeye served with gorgonzola peppercorn butter | |
| Hand Cut New York Strip | \$17.95 |
| 12 ounce traditional Strip crowned with gently roasted garlic cloves | |

Sides

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| Fresh Mixed Grilled Veggies | \$4.75 | Creamy Macaroni and Cheese | \$4.75 |
| Grilled Asparagus | \$5.00 | Sweet Potato Mash with Sauteed Green Apple | \$4.75 |
| Sauteed Spinach with Shallots and Garlic | \$4.75 | Crispy Onion Rings | \$2.00/\$4.00 |
| Brown Sugar Glazed Carrots | \$4.00 | Fresh Hand Cut Fries - Plain or | \$2.00/\$4.00 |
| Mashed Potatoes | \$4.50 | | |

Desserts

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| New York Style Cheesecake | \$6.50 | Old Fashioned Root Beer Float | \$4.50 |
| Drizzled with a rich raspberry sauce | | | |
| Creamy Banana Pudding | \$5.50 | Southern Pecan Pie | \$6.50 |
| Served with vanilla wafers | | Served warm alongside vanilla ice cream | |
| Chocolate Ganache Cake | \$7.00 | | |

