

APPETIZERS

ROYAL THAI SHRIMP

CRISPY FRIED POPCORN SHRIMP, TOPPED WITH THAI CHILI SAUCE SERVED OVER MIXED GREENS AND FRIED WONTONS GARNISHED WITH SESAME SEEDS 9.09

CHICKEN SKEWERS

HERB-MARINATED PAN-SEARED CHICKEN TENDERS, DRIZZLED WITH CITRUS HERB VINAIGRETTE OVER A BED OF SPINACH 8.49

*TUNA TOSTADA

AHI TUNA SEARED AND SLICED, OVER FRIED WONTONS, CRAB CREAM CHEESE, SLICED AVOCADO, TOPPED WITH SRIRACHA AND PAN ASIAN PLUM SAUCE GARNISHED WITH SESAME SEEDS 8.89

TAVERN BLEU CHIPS

FRESHLY FRIED HAND-CUT CHIPS SERVED WITH WARM BLEU CHEESE AND APPLEWOOD-SMOKED BACON DIP GARNISHED WITH GREEN ONIONS 7.98

MUSSELS

ONE POUND OF PRINCE EDWARD ISLAND BLUE SHELL MUSSELS WITH SAUTÉED DICED TOMATOES, GREEN ONIONS, TOSSED IN OUZO-LEMON CREAM, FETA AND PARMESAN, TOPPED WITH GARLIC TOAST POINTS 10.19

ONION RIBBONS

THINLY SLICED AND HAND-BREADED ONIONS. SERVED WITH SPICY KETCHUP AND CREAMY HORSE RADISH 8.89

CALAMARI

FLASH-FRIED CALAMARI, TOPPED WITH ROASTED RED PEPPERS, CRANBERRIES, CANDIED PECANS AND SHREDDED PARMESAN. DRIZZLED WITH CITRUS VINAIGRETTE 9.95

LOBSTER NACHOS

SAUTÉED LOBSTER, TOMATOES, BLISTERED CORN AND QUESO OVER FRIED TORTILLA CHIPS. DRIZZLED WITH BBQ SAUCE GARNISHED WITH GREEN ONIONS AND DICED AVOCADO 10.89

2520

TAVERN

TAVERN FLATBREADS

BBQ CHICKEN FLATBREAD

CRISPY FLATBREAD, THINLY SLICED CHICKEN WITH MOZZARELLA AND HAVARTI CHEESE, CARAMELIZED ONIONS, APPLEWOOD-SMOKED BACON, BLEU CHEESE CRUMBLES AND BBQ SAUCE 9.49

MEDITERRANEAN FLATBREAD

CRISPY FLATBREAD, THINLY SLICED CHICKEN, HAVARTI AND MOZZARELLA, FETA, SPINACH, KALAMATA OLIVES, ROASTED RED PEPPERS, GREEN ONIONS AND PESTO 9.49

TAVERN

MIXED GREENS, TOMATOES, CUCUMBERS, RED ONIONS, BACON, CROUTONS AND CHEDDAR 6.79

YASOU

MIXED GREENS, TOMATOES, CUCUMBERS, RED ONIONS. KALAMATA OLIVES, PEPPERONCINI, CRANBERRIES AND FETA CHEESE. DRIZZLED WITH GREEK VINAIGRETTE 7.98

MYRA

MIXED GREENS, HAVARTI AND MOZZARELLA, CUCUMBERS, APPLES, STRAWBERRIES AND MANGO SALSA. SERVED WITH RASPBERRY VINAIGRETTE 7.98

ADDITIONAL SALAD TOPPERS:

CHICKEN 3.49 SHRIMP 5.49, SIRLOIN, SCALLOPS 6.99, AHI TUNA, HAND-CRAFTED CRAB CAKE, SALMON 5.99

CRAB MELT

HAND-CRAFTED CRAB CAKE SERVED ON TEXAS TOAST WITH BACON, CRAB CREAM CHEESE AND HAVARTI 9.89

CHICKEN CAESAR WRAP

THINLY SLICED CHILLED CHICKEN IN A SPINACH TORTILLA WRAP WITH ROMAINE LETTUCE, CAESAR DRESSING AND PARMESAN CHEESE 7.89

SIDES

SOUPS & SALADS

DRESSINGS: RASPBERRY VINAIGRETTE, CITRUS VINAIGRETTE, BLEU CHEESE VINAIGRETTE, TAVERN'S CREAMY ITALIAN, HONEY MUSTARD, RANCH, 1000 ISLAND, OIL AND VINEGAR, BLEU CHEESE, LIGHT ITALIAN, BALSAMIC, GREEK VINAIGRETTE, BACON VINAIGRETTE, CLASSIC CAESAR

SOUP DE 2520 CUP 3.50 BOWL 5.29

TAVERN OYSTER STEW

SERVED DAILY CUP 4.95 BOWL 6.50

SPINACH

SPINACH, STRAWBERRIES, HAVARTI AND MOZZARELLA CHEESE, CANDIED PECANS AND RED ONIONS. SERVED WITH RASPBERRY VINAIGRETTE 7.89

KALE

SUPER FOOD KALE BLEND, CRANBERRIES, PECANS, RED ONIONS, CUCUMBERS, CARROTS AND FETA CHEESE. SERVED WITH GREEK VINAIGRETTE 8.89

CAESAR

CHOPPED ROMAINE, CREAMY CAESAR DRESSING, GARLIC HERB CROUTONS AND PARMESAN CHEESE 6.49

CHOPPED

CHOPPED ICEBERG, SLICED APPLES, CANDIED PECANS, CRUMBLÉD BLEU CHEESE, RED ONIONS, CELERY AND ROASTED RED PEPPERS. DRIZZLED WITH BLEU CHEESE VINAIGRETTE 7.98

*OYSTER

FRIED OYSTERS, MIXED GREENS, RED ONIONS, TOMATOES, CUCUMBERS, MUSHROOMS, BLEU CHEESE CRUMBLES AND BACON. DRIZZLED WITH CITRUS VINAIGRETTE AND CREAMY BACON VINAIGRETTE 10.79

*STEAK

SPINACH, SLICED SIRLOIN STEAK, CANDIED PECANS, CRANBERRIES, MUSHROOMS, BACON, SLICED APPLES, BLEU CHEESE CRUMBLES AND CARAMELIZED ONIONS. DRIZZLED WITH BLEU CHEESE VINAIGRETTE 13.98

*TAVERN BURGER

100% ANGUS BURGER, FRIED EGG, CRISPY ONIONS, AMERICAN CHEESE, BACON, PESTO MAYO, LETTUCE, TOMATO AND ONION ON A BRIOCHE BUN 8.89

*PEPPERY GOAT BURGER

100% ANGUS BURGER, SWEET PEPPER JELLY, GOAT CHEESE, APPLEWOOD-SMOKED BACON AND LETTUCE ON A BRIOCHE BUN 8.89

SANDWICHES & WRAPS

ALL SERVED WITH YOUR CHOICE OF FRIES, FRUIT, SWEET POTATO FRIES, CRISPY ONIONS, HOUSE OR CAESAR SALAD. SUBSTITUTE ALL OTHER SIDES OR A CUP OF SOUP 1.00

TRADITIONAL CHICKEN

MARINATED CHICKEN BREAST, PROVOLONE, MAYO, LETTUCE, TOMATO AND ONION ON A BRIOCHE BUN 7.89

BLACK BEAN VEGGIE BURGER

CHIPOTLE BLACK BEAN BURGER, WHITE AMERICAN CHEESE, PICO DE GALLO, SLICED AVOCADO, SOUR CREAM AND SHREDDED LETTUCE ON A BRIOCHE BUN 8.89

STARCH: MASHED POTATOES, CHEESY RISOTTO, BLISTERED CORN, POTATO CAKES, SWEET POTATO FRIES, RICE PILAF, MASHED SWEET POTATOES, FETTUCCINE ALFREDO, ANGEL HAIR MARINARA, FRENCH FRIES

GREENS: CHEF'S SAUTÉED VEGETABLES, ASPARAGUS, TAVERN SLAW, SAUTÉED SPINACH, SUGAR SNAP PEAS AND ROASTED RED PEPPERS, STEAMED BROCCOLI, SAUTÉED KALE BLEND 2.79

OUR MISSION STATEMENT

Thirty years ago a vision between a father and his sons began with the concept to provide good quality, wholesome food, delivered with caring service to our friends and neighbors here in Clemmons. Although some of our founders are no longer with us, their vision will endure as 2520 Tavern continues to grow. Our families have a proud heritage in the restaurant industry in our community. Collectively our families have over 100 years of experience, and continue to pass the torch.

We aspire to provide the freshest ingredients, highest quality foods and most creative dishes at a fair price. We aim to ensure that every customer who comes through our doors leave impressed and is eager to dine with us in the future. We strive in doing more than expected and we take pride in providing a terrific dining experience to every guest, every time. We thank each guest for the opportunity to serve them. Service is not a one-time effort; it's a way of life. We bring together the best in all of us.

PAUL GALLINS TEDDY GALLINS MARIA GALLINS

All substitutions may reflect a price increase • 18% gratuity added to parties of eight or more • Private dining room available • Gift Cards Available • To go menus and gluten free menus available at www.2520Tavern.com or email us at info@2520tavern.com.

2520 Lewisville Clemmons Rd Clemmons, NC 27012 | 336-766-9927

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

2520 CREATIONS

ALL CREATIONS SERVED WITH A HOUSE OR CAESAR SALAD. SUBSTITUTE A CUP OF SOUP 1.00

*DOMO ARIGATO

SAUTÉED BEEF TENDERLOIN, SHRIMP, PORTABELLA MUSHROOMS, CARAMELIZED ONIONS, SUGAR SNAP PEAS AND CORN, TOSSED WITH RICE PILAF. DRIZZLED WITH THAI CHILI SAUCE AND TOPPED WITH TEMPURA FRIED ASPARAGUS 19.89

CHICKEN RISOTTO

PAN-SEARED CHICKEN TOSSED IN FETA CITRUS CREAM SAUCE WITH SAUTÉED SPINACH, CRANBERRIES AND OLIVES OVER CHEESY RISOTTO 14.89

TAVERN CHICKEN

BUTTERMILK FRIED CHICKEN BREAST, TOPPED WITH HAM, A ROASTED TOMATO SLICE AND A BLEND OF CHEESE. SERVED OVER MASHED POTATOES AND BLISTERED CORN 13.99

SEABASS RISOTTO

PAN-SEARED CHILEAN SEABASS OVER CHEESY RISOTTO TOPPED WITH WHITE WINE CLAM SAUCE WITH SAUTÉED MUSHROOMS, SUNDRIED TOMATOES AND LITTLE NECK CLAMS 26.98

SIGNATURE PASTA

ALL PASTAS SERVED WITH A HOUSE OR CAESAR SALAD. SUBSTITUTE A CUP OF SOUP 1.00

PESTO CHICKEN

PAN-SEARED CHICKEN, SAUTÉED SPINACH, PORTABELLA MUSHROOMS AND SUN-DRIED TOMATOES TOSSED IN PESTO CREAM SAUCE WITH FETTUCCINE PASTA 13.99

CHICKEN & BROCCOLI

ALFREDO

BLACKENED CHICKEN TOSSED WITH FETTUCCINE ALFREDO, BROCCOLI AND MUSHROOMS 13.89

LAND & SEA

ALL LAND & SEA ENTRÉES INCLUDE CHOICE OF ONE SIDE AND HOUSE OR CAESAR SALAD. ALL SEAFOOD CAN BE PREPARED GRILLED, BLACKENED OR PAN-SEARED

FLOUNDER 14.89

***AHI TUNA** 17.89

SHRIMP SKEWER 17.49

SALMON 16.89

MAHI MAHI 17.89

CHILEAN SEABASS 25.49

SEAFOOD TOPPERS:

MANGO SALSA, CRAB CREAM CHEESE, LEMON CAPER BROWN BUTTER 2.95

2520 STEAKS

*PRIME RIB 12oz

SERVED WITH HOUSE MADE AU JUS AND CREAMY HORSE RADISH. FRIDAY AND SATURDAY ONLY 24.89

***FILET MIGNON** 8oz. 25.89

***NY STRIP** 12oz. 22.49

***SIRLOIN** 10oz. 18.49

***RIBEYE** 12oz. 23.89

POPCORN SHRIMP 11.89

***OYSTERS** 15.99

JUMBO SHRIMP 14.59

THE DOCKSIDE

FRIED FLOUNDER, POPCORN SHRIMP, OYSTERS AND DEVILED CRAB 15.89

CHICKEN TENDERS 10.59

WHITEFISH 11.99

FLOUNDER 14.89

DINNER