

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 HORSERADISH 6.89

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

SIDES

STARCH: MASHED POTATOES, CHEESY RISOTTO, BLISTERED CORN, POTATO CAKES, SWEET POTATO FRIES, RICE PILAF, MASHED SWEET POTATOES, FETTUCCHINE 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

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

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

CHICKEN CLUB WRAP

THINLY SLICED CHICKEN, HAM, BACON, PROVOLONE AND AMERICAN, HONEY MUSTARD, LETTUCE, TOMATO AND ONION IN A SPINACH TORTILLA WRAP 7.89

FISH TACO

PAN-SEARED BAJA-SPICED ALASKAN WHITEFISH ON CORN TORTILLAS WITH SHREDDED LETTUCE, CHEDDAR, MANGO SALSA, AVOCADO AND THAI CHILI SAUCE 9.29

*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

TURKEY

ALL NATURAL SLICED TURKEY BREAST, BOURSIN CHEESE, SLICED APPLES AND SPINACH. DRIZZLED WITH HONEY ON TOASTED HOAGIE BREAD 8.89

*TUNA ROLL

SEARED AHI TUNA, CRAB CREAM CHEESE AND SLICED AVOCADO. SERVED WITH THAI CHILI SAUCE, LETTUCE, TOMATO AND ONION ON A BRIOCHE BUN 8.89

2520 CREATIONS

ALL CREATIONS AVAILABLE WITH HOUSE OR CAESAR SALAD FOR 1.00

*EAST MEETS WEST

SESAME-ENCUSTED TUNA OVER RICE PILAF AND SUGAR SNAP PEAS TOPPED WITH DICED AVOCADO AND CRAB CREAM CHEESE. DRIZZLED WITH ASIAN PLUM SAUCE AND THAI CHILI SAUCE 10.99

SHRIMP DOMO ARIGATO

SAUTÉED SHRIMP, PORTABELLA MUSHROOMS, CARAMELIZED ONIONS, SUGAR SNAP PEAS AND CORN TOSSED WITH RICE PILAF. DRIZZLED WITH THAI CHILI SAUCE 10.99

GREEK PASTA

ANGEL HAIR PASTA TOSSED WITH SPINACH, FETA, TOMATOES, KALAMATA OLIVES AND CITRUS GARLIC BUTTER 8.79

GREEK PASTA TOPPERS:

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

SOUTHWEST CHICKEN

BLACKENED CHICKEN OVER AVOCADO-CORN QUESO. SERVED WITH A FRIED POTATO CAKE AND TOPPED WITH MANGO SALSA 9.49

TAVERN CHICKEN

BUTTERMILK FRIED CHICKEN BREAST, TOPPED WITH HAM, ROASTED TOMATO SLICE AND A BLEND OF CHEESE. SERVED OVER MASHED POTATOES AND BLISTERED CORN 8.89

CHICKEN MARSALA

PAN-SEARED CHICKEN BREAST OVER MASHED POTATOES. SERVED WITH GRILLED ASPARAGUS AND TOPPED WITH MUSHROOM MARSALA SAUCE 9.89

CHICKEN TERIYAKI

PAN-SEARED MARINATED CHICKEN BREAST OVER RICE PILAF, TOPPED WITH TERIYAKI STIR FRIED ONIONS, BROCCOLI AND PEPPERS GARNISHED WITH SESAME SEEDS 8.29

CRAB CAKE

A HAND-CRAFTED CRAB CAKE. SERVED WITH SWEET POTATO FRIES, TAVERN SLAW AND REMOULADE 8.99

*BOURBON STEAK

PETITE BOURBON MARINATED GRILLED SIRLOIN. SERVED WITH A POTATO CAKE AND BLISTERED CORN 12.49

SHRIMP PASTA

PAN-SEARED SHRIMP, ONIONS, MUSHROOMS, TOMATOES AND FRESH HERBS, TOSSED IN TOMATO BROTH AND FETTUCCHINE PASTA 9.49

CHICKEN PASTA

PAN-SEARED CHICKEN AND BOWTIE PASTA TOSSED IN ROSE CREAM SAUCE WITH SAUTÉED MUSHROOMS, TOMATOES AND GREEN ONIONS 8.49

SALMON PICCATA

GRILLED SALMON OVER STEAMED BROCCOLI TOPPED WITH CLASSIC PICCATA SAUCE 10.69

2520 STEAKS

*PETITE SIRLOIN

SERVED GRILLED 10.29

*CHOPPED STEAK

GRILLED HAMBURGER STEAK TOPPED WITH MELTED PROVOLONE AND AMERICAN CHEESE, SAUTÉED ONIONS, PEPPERS AND MUSHROOMS 9.29

FLOUNDER 7.89

ALL LAND & SEA ENTRÉES INCLUDE CHOICE OF ONE SIDE. ADD HOUSE OR CAESAR SALAD FOR \$1.00. ALL SEAFOOD CAN BE PREPARED GRILLED, BLACKENED OR PAN SEARED

*AHI TUNA 9.29

SHRIMP SKEWER 8.89

SALMON 9.79

SEAFOOD TOPPERS: MANGO SALSA, CRAB CREAM CHEESE, LEMON CAPER BROWN BUTTER 2.95

LAND & SEA

HERB-MARINATED

CHICKEN BREAST

SERVED GRILLED OR BLACKENED, MARINATED IN OUR FRESH HERBS AND OLIVE OIL 7.49

LUNCH