



TAVERN MENU

VIEW THE
MENU AND
ORDER ONLINE



TAVERN BITES

Charcuterie Plate \$18

Enjoy a hand-selected assortment of artisan cheeses, cured meats, crisp crackers, fresh grapes, candied nuts, chocolate-covered pretzels, and whipped honey ricotta for dipping.

Tuscan Sunrise \$12

Three buttery croissants with prosciutto, mascarpone cheese, house-made fig jam, and balsamic glaze.

SWEET LOOT

Red Velvet Cake Slice \$6

House-made decadent red velvet layered with rich cream cheese frosting.

New York Cheesecake \$6

House-made classic cheesecake on a buttery graham cracker crust.

Chocolate Cheesecake \$6

House-made decadent chocolate cheesecake with a crunchy cookie crust.

Lemon Posset \$5

House-made silky lemon custard topped with whipped cream. *Gluten-free*

Critical Cookies \$6

House-made brown butter cookies with molten chocolate centers, paired with velvety vanilla bean crème Anglaise for dipping.

Dutch Baby Muffins \$5

House-made Dutch baby served with whipped cream and berry compote.

Rich Cocoa Fudge Brownie \$5

House-made decadent dark chocolate brownie with a fudgy center, topped with rich whipped cream.

LEGENDARY SANDWICHES

Served with pickle & chips

The Reuben Quest \$14

Pastrami, sauerkraut, provolone, Dijon mustard on toasted house-made sourdough marble rye.

Mortadella Master \$14

Mortadella, fresh mozzarella, arugula, tomato, onion, and olive oil on house-made sourdough focaccia.

The Guild Turkey \$14

Smoked turkey, Swiss, lettuce, tomato, onion, and mayo on house-made sourdough bread.

The Coastal Adventure \$17

Smoked salmon, smashed avocado, whipped lemon-dill cream cheese, capers, cucumber, and pickled onion on house-made sourdough bread.

DETROIT STYLE PIZZA

Cheese Pizza \$5

Classic Detroit-style slice with a crispy, caramelized Romano cheese and melted mozzarella.

Pepperoni Pizza \$5

Classic Detroit-style slice loaded with spicy pepperoni and caramelized Romano cheese and melted mozzarella.

Garden Veggie Pizza \$5

Classic Detroit-style slice with a crispy, caramelized Romano cheese and melted mozzarella, banana peppers, onions, olives, and herbs.

NEVER ADVENTURE ALONE *(OR HUNGRY!)*



TAP & BEVERAGE MENU

All of our standard options from our legendary tap wall, poured just for you when you order. Highlighted are tavern favorites.

Check out the rotating seasonal menu for even more options.

CRISP & FAMILIAR

Wrexham Lager	Wrexham Lager	Welsh Lager	4%	\$7
Pitchside Pils	NoDa Brewing	German Pilsner	4.1%	\$7
Coors Light	Coors Brewing	Light Lager	4.2%	\$4
Dos Equis	Cuauhtémoc Moctezuma	Mexican Lager	4.2%	\$5
Miller Lite	Molson Coors	Light Lager	4.2%	\$4
Modelo Especial	Grupo Modelo	Mexican Lager	4.4%	\$5
Coors Banquet	Coors Brewing	American Lager	5%	\$4
Luchador Mex	Mason Jar Lager Co.	Mexican Lager	5%	\$7
Goldenrod Pilsner	French Broad Brewery	German Pilsner	5.1%	\$6
Asahi Super Dry	Asahi Breweries	Japanese Rice Lager	5.2%	\$9

ZERO PROOF & CRAFT SODA +\$2 to make it a float!

Diet Root Beer	Appalachian Brewing	Craft Soda	0%	\$5
Ginger Beer	Appalachian Brewing	Craft Soda	0%	\$5
Orange Cream Soda	Appalachian Brewing	Craft Soda	0%	\$5
Root Beer	Raleigh Brewing	Craft Soda	0%	\$3
White Birch Beer	Appalachian Brewing	Craft Soda	0%	\$5
Seasonal Kombucha	Lenny Boy	NA Kombucha	0.5%	\$6
Run Wild IPA	Athletic Brewing	NA Beer	0.5%	\$5

SOURS, CIDERS, & WHEAT

El Hefe	Clouds Brewing	Hefeweizen	4.9%	\$7
Belgian White	Blue Moon Brewing	Witbier	5.4%	\$6
Blackberry Cider	Flat Rock	Hard Cider	6%	\$7
Volio Sparkling White	Volio	Sparkling Wine	10.5%	\$12

DARK & MALTY

Guinness Draught	Guinness	Irish Dry Stout	4.2%	\$7
Yuengling Lager	Yuengling	Amber Lager	4.5%	\$4
Fat Tire	New Belgium	Amber Ale	5.2%	\$6
Bed of Nails	Hi-Wire Brewing	Brown Ale	5.5%	\$6
Gaelic Ale	Highland Brewing	Amber Ale	5.5%	\$6
Cold-Brew Mocha Porter	Dirtbag Ales	Porter	6.3%	\$6
Honey Drip Brown Ale	Bill's Brewing	Brown Ale	6.3%	\$7

HOPPY & BOLD

Unicycle Pale Ale	Crank Arm Brewing	American Pale Ale	4.8%	\$7
Pale Ale	Sierra Nevada	American Pale Ale	5.6%	\$6
Hoppyum IPA	Foothills Brewing	American IPA	6.3%	\$6
Hazy Little Thing	Sierra Nevada	New England IPA	6.7%	\$6
Hazy Blues	Oskar Blues	Hazy IPA	7%	\$7
Two Hearted IPA	Bell's Brewery	American IPA	7%	\$6
Hop Drop & Roll	NoDa Brewing	American IPA	7.2%	\$8
Voodoo Ranger Juicy Haze	New Belgium	Hazy IPA	7.5%	\$6

FROM THE VINE

WHITE

Pinot Grigio	Girlan	Alto Adige, Italy	\$15 \$60
Sauvignon Blanc	Drylands	Marlborough, New Zealand	\$14 \$56
Chardonnay	La Crema	Sonoma Coast, California	\$13 \$52
Dry Riesling	J. Baumer	Rheingau, Germany	\$11 \$44

ROSÉ & SWEET

Provence Rosé	Bieler Père et Fils "Sabine"	Provence, France	\$9 \$36
Moscato	Caposaldo	Lombardy, Italy	\$12 \$48

RED

Gamay	Louis Latour Beaujolais-Villages	Burgundy, France	\$15 \$60
Pinot Noir	A to Z	Willamette Valley, Oregon	\$14 \$56
Tempranillo	Anciano 5-Year Crianza	Rioja, Spain	\$10 \$40
Malbec	Padrillos	Mendoza, Argentina	\$10 \$40
Merlot	Broadside	Santa Margarita Ranch, CA	\$12 \$48
Côtes du Rhône	Château Courac	Rhône Valley, France	\$9 \$36
Zinfandel	The Federalist	Lodi, California	\$13 \$52
Cabernet Sauvignon	Grant Burge "Ink"	Paso Robles, California	\$10 \$40

CELEBRATIONS

Champagne	Louis Roederer Collection 245	Reims, France	\$105
Cabernet	Silver Oak	Alexander Valley, California	\$150

COFFEE & TEA

ENJOY HOT OR *ICED

Espresso \$3 | Macchiato \$4

Cortado \$4 | Cappuccino \$5 | Flat White \$5

*Latte \$6 | *Americano \$4 | *Cold Brew \$5

*Mocha \$6 | *Chai \$6 | *Matcha \$6

Tea \$4 | Iced Tea \$4 | Nitro Sweet Tea \$5

Affogato \$7

OUR HOUSE MADE SYRUPS

Vanilla, Lavender, Chocolate, Hazelnut, Caramel, Brown Sugar, Honey



Fellowship Games

fellowship.games

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