

Highland Tap

1026 N Highland Ave NE 30306-4056 · +14048753673 · Updated: Jan 14, 2026

[View online menu](#)



APPETIZERS 11

FRIED CALAMARI RINGS	\$13.00
With peppers and onions, tossed in a sweet chili sauce	
WICKED MOON FARMS PIMENTO CHEESE	\$9.00
Served with house baked wheat crackers	
SPINACH AND ARTICHOKE DIP	\$12.00
House baked seasoned toast rounds	
JUMBO LUMP CRAB CAKE	\$16.00
With sweet chili aioli	
ESCARGOT	\$14.00
Garlic butter, Swiss cheese and puff pastry	
BEEF CARPACCIO	\$13.00
Drizzled with garlic aioli, parmesan and capers	
JUMBO SHRIMP COCKTAIL, 6 EACH	\$16.00
Spicy cocktail sauce	
SMOKED NORTH CAROLINA TROUT DIP	\$12.00
House baked seasoned toast rounds	
GRATEFUL BREAD PRETZELS	\$10.00
IPA infused cheese sauce and Creole mustard	
OYSTERS ROCKEFELLER, 6 EACH	\$16.00
Creamed spinach and three cheese topping	
FRENCH ONION SOUP	\$7.00
Topped with a crouton, Swiss and provolone cheeses	

SALADS 7

ICEBERG WEDGE	\$10.00
Dressed with blue cheese dressing, bacon,red onions, tomatoes,blue cheese crumbles	
SPINACH SALAD	\$10.00
Mushrooms, diced egg, tomatoes, bacon	

ROASTED BABY BEET SALAD	\$15.00
Tossed in balsamic vinaigrette over field greens with goat cheese and spiced pecans with balsamic glaze	
CAESAR SALAD	AVAILABLE OPTIONS
Housemade croutons and grated Parmesan	\$8.00
	With Chicken: \$16.00
	With Shrimp: \$20.00
	With Salmon: \$20.00
	With Grilled Asparagus: \$14.00
HIGHLAND TAP STEAK SALAD	\$19.00
Stout marinated flank steak, mushrooms, tomatoes, blue cheese crumbles	
PEACH GLAZED GRILLED CHICKEN SALAD	\$15.00
Grilled Springer Mountain chicken breast, spiced pecans, seasonal berries and goat cheese	
CAPRESE	\$12.00
housemade mozzarella, tomatoes, fresh basil, aged balsamic vinaigrette	
WOOD FIRED STEAKS 4	
32 OZ TOMAHAWK BONE IN RIBEYE	\$72.00
Largest cut offered, served with the whole rib bone. A great treat to bring home to your favorite canine.	
HOUSE CUT RIBEYE	\$39.00
We select smaller lip-on ribeyes to cut and trim in house into thick 14 ounce cuts.	
HOUSE CUT NEW YORK STRIP	\$36.00
14 ounce - The best grade of the best cut!	
HIGHLAND TAP CENTER CUT FILET	AVAILABLE OPTIONS
	6 ounce: \$26.00
	8 ounce: \$32.00
	12 ounce: \$45.00
SLOW ROASTED PRIME RIB 5	
10 OUNCE CUT	\$30.00
14 OUNCE CUT	\$38.00
16 OUNCE CUT	\$41.00
BLACKENED PRIME RIB	\$46.00
14 oz cut pressed with seasonings and seared on a red hot iron skillet, topped with hollandaise and crawfish tails, includes one side item	

STEAK & PRIME RIB ACCOMPANIMENTS

AVAILABLE OPTIONS

- Oscar Style: \$10.00
- Butter Poached Lobster:\$18.00
- Broiled Mushrooms: \$4.00
- Hollandaise: \$3.00
- Pepper Crusted: \$4.00
- Gorgonzola Crust: \$4.00
- Bearnaise: \$3.00
- Grilled Shrimp: \$11.00

ENTREES 9

BOURBON BACON BBQ BABY BACK RIBS

AVAILABLE OPTIONS

Cooked low and slow, served with mac n cheese and collard greens

- Half Rack: \$22.00
- Full Rack: \$38.00

SPRINGER MOUNTAIN CHICKEN DINNER

\$19.00

Buttermilk fried or hickory grilled, served with grilled vegetables and mashed sweet potatoes

JUMBO LUMP CRAB CAKE ENTREE

\$32.00

Two crab cakes served over creamy mashed potatoes with asparagus and Hollandaise sauce

STOUT MARINATED PRIME RANCH STEAK

\$26.00

With garlic baked fingerling potatoes, grilled asparagus and a wild mushroom demi place

WOOD FIRED SALMON

\$21.00

With au gratin potatoes and almond green beans

PECAN CRUSTED GEORGIA MOUNTAIN TROUT

\$25.00

over caramelized onion grits with bacon seared Brussels sprouts

GRILLED MAHI MAHI

\$22.00

Topped with a mango pico de gallo, over baked sweet potato, with grilled vegetables

TAP'S FAMOUS STEAK OSCAR

AVAILABLE OPTIONS

One or two tenderloin medallions (4 oz), topped with lump crabmeat, Bearnaise and asparagus over mashed potatoes

- One Medallion: \$26.00
- Two Medallions: \$44.00

SAM'S FAMOUS GRILED MEATLOAF

\$18.00

With house made Demi glacé, mashed potatoes and green beans

STEAKBURGERS / SANDWICHES 10

THE ORIGINAL STEAK BURGER

\$12.00

1/2 pound, ground in house, hand pattied and wood fired, tomato jam upon request

BERNAISE BURGER

\$16.00

Broiled mushrooms and Béarnaise sauce

Varsity Burger	\$16.00
Pimento cheese, pickled red onion	
Lobster Burger	\$28.00
Garlic-chive butter poached lobster atop our Original Steak Burger	
TAP'S PATTY MELT	\$14.00
Our Original Steak Burger topped with Swiss cheese, red onions and mushrooms on toasted Rye	
FRENCH DIP	\$22.00
Shaved, slow roasted ribeye on toasted Hoagie, served with horseradish sauce	
SPRINGER MOUNTAIN CHICKEN SANDWICH	\$13.00
Wood fired or buttermilk fried on Challah bun	
STEAK SANDWICH	\$22.00
New York Strip on garlic toast and horseradish sauce	
GROUPER SANDWICH	\$21.00
Pan seared or fried, jalapeno tartar on Challah bun	
SALMON BLT	\$16.00
Bacon wrapped Salmon on a knotted Challah bun with lettuce, tomato and jalapeño tartar sauce	

SIDES 12

Bacon Seared Brussels Sprouts	\$6.00
Mashed Sweet Potatoes	\$4.00
Au Gratin Potatoes	\$5.00
Mac n Cheese	\$4.00
Collard Greens	\$4.00
Asparagus with Hollandaise	\$6.00
BAKED POTATO	AVAILABLE OPTIONS
	\$4.00
	Loaded: \$5.50
Mashed Potatoes	\$4.00
Steamed Buttered Broccoli	\$4.00
Braised Mushrooms	\$4.00
Garlic Sauteed Spinach	\$4.00
Grilled Vegetable Medley	\$4.00

THE BENEDICTS 5

Traditional	\$13.00
Canadian bacon and hollandaise	
The Filet Bene	\$24.00
grilled 2 oz. filet medallions with bearnaise	
Crab Cake Bene	\$22.00
lump crabmeat with hollandaise	
Veggie Bene	\$11.00
spinach, tomato and hollandaise	
Surf & Turf Bene	\$23.00
Grilled Filet Medallion (2 oz) with béarnaise and one lump crabmeat with hollandaise	

THE CLASSICS 12

Malted Waffle	\$10.00
warm Maple syrup and cinnamon butter-- add pecans, chocolate chips or sliced strawberries, \$2 each	
Grand Marnier French Toast	\$11.00
Warm Maple syrup and cinnamon butter	
Scottish Smoked Salmon and Bagel	\$13.00
thinly sliced red onion, tomato, capers and cream cheese	
Tap Egg Platter	\$12.00
two eggs any style, grits or potatoes, biscuit, and a choice of country ham, sausage, bacon or turkey sausage	
Jumbo Shrimp & Jalapeno Grits	\$20.00
andouille sausage, peppers and onions	
Eggs in Hell	\$13.00
challah bread stuffed with poblano peppers, chorizo sausage, two fried eggs, provolone and ancho pepper sauce	
Steak & Eggs	\$23.00
8 oz NY Strip, two eggs any style with grits or mardi gras potatoes and a freshly baked biscuit	
PRIME RIB HASH & SHIRRED EGGS	\$15.00
Two eggs baked over a skillet of house hash	
Eggs Sammy	\$8.00
one fried egg with apple smoked bacon on a toasted bun	
Chicken & Waffle	\$14.00
fried chicken breast strips, two eggs any style	
Chicken Biscuit	\$9.00
half a fried chicken breast on a freshly baked biscuit	
SAUSAGE & GRAVY	\$8.00
Country Style sausage over freshly baked biscuit	

THREE EGG OMELETS 2

Ragin Cajun	\$13.00
andouille sausage, poblano peppers and cheddar cheese	
The Vegetarian	\$12.00
avocado, spinach, mushroom, tomato and goat cheese	

THE SKILLETS 3

Highland Skillet	\$14.00
diced ham, chopped bacon and country sausage	
Vegetarian	\$13.00
broccoli, mushrooms, asparagus and diced tomatoes	
SPICY SKILLET	\$14.00
andouille sausage, poblano pepper	