



# MENU



## { APPETIZERS }

**Buffalo Chicken Egg Rolls** \$10.25  
Served with blue cheese or ranch

**Grilled Shrimp Skewers** \$12  
Served with chipotle mayo sauce

**Chilled Pimento Cheese** \$7.5  
Southern pimento cheese served with pita points.

**Fried Green Tomatoes** \$8  
Fried green tomatoes served with garlic aioli and diced candied bacon

**Corn Fritters** \$6.5  
A southern favorite, served with smoky honey sauce

**Mac and Cheese Fries** \$15  
Hand-cut fries covered in housemade mac and cheese, fried onions, slow cooked pork, and house bbq sauce.

## { TACOS }

Comes with choice of hand cut fries, bacon dill potato salad, or garlic mashed potatoes. Substitute any other side for \$2

**Vegetarian Black Bean Tacos** \$10.5  
Black beans, red onion, and sweet potato hash with corn salsa and cilantro lime sour cream

**Pulled Pork** \$10.5  
With fried onions, housemade pickles, and Mason Jar BBQ sauce

## TAKE HOME

**Wine To Go** Chardonnay, Pinot Grigio, Pinot Noir, and Cabernet

**Mason Jar Lager Co Six Packs To Go**  
Happy Place Golden Lager, Luchador Mexican Lager, and Pull Tab Pilsner  
**Potato Salad** Half Pint: \$5 Quart: \$12

**Pimento Cheese** Half Pint w/ Pita: \$7.50  
Pint w/ Pita: \$12 Pint w/o Pita: \$10

**Mason Jar Dressings** Ranch, Blue Cheese, Honey Balsamic  
Half Pint: \$4 Quart: \$10

## BURGERS\*

Comes with choice of hand cut fries, bacon dill potato salad, or garlic mashed potatoes. Substitute any other side for \$2

**Substitute any burger to black bean burger**

**TMJT Burger** \$13.50  
Topped with a bacon jam made from slow-cooked, caramelized onions and bacon, served with red onions, blue cheese, lettuce, and mayo

**Pimento Cheeseburger** \$12.50  
With a fried green tomato, bacon, fresh jalapeños, and ranch

**Bacon Cheeseburger** \$12  
Melted white cheddar, candied bacon, fried onions, lettuce and tomato

**Cheeseburger** \$11.50  
Melted white cheddar with lettuce, tomato, onions, and housemade pickles

**Grilled Mushroom and Cheese** \$12  
Burger patty topped with grilled baby portobellos, melted swiss cheese, lettuce and dill mayo

## SIDE OPTIONS

**Hand Cut Fries** \$5

**Garlic Mashed Potatoes** \$5

**Bacon Dill Potato Salad** \$5

**Corn on the Cob** \$5

**Fresh Fruit** \$6

**Side Salad** \$6

**Edamame Succotash** \$6

**Bacon Brussels Sprouts** \$6

## { SANDWICHES }

Comes with choice of hand cut fries, bacon dill potato salad, or garlic mashed potatoes. Substitute any other side for \$2

**Turkey Delicious Melt** \$10  
Smoked turkey, Golden Delicious apples, white cheddar, and honey mayo on sourdough.

**Buttermilk Fried Chicken** \$11  
Two buttermilk fried chicken tenders served with dill mayo, lettuce, and tomato on a brioche bun

**Fried Green Tomato BLT** \$9  
Two fried green tomatoes, candied bacon, lettuce, tomato, and roasted garlic aioli

**Pimento Chicken Sandwich** \$12  
Two hand-breaded, fried chicken tenders, house pimento cheese, cayenne honey, and jalapeños. Served on a brioche bun.

**Grilled Chicken Caesar Wrap** \$8.5  
Grilled chicken, house-made Caesar dressing, Parmesan, and bacon in a wrap  
Substitute shrimp \$4, steak \$4

**Beer Battered Fish Sandwich**  
Lager-battered fried cod on toasted brioche with fresh lettuce, malt vinegar aioli, and housemade pickles

**Pulled Pork Sandwich** \$11  
House pulled pork, kale apple slaw, fried onions, and Mason Jar BBQ sauce

**8 Wings** \$8.5

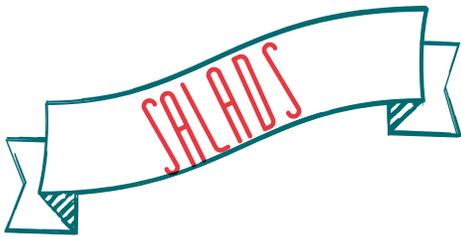
• **CHOOSE YOUR STYLE** •

Boneless or Traditional

• **CHOOSE YOUR SAUCE** •

Sweet Heat Dry Rub, Buffalo, Mason Jar BBQ, Honey BBQ, and Black Garlic Dry Rub

# #FillYourJar



# SALADS

## DRESSINGS

- Balsamic Honey +\$2.5
- Chipotle Honey Mustard +\$2.5
- Ranch +\$4
- Blue Cheese +\$5

## SALAD PROTEINS

- Chicken +\$2.5
- BBQ Chicken +\$2.5
- Steak\* +\$4
- Shrimp +\$5

### Flank Steak Salad\* \$14.50

Grilled flank steak with blue cheese crumbles, sliced apples, walnuts, and red onions served with honey balsamic dressing

### Mason Jar Salad \$11

Grilled green onions, corn, and house-made croutons. Served with fresh avocado, tomatoes, white cheddar cheese, and chipotle honey mustard

### Chilled Smoked Trout Caesar Salad \$12

Smoked NC freshwater trout, crispy bacon, sliced apples, red onions, Parmesan cheese, and house-made Caesar dressing

### Strawberry Spinach Salad \$10.50

Fresh spinach with feta, walnuts, strawberries, bacon, and honey balsamic dressing



# KIDS

**Must be 12 years or younger to order from the kids menu**

*Comes with choice of side.*

### Chicken-N-Cheese Quesadilla \$6.5

### House-made Tenders \$6

### Mac-N-Cheese \$5.5

### Pasta and Olive Oil with Chicken \$5.5

### Kids Mini Hot Dogs \$4.5

### Chicken and Waffles \$8

Two chicken tenders, half of a waffle, maple syrup, and honey butter

## KIDS SIDE OPTIONS

- Cucumbers and Carrots
- Edamame Succotash
- Applesauce Cup
- Fries
- Corn on the Cob
- Mashed Potatoes
- Fresh Fruit (Seasonal) +\$2

## DESSERTS

**S'More In A Jar \$6**

**Creme Brûlée 5.50**

Ask about our current dessert feature

## ENTREES

### Pesto Chicken Pasta \$14.5

Penne pasta with cherry tomatoes, fresh spinach, and grilled chicken Tossed in a creamy pesto sauce Sub shrimp +\$4,

### Shrimp-N-Grits \$17.5

Stone ground grits with pimento cheese, seared shrimp, peppers, onions, and country ham

### Chicken and Waffles \$15.5

Buttermilk fried chicken with golden brown waffles. Served with bourbon-infused maple syrup and honey butter. Comes with a side salad.

### Veggie Kabobs \$12.5

Squash, zucchini, red pepper, red onion, and mushroom kabobs served over creamy parmesan risotto Add chicken +\$2.5, steak +\$4

### Fish and Chips \$15

Lager-battered, fried Cod. Served with hand-cut fries, kale apple slaw, and malt vinegar aioli

### Blackened Mahi \$19

Blackened mahi over coconut cilantro risotto and topped with a sweet corn relish.

### Seared Sea Scallops \$22

Pan-seared and served with edamame succotash and parsnip purée

### Pork Tenderloin \$17

Topped with blackstrap molasses, with garlic mashed potatoes and bacon brussels sprouts

# COCKTAIL MENU

## Signature Cocktails

### Blueberry Mint Moonshine \$8

Midnight Moon Blueberry Moonshine mixed with Sprite, muddled mint and lime, garnished with a mint sprig.

### Bloody Mary \$10

Vodka, with a splash of black lager, mixed with bold and spicy Charleston Mix, garnished with a shrimp, mozzarella, house pickle, celery, and olive.

### Moonshine Mule \$8

Your choice of Midnight Moon Moonshine (White Lightning, Peach, Strawberry, Blueberry), muddled lime, mixed with Craft Ginger Beer and garnished with a lime.

### Pomegranate Martini \$8

Vodka mixed with Pama liqueur and 100% pomegranate juice, served in a sugar-rimmed 8 oz jar, garnished with a lime.

### Strawberry Mint Lemonade \$8

Gin cocktail with muddled fresh strawberries and mint, mixed with lemonade and sprite.

### Vanilla Whiskey Ginger Ale \$8

Midnight Moon Whiskey cocktail, served on the rocks with vanilla and ginger ale.

### Cranberry Mojito \$8

Rum cocktail with muddled fresh mint and limes, mixed with cranberry juice and sprite.

## Signature Margaritas \$8

### Strawberry Jalapeño Margarita \$8

Traditional tequila cocktail with our house-made sour mix, shaken with muddled fresh strawberries and jalapeños. Served in a salt-rimmed glass and garnished with a lime slice.

### Apple Pie Margarita \$8

Midnight Moon Apple Pie Moonshine, shaken with house-made sour mix and pineapple juice. Served in a sugar-rimmed jar and sprinkled with cinnamon.

### Blood Orange Margarita \$8

House-made blood orange sour mix, tequila, and a salt rim. Served over ice.



## DRINKS

**Coke, Diet Coke, Lemonade, Sprite, Dr Pepper, Mellow Yellow, Ginger Ale (Free Refills) \$2**

**Sweetened/Unsweetened Tea (Free Refills) \$2**

**Red Bull \$3**

**Saranac Root Beer (Bottled) \$3**

**French Press Coffee** 10 oz. \$3,  
20 oz. \$5