



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

Mason Jar Fries \$14
Hand-cut fries with smoked brisket, fresh jalapeños, bacon, spicy queso blanco, house BBQ sauce, and green onions

{ 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

Hangover Burger \$13
Bloody Mary mayo, fried egg, sliced avocado, bacon, and mild buffalo sauce

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 \$11.5
Lager-battered fried cod on toasted brioche with fresh lettuce, malt vinegar aioli, and housemade pickles

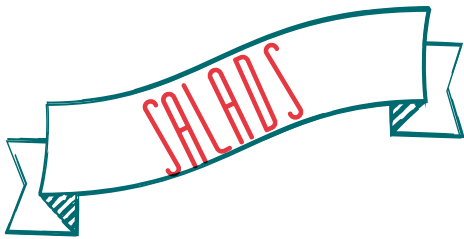
Pulled Pork Sandwich \$11
House pulled pork, kale apple slaw, fried onions, house pickles, and Mason Jar BBQ sauce

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

* Cooked to order. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

#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 5.5

Flight \$10.5

Try four different desserts in our flight!

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

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

