



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

Chicken Lettuce Wraps \$11.50
Red cabbage, cucumber, carrots, sautéed chicken on lettuce leaves with house sesame 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

Blackened Shrimp \$13.50
Spicy blackened shrimp with red cabbage slaw and house cocktail 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

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

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

{ 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

Sourdough Club \$11.50
Peppered roast beef, shaved turkey, lettuce, tomato, provolone, bacon, and dill mayo. Served on toasted sourdough.

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

Nashville Hot Chicken \$12
Hand-breaded fried chicken tossed in Nashville Hot Sauce and served with house pickles and chipotle mayo on toasted sourdough.

#FillYourJar

SALADS

DRESSINGS

Balsamic Honey
 Chipotle Honey Mustard
 Ranch
 Blue Cheese

SALAD PROTEINS

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

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

Ocracoke Punch \$8

Captain, pineapple, fresh lime juice, hibiscus tea, and ginger beer.

Carolina 75 \$9

NC blueberry moonshine, fresh squeezed lemon, vanilla, and sparkling wine.

Carolina Clover Club \$10

Raspberry vodka, fresh cucumber, mint, and fresh squeezed lime.

Pomegranate Whiskey Sour \$8

Jim Beam with fresh lemon juice, pomegranate juice, and toasted rosemary honey.

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 shaken with Pama liqueur and 100% pomegranate juice, served in a sugar-rimmed glass.

Strawberry Mint Lemonade \$8

Gin cocktail with muddled fresh strawberries and mint, mixed with fresh squeezed lemon and lime. Served with a candied lemon wedge.

Signature Margaritas

Strawberry Jalapeño Margarita \$8

Fresh squeezed lemon and lime with strawberries and jalapeños. Served in a salt and sugar rimmed glass.

Apple Pie Margarita \$8

Midnight Moon Apple Pie Moonshine, shaken with fresh squeezed lemon and lime, a dash of cinnamon, and pineapple juice.

Blood Orange Margarita \$8

Blood orange puree with fresh squeezed lemon and lime. Shaken and served over ice with a salt rim.

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,