

OLD NORTH STATE WINERY

DINNER MENU

APPETIZERS

NC Shrimp & Edamame Spring Rolls \$12
ginger dipping sauce, carrot salad

Asian Style Chicken Wings \$10
ginger slaw & chili sauce

Fried Green Tomatoes \$12
pimento cheese, pickled vegetables, balsamic

NC Cheese Board \$15 | for 2 \$30 | for 4
selection of cheeses from across the region & state
cured meats, olives, marmalade, candied nuts

Rare Seared Yellowfin Tuna \$14
cucumber kimchi, shoyu, pineapple emulsion

Poblano Pepper \$10
stuffed with pimento cheese & Darcy Farms sausage,
tomatillo sauce

ENTREES

Vegetarian Risotto \$18
roasted vegetables, spinach, parmesan, red wine reduction

Ramen \$18
pickled vegetables, duck egg, pork belly, almonds, cilantro,
red curry

Grilled NC Pork Chop \$20
orzo pasta, Borrowed Land Farm mushrooms,
goat cheese, spinach

Grilled Springer Mountain Chicken \$19
stuffed with local collards & Darcy Farms sausage
smoked cheddar grit cake, barbecue sauce

*Grilled Angus Sirloin \$23
au gratin potatoes, bordelaise sauce, grilled vegetables

*Seared Wild Caught Salmon \$24
crab & bacon mac 'n cheese, red wine reduction, grilled vegetables

Crab Cake \$25
fingerling potatoes, lemon-caper remoulade, grilled vegetables

SALADS

Wedge Salad \$9
bacon, marinated onions, avocado, egg, blue cheese, tomato

Chicken-Bacon-Ranch \$14
grilled chicken, bacon, ranch, garden vegetables, cheese blend, mixed greens

*Fried Oyster Salad \$16
bacon, saffron aioli, blue cheese, balsamic vinaigrette

*Grilled Salmon Salad \$18
goat cheese, cucumber-caper relish, avocado, almonds, mixed greens, ginger vinaigrette

Spinach Salad \$14
grilled chicken, blue cheese, berries, candied nuts, balsamic vinaigrette

Featured Local Farms

Hickory Nut Gap Farm
Chapel Hill Creamery
Sweet Grass Dairy
Looking Glass Creamery
Niki's Pickles
Inland Seafood
Springer Mountain Farm
Waverly Crest Farm
Hedge Farm
Kai's Hen Farm
York Farm
Mills Family Farm
Prodigal Farm
Mohill Farms
Minglewood Farms
Darcy Farms
Roma Ready Farm
Borrowed Land Farm
Laurel Heights Farm
Annie's Bakery



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BURGERS

*ONS Burger \$14

local egg, bacon, smoked cheddar, roasted garlic mayo, lettuce, tomato

*Classic Burger \$12

white cheddar, roasted garlic mayo, lettuce, tomato

FLATBREADS

ONS \$12

grilled chicken, roasted tomatoes, feta, pesto

Veggie \$12

onions, peppers, mushrooms, artichokes, spinach, feta, mozzarella

SANDWICHES & WRAPS

Grilled Portobello Sandwich \$12

lettuce, tomato, goat cheese, avocado, brioche bun

Grilled Chicken \$13

bric cheese, cranberry relish, spring mix lettuce, tomato, herb mayo, multigrain bread

Blackened or Beer Battered Fish Sandwich \$15

cajun aioli, spring mix lettuce, tomato, brioche bun

BLT Sandwich \$10

bacon, gruyere cheese, herb mayo, lettuce, tomato, sourdough bread

Crab Cake Sandwich \$16

lemon-caper remoulade, lettuce, tomato, brioche bun

TACOS & QUESADILLAS

*Rare Seared Yellowfin Tuna Tacos or Blackened Fish Tacos \$14

asian slaw, avocado, radish, chili sauce, cilantro

Chorizo Tacos \$14

verde, goat cheese, radish, pico de gallo, avocado, cilantro

Chicken or Steak or Veggie Quesadilla \$14

onions, peppers, spinach, cheese blend, sour cream, pico

SIDES

Squash Cakes	Fresh Fruit
Pasta Salad	Mac 'n Cheese
Hand-Cut Fries	Garden Salad
Chips	Roasted Beets
Bacon-Balsamic Brussel Sprouts	

Weekly Events at ONS

Thursday Night Tasting Club

*Taste Wine, Beer, & Spirits
From all Over the World*

Friday & Saturday Nights

Chef's Table

*8 Course Dinner Prepared & Plated by Chef Chris Wishart.
Paired with Wine Selected by Sommelier Ed Badgett III.*
