

OLD NORTH STATE WINERY

DINNER MENU

APPETIZERS

Pâté of Darcy Farms Sausages \$10

pickled vegetables, golden beets, Lusty Monk[®] mustard, fig jam

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

Kai's Hens quail egg, marinated olives, cheese custard

Poblano Pepper \$10

stuffed with pimento cheese & Darcy Farms sausage, tomatillo sauce

Warm Tart of Caramelized Onions & Goat Cheese \$9

beet salad, balsamic

ENTREES

Portobello Mushroom Terrine \$18

roasted vegetables & saffron emulsion

Ramen \$18

pickled vegetables, duck egg, pork belly, almonds, cilantro, red curry

Bacon Wrapped NC Pork \$20

stuffed with Borrowed Land Farm mushrooms, artichokes, leeks
orzo pasta with goat cheese & spinach

Springer Mountain Chicken \$19

stuffed with local collards & Darcy Farms leaf fat.
smoked cheddar grit cake, roasted garlic, tomato 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

Featured Local Farms

Mohill Farms
Minglewood Farms
Darcy Farms
Roma Ready Farm
Borrowed Land Farm
Laurel Heights Farm
Annie's Bakery

Waverly Crest Farm
Hedge Farm
Kai's Hen Farm
York Farm
Mills Family Farm
Prodigal Farm

Hickory Nut Gap Farm
Chapel Hill Creamery
Sweet Grass Dairy
Looking Glass Creamery
Niki's Pickles
Inland Seafood
Springer Mountain Farm

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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, Monterey blue cheese, balsamic-honey vinaigrette

*Grilled Salmon Salad \$18

goat cheese, cucumber-caper relish, avocado, almonds, mixed greens, ginger vinaigrette

Spinach Salad \$14

grilled chicken, Monterey blue cheese, berries, candied nuts, balsamic vinaigrette

Maryland Style Crab Cake \$18

pickled vegetables, watercress, remoulade

BURGERS

*ONS Burger \$14

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

*Classic Burger \$12

white cheddar, roasted garlic mayo, lettuce, tomato

SANDWICHES & WRAPS

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

TACOS & QUESADILLAS

*Rare Seared Yellowfin Tuna Tacos \$14

asian slaw, avocado, radish, chili sauce, cilantro

Chorizo Tacos \$14

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

Chicken or Steak Quesadilla \$14

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

SIDES

Squash Cakes	Fresh Fruit
Pasta Salad	Mac 'n Cheese
Succotash	Garden Salad
Hand-Cut Fries	Roasted Beets
Chips	
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.*

**May be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs may increase your risk of foodborne illness.*

336-789-9463 | 308 N. Main St. Mount Airy, NC 27030 | www.oldnorthstatewinery.com | Mon & Tue 4:00 - 8:00 pm | Wed - Sat 4:00-9:00 pm