

OLD NORTH STATE WINERY

APPETIZERS

Spring Rolls \$12

shrimp, cabbage, edamame, ginger dipping sauce

Chicken Wings \$10

tossed in sweet chili sauce, asian slaw

Fried Green Tomatoes \$9

pimento cheese, pickled vegetables, local egg

Black Eyed Pea Hummus \$9

roasted peppers, garlic, toast points

*Rare Seared Yellowfin Tuna \$12

cucumber kimchi, mango, almonds

Poblano Peppers \$9

stuffed with pimento cheese & local sausage, verde sauce

Crab Meat Cocktail \$14

grape tomatoes, avocado, horseradish, lemon

ONS Board \$15 | for 2 \$30 | for 4

NC cheeses, NC salami, olives, marmelade, candied nuts, dried fruits

DINNER MENU

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



ENTREES

Vegetarian Pasta \$19

sautéed vegetables, pesto, NC goat cheese, mushroom ravioli

Shrimp Ramen \$19

NC shrimp, scallions, garlic, quail egg, curry, cilantro, pickled vegetables

*Grilled Center Cut NC Pork Chop \$21

smoked cheddar grits, braised local collards, shishito pepper sauce

Grilled Bone-In Springer Mountain Chicken \$16

succotash, red wine sauce, spinach

*Grilled 8 oz. Angus Sirloin \$24

local mushroom, bacon, white truffle risotto, bordelaise sauce

*Faroe Island Wild Caught Organic Salmon \$25

orzo pasta, roasted tomatoes, spinach, goat cheese

Pasta Bolognese \$16

ragu of local beef, sausage, tomatoes, calvander cheese, herbs, duck egg

Seafood Mac 'N Cheese \$26

lobster, shrimp, and crab, three cheese sauce, sautéed vegetables, elbow macaroni

Maryland Style Jumbo Lump Crab Cakes \$26

fingerling potatoes & lemon-caper remoulade

SALADS

Wedge Salad \$9

iceberg, bacon, tomato, blue cheese, avocado, egg, marinated onions, blue cheese dressing

Chicken-Bacon-Ranch \$14

grilled chicken, bacon, ranch, garden vegetables, cheese blend, mixed greens

*Fried Oyster Salad \$16

bacon, saffron emulsion, blue cheese, balsamic vinaigrette

*Salmon Salad \$19

almonds, avocado, goat cheese, ginger vinaigrette

Spinach Salad \$14

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

Tomato - Mozzarella Salad \$10

local tomatoes, Siano mozzarella, pesto, balsamic, marinated onions

Garden Salad \$6

vegetables, local greens, cornbread croutons

~ An auto gratuity of 20% will apply to parties of 10 or more ~

*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 | Tuesday - Saturday 11 am - 9pm | Sunday 11am - 2pm | Closed Monday

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DINNER MENU

BURGERS

*ONS Burger \$14

grilled 8 oz. Angus beef, smoked cheddar, bacon, egg, garlic mayo, lettuce, tomato, brioche bun

*Classic Burger \$12

grilled 8 oz. Angus beef, white cheddar, garlic mayo, lettuce, tomato, brioche bun

FLATBREADS

ONS \$12

grilled chicken, roasted tomatoes, feta cheese, pesto

Veggie \$12

spinach, caramelized onions, roasted peppers, mushrooms, mozzarella, feta cheese

SANDWICHES & WRAPS

Grilled Chicken \$14

local brie, cranberry relish, herb mayo, lettuce, tomato, sourdough

Fried Green Tomato BLT \$14

pimento cheese, egg, herb mayo, sourdough

Chicken Salad Wrap \$12

grapes, candied pecans, balsamic, sprouts, tomatoes

TACOS & QUESADILLAS

*Rare Seared Yellowfin Tuna Tacos \$14

asian slaw, avocado, radish, chili sauce, cilantro

Shrimp Tacos \$14

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

Chicken Tacos \$14

caramelized onions, roasted peppers, avocado, cheese blend, radish, cilantro

Chicken or Veggie Quesadilla \$14

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

Seafood Quesadilla \$18

shrimp, crab, caramelized onions, roasted peppers, spinach, pico, sour cream

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.*

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