

## Jasting Bar Menu

+Ask about Gluten Free Options

### ~Starters~

#### ~MRV Beer battered Pimento Cheese

**Fritters ~\$6.99**

with caramelized onion jam

#### ~Pommes Frites ~\$6.99

With a White Truffle Pimento Cheese Aioli

#### ~Hot Collard and Artichoke Gratin

with Gruyere and Crumbled Feta ~ \$6.99

#### ~Lobster, Ricotta and Crab

Rangoon's ~\$6.99

#### ~Shredded Beef Brisket Nachos ~\$12.99

#### ~ Chicken Wings ~

Pumpkin Tangy BBQ or Garlic Parm or  
Spicy Maple Glazed

\$6.99 for Half Dozen or \$12.99 for a Dozen

#### \*~Fried Oysters

\$6.99 for Half Dozen or \$12.99 for a Dozen

#### \*~Oysters on the Half Shell

(Available Nov-Feb) Half Dozen \$12.99

### ~~~~~ Entrees ~~~~~

**\$8 Chef's Trio** Cup of Soup De Jour, Fall Salad with Crumbled Feta, Slivered Red Onions, Dried Cranberries, Spiced Pecans, and our House Dressing. Served alongside a Pumpkin Spiced Ham & Kale Panini Slider

#### **\$8 Grilled or Fried Chicken Sandwich-**

#### **\$10 MRV Beer Mash fed \*Beef Burger-**

##### **Toppings Available:**

Lettuce, Tomato, Pickles, Onions, Mayo, Mustard, Ketchup

**Sides** Salad, French Fries, Onion Rings, Sweet Potato Waffle

Fries Sweet Potato Pickled Okra Salad or fresh fruit

**Add any of the following for \$1 each-**

Grilled Onions, Mushrooms, or Bacon

**\$10 Flatbread-** Shredded Beef, Pumpkin Tangy BBQ, Monterey Pepper Jack Cheese Baked Golden Brown, topped with Fresh Pico de Gallo and Tobacco Onions

#### **\$6 Spring Lake Family Farms Garden Salad**

add Ahi Tuna, grilled chicken, fried chicken, fried oysters \$4

~Add a side Garden Salad to any meal..... \$3~

**+\$10 Smokehouse Stacker-** Sliced Beef Brisket, Colby Pepper Jack Cheese blend, Carolina Gold BBQ sauce.

#### **Pasta Special \$10**

Butternut Squash Ravioli with Cherry Chipotle Turkey ground in a Brown Sage Butter

#### **Chef Special \$12**

Pumpkin Spiced Beer Braised Pork Shank with Tangy Carolina Pumpkin BBQ, Collard Green and Kale Cole Slaw, Sweet Potato Waffle Cut Fries

#### **MRV Favorite \$10**

Eggplant Rollitini stuffed with ricotta cheese, angel hair pasta, basil, pesto, sun dried tomatoes

#### **From The Shoreline \$12**

Seafood Lasagna, Scallop, Shrimp, Crab, Lobster, Crawfish, Layered with Paw Paw's Cajun Sauce and Melted Cheese

#### **The Healthy Choice \$12**

Turkey meatball stir fry with sugar snaps, carrots, celery & Brussels sprouts, Kale over quinoa brown steamed rice with curry gravy

#### **From the Bayou \$12**

**Oyster Po' Boy-** Lightly Fried Oysters served in a toasted rolls, Garnished with Shredded Lettuce, Tomatoes, and a Cajun Remoulade and a side of Sweet Potato & Pickled Okra Salad and Collard Green & Kale Cole Slaw

### ~~~~~ Desserts ~~~~~

**All desserts \$4**

~ Pecan Pie

~ Pumpkin Pie

~Cinnamon Apple Bunt Cake

~Salted Carmel Fudge Brownie with a Pretzel Crust

**A la Mode: \$1**

**Please also join us for Wine Down Friday Dinner  
or Chef's Choice Sunday Brunch Buffet**

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness  
Executive Chef- Jason Nain

