

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

~Vegetable Eggroll~ \$6.99

with MRV Mango, Wasabi, Ginger Dipping Sauce

*~Fried Oysters

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

~~~~~ Entrees ~~~~~

\$8 Chef's Trio Spring Lake Family Farms bib lettuce, roasted butternut squash, honey dry roasted sunflower seeds, with an original Maple Dijon Chardonnay dressing alongside a MRV Sangiovese tomato bisque & a rustic grilled cheese panini

\$6 Spring Lake Family Farms Garden Salad

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

\$8 Grilled or Fried Chicken Sandwich

Choice of Toppings and One Side

\$10 MRV Beer Mash fed *Beef Burger-

Toppings Available:

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

Add any of the following for \$1 each-

Grilled Onions, Mushrooms, or Bacon

Sides Available:

Salad, French Fries, Onion Rings, Sweet Potato Waffle Fries, Sweet Potato Pickled Okra Salad or Fresh Fruit

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

Flatbread \$10

Duck confit with caramelized onion, bacon, tomato jam and sharp white cheddar cheese, finished with crispy arugula

Smokehouse Stacker \$10*

Sliced Beef Brisket, Colby Pepper Jack Cheese blend, Carolina Gold BBQ sauce.

Pasta Special \$10

Italian Pot Roast- Braised Local Grass fed Beef with MRV Sangiovese Burgundy Sauce over Garlic and Herb Butter Rigatoni

Chef Special \$12

Duck and Wild Mushroom Stuffed Crepes with crispy Spinach and Pesto Spaghetti Squash

Healthy Choice \$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

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

~ Chocolate Cayenne Mousse in Almond Praline Cup

~Salted Carmel Fudge Brownie with a Pretzel Crust

A la Mode: \$1

Please also join us for our Special Events,
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