



# Morgan Ridge

## Jasting Bar Menu

### Starters

**\*~MRV Battered Shrimp**

With MRV Truffle Tarter ~\$6.99

**~Spinach and Artichoke Gratin**

with Gruyere and crumbled Feta ~ \$6.99

**~Lobster, Ricotta and Crab Rangoon's ~\$6.99**

**~Pommes Frites ~\$6.99**

with a White Truffle Pimento Cheese Aioli

**~Classic Chicken Wings~**

**1/2 dozen \$6.99 ~\$12.99 dozen**

Mild Buffalo, Garlic Parm, Carolina Gold BBQ

**~Shredded Beef Brisket**

**Nachos~\$12.99**

### Entrées

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

**Salad** add on Chicken, grilled or fried or Tuna

\$4 each

**\$8 Chef Trio** -Grilled Chicken Florentine

Panini , Spring Lake Family Farm- micro green salad topped with slivered asparagus, broccoli, wild mushrooms, and crumbled feta drizzled with a Seyval Blanc Lemon Thyme, Dressing, with Fresh Fruit

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

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

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

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

#### ***Your choice of side:***

Salad, French Fries, Onion rings, Sweet Potato Waffle Fries, Sweet Potato Salad or fresh Fruit

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

Grilled Onions, Mushrooms, or Bacon

**~Add a garden Salad to any entrée \$4~**

**\$10 Flatbread-** Chunks of Artichokes, Spinach, over a creamy spread and topped with Caramelized Onion, English White Cheddar, and sundried tomato basil pesto. **add grilled chicken \$2**

**\$10 Smokehouse Stacker-** Sliced Beef Brisket, Colby Pepper jack Cheese blend, Carolina Gold BBQ sauce. **Your choice of Side:** Salad, French Fries, Onion Rings, Sweet Potato Waffle Fries or Fresh Fruit

**\$10 MRV Favorite**

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

**\$12 Sea Scallop and Lump Crab**

**Galette** with homemade remoulade served with our Original Sweet Potato & Pickled Okra Salad, and Collard Green & Kale Slaw

**\$12 Jumbo Gulf Shrimp Linguine**

tossed with bits of asparagus, broccoli, wild mushrooms, white wine garlic & olive oil.

**\$12 Fish And Chips-** Fresh Grouper

fingers Beer Battered in MRV Arrowhead, Pommes Frites with a white truffle barrel aged Chardonnay Aioli

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

**~ Pecan Pie**

**~Salted Carmel Fudge Brownie with a Pretzel Crust**

**Ask About Our Weekly Specials**

**Join Us for our Chefs Choice**

**Sunday Brunch Buffet**

**11am- 2pm**

**\$18 per person \$9 children under 10**

*Reservations Requested For All Meals-Please!*

**WINE DOWN FRIDAY SPECIALS**

**5:30 - 7:30 pm**

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Jason Nain-Executive Chef