

MOUNTAIN STATE BREWING CO.



*Hand-Crafted Ales, Wood-Fired
Flatbreads*

Thanks for supporting us!

6690 Sang Run Road

301-387-3360 – Call ahead for a TO-GO order!

Look for a V for Vegetarian & GF for Gluten Free

Large party checks can only be split 5 ways. We apologize for the inconvenience.

A 20% gratuity will be applied to tables of 8 or more

HAND-CRAFTED ALES

Try a Beer Sampler of 4 for \$7 (our 4 brews)

Try any beer sample for 2.00

Pitcher of MSBC Beer 18.00

Cold Trail Ale - An easy-drinking American Blonde beer, the grist bill includes a healthy dose of oats and wheat. Light in body, this beer is the perfect finish to any day's activity. 5.6% ABV. Unfiltered.

Almost Heaven Amber Ale - Nut brown in color and lightly hopped with Willamette, this beer is dominated by a pleasing caramel finish that is darn close to heavenly. 5.2% ABV.

Seneca Indian Pale Ale - A highly hopped, moderate bodied beer which comes in at 5.4% ABV. The hops schedule includes healthy doses of Chinook, Cascade, and Amarillo, and is tuned perfectly to provide the hops bitterness explosion that IPA fans seek without a lingering bitter aftertaste.

Miner's Daughter Oatmeal Stout - Coal Black and creamy smooth, this beer holds a light tan head and is surprisingly light in body - so it won't fill you up. 5.5% ABV.

DRINKS

MSBC Root Beer – made on premises! *Refills \$1.50

Root Beer pitcher (No Free Refills)

Unsweet Tea

Tropicana Pink Lemonade

Arnold Palmer

San Pellegrino Sparkling Water

Pepsi, Diet Pepsi, Sierra Mist, Mt. Dew,

Milk, Chocolate Milk, OJ, Apple Juice, Cranberry Juice

Coffee – served hot or cold.

STARTERS

Chips & Salsa – \$5 *V, GF*

Spinach & Artichoke Dip – Our homemade recipe with fresh spinach, house marinated artichokes, fresh basil, roasted red peppers, and a blend of seven different cheeses (cream cheese, feta, mozzarella, Asiago, parmesan, and a cheddar jack blend) **\$11** *V, GF*

Bruschetta- Italian bread crostini topped with diced tomatoes tossed in basil dressing and drizzled with olive oil and balsamic glaze. Finished with shredded asiago cheese. **\$11** *V*

Country Caviar- Our sweet and tangy salsa featuring black-eyed peas, white corn, black beans, and roasted red peppers. Served with tortilla chips. **\$9** *V, GF*

Hummus & Pita - Our original homemade garlic hummus garnished with a drizzle of olive oil and a pinch of black pepper. Served with fresh pita chips and olive tapenade. **\$10** *V, Sub pita chips for tortilla chips GF*

Roasted Red Hummus & Pita - Our house homemade hummus flavored with roasted red peppers, a hint of cumin, garnished with olive oil and crumbled feta. Served with fresh pita and olive tapenade. **\$10** *V, Sub pita chips for tortilla chips GF*

Appetizer Sampler - Can't decide? Sample portions of our Spinach Artichoke Dip, Country Caviar and your choice of Hummus. Served with pita & tortilla chips. **\$17** *V, Sub pita chips for tortilla chips GF*

Loaded Baked Potato Flatbread – A ranch dressing base with homemade mashed potatoes, bacon, green onions and topped off with cheddar cheese & sour cream. YUM! **Small \$18 / Medium \$20**

Cheesy Bread – Olive oil, garlic & asiago cheese with mozzarella served with a side of marinara sauce. The perfect snack! **Small \$11 / Large \$16** *V*

Beef Nachos – Tortilla chips topped with our homemade spicy beef chili, queso, house salsa, sour cream & jalapenos. **Small \$10 / Large \$15**

Chili – Our award-winning recipe. Served with corn chips, cheese, and sour cream. **Vegetarian \$6 / Chicken \$8** *V, GF*

SALADS

Fresh Tomato & Mozzarella Salad – Fresh Roma tomatoes & whole milk mozzarella on a bed of spinach drizzled with olive oil & balsamic glaze. **One Size \$14** *V, GF*

Blue Ridge Salad – A fan favorite. Fresh lettuce & baby spinach with crumbled blue cheese, walnuts and dried cranberries. Served with our house dressing. **Small \$10 / Large \$12** *V, GF*

Summer Salad – Pickled apples, feta cheese, sliced almonds served with our lettuce mix and a raspberry vinaigrette. **Small \$10 / Large \$12** *V, GF*

Buffalo Chicken Salad – Roasted chicken tossed in buffalo wing sauce, sliced onions, crumbled blue cheese and served with house-made ranch dressing. **Small \$10 / Large \$13**

Caesar Salad – Fresh romaine tossed with garlic croutons, Asiago cheese & our Caesar dressing. **Small \$9 / Large \$11**

House Salad – Fresh lettuce & spinach, croutons, onions, green peppers, tomatoes, and cucumbers served with our house dressing on the side. **Small \$10 / Large \$12** *V, No croutons GF*

Salad Dressings - Caesar, House Italian, Ranch, Raspberry Vinaigrette, Balsamic Glaze

Salad Add-Ons –

--Green Peppers, Onion, Sliced Tomatoes, Button Mushrooms, Croutons, Black Olives, Banana Peppers, Jalapeno Peppers, Sun Dried Tomatoes, Fresh Basil --- **\$1.00 each**

--Green Olives, Roasted Red Peppers, Kalamata Olives, Portabella Mushrooms, Shiitake Mushrooms, Marinated Artichokes, Pesto, Feta Cheese, Bleu Cheese, Shredded Asiago, Shredded Cheddar Jack, Mozzarella Cheese Pickled Apples -- **\$1.25 each**

--Roasted Chicken Breast, Shredded Roasted Pork, Pulled Chicken, Prosciutto, Fresh Mozzarella, Walnuts, Sliced Almonds, Cranberries **\$3.00 each -Local chevre goat cheese \$5.00**

SIGNATURE SANDWICHES

*All sandwiches are served with your choice of side: **Kettle-cooked potato chips**, a **side house salad (0.50)**, or **lemon-herbed potato salad (0.50)**. Whole-grain wheat bread available.*

Reuben – Corned Beef piled high with Swiss cheese, sauerkraut & our homemade thousand island dressing served on marble rye bread. **\$14**

Gyro – Lamb, beef, tomato, lettuce & feta cheese mixed with our homemade tzatziki sauce and rolled in one of our small fresh pizza doughs. **\$14**

Popeye - Our house-made spinach artichoke dip with thick cut bacon, spinach and sliced Roma tomato on toasted Italian. **\$13**

MSBLT -Premium thick-cut bacon with fresh lettuce, Roma tomato and bourbon-honey mustard on toasted Italian. **\$12**

Lemon & Herb Chicken Salad - Roasted chicken salad flavored with lemon zest and fresh herbs on toasted Brioche with lettuce and sliced Romas. **\$10**

Shrummus - Roasted portabella mushrooms matched with red pepper hummus, smoked mozzarella, Roma tomato, and baby spinach on toasted Italian. **\$13 V**

Caprese - Roma tomatoes tossed in basil dressing and whole milk mozzarella on toasted Italian. It's finished with baby spinach & balsamic glaze. **\$12 V**

Wood-Fired Sandwiches

*All meats are slow roasted in our wood-fired oven. Bulk portions are also available to take home in 8oz and 16oz party sizes. Other sauces are available for **.50¢ each: bourbon honey mustard, apple butter bbq, spicy chipotle bbq, Carolina***

Boar's Nest - "Overnight" local pulled pork topped with coleslaw and our Carolina bbq sauce on a toasted brioche roll. **\$10**

Wild Boar – Local pulled pork with pickled jalapeño, smoked mozzarella on brioche with our spicy chipotle bbq sauce. **\$11**

Apple Butter Pulled Chicken - Wood-fired local pulled chicken tossed in apple butter bbq sauce and topped off with pickled apples. All served on a brioche bun. **\$10**

FLATBREAD PIZZAS

Small (12") serves 1, Medium (16") serves 2-3, Large (18") serves 4-5

*Fresh dough made daily in-house! Hand-tossed, topped with the best ingredients & cooked on a soapstone hearth in our hand-built wood-fired oven. In addition to **Cheese or Pepperoni**, try one of our artisan creations below.*

***Gluten Free** option available for any small flatbread for an additional \$ 2*

North Camp – A local favorite. Alfredo sauce base, nutmeg, dried cranberries, spinach, our cheese blend, and roasted chicken. **\$13 / \$20 / \$26**

The Yard Sale – Olive oil & garlic base, artichoke hearts, prosciutto, whole milk mozzarella finished with fresh basil and cracked black pepper. **\$13 / \$20 / \$26**

The Cuban – A hearty handful of our pulled pork on a BBQ sauce base with onions, green peppers, and our cheese blend. Try it finished with homemade spicy mustard. **\$13 / \$18 / \$23**

Fire on the Mountain – Our best seller! Sausage, pepperoni, banana peppers, onions, spicy chipotle on a tomato sauce base and our cheese blend. **\$16 / \$22 / \$28**

FireFly Farms Flatbread - Local Chevre goat cheese on an olive oil and garlic base with marinated artichokes, onions, roasted red peppers, and spinach. **\$16 / \$22 / \$28 V**

Supreme – Olive oil and garlic tomato base with pepperoni, sausage, onions, green peppers, our cheese blend, and black olives. **\$15 / \$21 / \$26**

Reuben- Corned beef, sauerkraut, diced pickles, swiss cheese, our cheese blend, and homemade Thousand Island dressing **\$15 / \$21 / \$26**

Sweet Kickin' Chicken – Roasted chicken, bacon, pineapple, baby spinach & onions built on a base of sweet chili sauce, topped with our mozzarella cheese blend. **\$15 / \$21 / \$26**

Pesto & Prosciutto – Tomato sauce, imported prosciutto and our cheese blend with dollops of homemade basil pesto. **\$13 / \$20 / \$25**

Margherita – The classic. Tomato sauce, fresh mozzarella & sliced Romas finished with Parmigiano Romano, our homemade garlic salt, & basil. **\$12 / \$18 / \$23 V**

Meatlover – BBQ base, spicy chipotle sauce, pepperoni, sausage, and bacon finished with our mozzarella blend **\$15 / \$21 / \$26**

The Hawaiian – Our tomato sauce, prosciutto ham, and pineapple. Finished with our mozzarella cheese blend. **\$13 / \$20 / \$25**

Sausage & Onion – Just like it says... **\$13 / \$20 / \$26**

Cheeseburger in Paradise – A delicious classic- on a flatbread! Seasoned hamburger, sliced Romas, and pickles on a fry sauce base with mozzarella and American cheese. **\$13 / \$20 / \$26**

Mushroom Medley – Portabella, Shiitake and Button mushrooms on an olive oil & garlic base. Finished with Asiago and freshly grated nutmeg and our cheese blend. **\$13 / \$20 / \$25 V**

Big Fat Greek – Homemade pesto base, roasted red peppers, feta cheese, mozzarella blend, and sliced black olives finished off with dill. **\$13/ \$20 / \$25 V**

Buffalo Chicken – Roasted chicken, spicy buffalo sauce, our cheese blend & crumbled blue cheese. **\$13 / \$20 / \$25**

Great Escape - A Pesto-Alfredo base with baby spinach, roasted red peppers, feta cheese, our cheese blend and *your choice* of roasted chicken or portabella mushrooms. **\$15 / \$21 / \$26**

The White Herb- Garlic-Asiago base topped with Ricotta and Mozzarella cheeses. After cooking, it's topped with our signature herb blend. **\$13 / \$18 / \$23 V**

Veggie Supreme- Tomato sauce base with baby spinach, Roma tomatoes, green peppers, red onion, sliced black olives, and button mushrooms then topped off with our mozzarella cheese blend. **\$15 / \$21 / \$26 V**

Flatbread Add-Ons –

--Green Peppers, Onion, Sliced Tomatoes, Button Mushrooms, Croutons, Black Olives, Banana Peppers, Jalapeno Peppers, Sun Dried Tomatoes, Fresh Basil **1.00/ 1.50/ 2.00**

--Green Olives, Roasted Red Peppers, Kalamata Olives, Portabella Mushrooms, Shiitake Mushrooms, Marinated Artichokes, Pesto, Feta Cheese, Bleu Cheese, Shredded Asiago, Shredded Cheddar Jack, Mozzarella Cheese Pickled Apple **1.50/2.00/2.50**

-- Roasted Chicken Breast, Shredded Roasted Pork, Pulled Chicken, Prosciutto, Fresh Mozzarella, Walnuts, Sliced Almonds, Cranberries **2.00 /3.00/4.00**

-- Local Chevre Goat Cheese **7** -- Balsamic Glaze **1.50**



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