

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.

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

Cauliflower option available for any small flatbread for an additional \$ 3

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**

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

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 – **\$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 **1.50/2.00/2.50**

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

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

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**

HAND-CRAFTED ALES

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%

SALADS

Fresh Tomato & Mozzarella Salad- Fresh Tomatoes & whole milk Mozzarella on a bed of spinach drizzled with olive oil and balsamic glaze. **12.00 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 **Sm- 8, Lg-10**

Summer Salad- Pickled apples, feta cheese, slivered almonds on our lettuce mix. Served with our raspberry vinaigrette dressing. **Sm- 8 Lg 10 V, GF**

Buffalo Chicken Salad- Roasted chicken tossed in buffalo wing sauce, with sliced onions, crumbled blue cheese and served with house-made ranch dressing.

Sm -8, Lg - 12

Caesar Salad- Fresh romaine tossed with garlic croutons, Asiago cheese and our Caesar dressing.

Sm - 8, Lg - 10

House Salad- Fresh lettuce & Spinach, onions, green peppers, tomatoes, radishes and croutons. Served with our house dressing on the side. **Sm 8 – Lg10 V**

DRINKS

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

Unsweet Tea, Pink Lemonade, Arnold Palmer, San Pellegrino
Sparkling Water, Ginger Ale
Coke Products
Apple Juice, Cranberry Juice

MOUNTAIN STATE BREWING CO.



Hand-Crafted Ales, Wood-Fired Flatbreads

Thanks for supporting us!

Look for a V for Vegetarian & GF for Gluten Free

STARTERS

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**

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**

HillBilly Caviar - Our sweet and tangy salsa featuring black eyed peas, white corn, black beans and roasted red peppers. Served with tortilla chips. **8.50** (does not contain tomatoes) **V, GF**

Spinach & Artichoke Dip -Our homemade recipe with fresh spinach, house marinated artichokes, fresh basil, roasted red peppers and seven different cheeses (Cream Cheese, Feta, Mozzarella, Asiago, Parmesan and Cheddar Jack Blend) baked to perfection in our wood-fired oven. **8.50 V, GF**

Chips and Salsa – **5.00 V,GF**

Appetizer Sampler - Sample portions of our Spinach Artichoke Dip, Country Caviar and your choice of Hummus. Served with pita and tortilla chips. **15 V, GF**