

MERIDIAN PINT

Dinner

Appetizers

Chicken & Apple Wontons

Grilled Chicken, Granny Smith Apples, Cotija Cream Cheese, Ginger, Chives, BBQ & Sweet Garlic Chili Sauce **\$8**

***♦Grilled Artichoke**

Grilled Artichoke, Butter & Tzatziki **\$11**

♦Brussels Sprouts

Brussels Sprouts, Sun-dried Cherries, Pine Nuts, Butter & Garlic Aioli **\$9**

Burrata Crostini

House-Made Burrata Cheese, English Peas, Pickled Ramps, Chive Oil & Lemon Marmalade **\$12**

Colombian Empanadas

Beef, Potatoes, Rice, Peas, Cilantro & Aji Sauce **\$8**

All-Natural Wings

Choose between Buffalo, Honey Bourbon BBQ or Honey-Sriracha Style. Served with Bleu Cheese Dressing, Carrots & Celery

5 for \$8 / 10 for \$15 / 15 for \$20

***♦Nachos \$13 / \$22**

Topped with Nacho Cheese Sauce, Guacamole, Chipotle Sour Cream, Pico De Gallo & Jalapeños. Choose from:

- Beef Chili
- Vegetarian 3 Bean Chili
- Barbecue Pulled Pork
- Grilled Chicken
- Vegan: 3 Bean Chili with Daiya® Vegan Cheese

Burgers

Served with Your Choice of Fries, Sweet Potato Wedges or Side Salad on Sesame Brioche Bun. Gluten-Free Bun Available for an Additional \$3.

Your Choice of Protein: \$15

- 7 oz. All-Natural Angus Beef Burger
- All-Natural Chicken Breast
- Juicy Vegan Burger

*** ♦The Mother Earth**

Daiya® Vegan Cheese, Caramelized Onions & Guacamole

♦The Pint Burger

Bleu Cheese, Caramelized Onions & Bacon

♦The Irish Cheddar

Guinness-infused Cheddar, Crispy Onions, Pickled Cabbage & Basil Mayo

♦Caprese Style

Fried Mozzarella, Marinated Tomato, Basil Pesto & Balsamic Mayo

*** ♦All American Burger**

Your Choice of Protein up to and Three Toppings (Only 1 Cheese)

Burger Toppings

\$.75: Jalapeños, Caramelized Onion, Chipotle Sour Cream, 3 Bean Chili, Raw Onion, Mushroom or Buffalo Sauce

\$1.00: Bleu Cheese, Cheddar Cheese, Pepper Jack Cheese, Daiya® Vegan Cheese, Smoked Gouda, Nacho Cheese, Crispy Onion, or Beef Chili

\$1.50: Avocado, Guacamole, Bleu Cheese Dressing, Fried Egg, Bacon or Mac & Cheese

* Vegan / * Can Be Vegan / ♦ Gluten-Free / ♦ Can Be Gluten-Free

Logan McGear, Executive Chef

Salads

♦♦Pint House Salad

Mixed Greens, Carrots, Red Onion, Radishes, Cucumber & Balsamic Vinaigrette **\$8**

♦Kale Caesar Salad

Kale, Romaine Hearts, Parmesan, Herb Croutons & Caesar Dressing **\$10**

♦House-Cured Salmon

Mixed Greens with Cured Salmon, Fried Capers, Grated Egg Whites, Red Onion, Crispy Potato Cake & Curry Yogurt Dressing **\$16**

Add Protein to Any Salad:

♦ Falafel **\$4**

♦ Chicken **\$5**

♦ Shrimp **\$7**

♦ Salmon **\$7**

Sandwiches

Served with Your Choice of Fries, Sweet Potato Wedges or Side Salad

☼ Falafel on Pita

Fried Falafel, Pickled Red Onion, Cucumber, Lettuce, Tomato & Tzatziki Sauce **\$14**

Super Wing

All-Natural Breaded Chicken Breast tossed in Buffalo Sauce with a side of Bleu Cheese Dressing on a Potato Roll **\$15**

Meatball Sub

Beef & Pork Sausage Meatballs, San Marzano Tomato Sauce, Mozzarella, Parmesan & Basil Pesto on a Sub Roll **\$13**

Bar-B-Cubano

Pulled Pork, Ham, Swiss Cheese, Pickles, Grain Mustard & BBQ Sauce on Brioche Toast **\$14**

Entrées

♦☼ Kale & Squash Enchiladas

Kale, Butternut Squash, Mushrooms, Onions, topped with Roasted Guajillo Chile Sauce, Vegan Cilantro Sour Cream, served with Black Beans & Avocado **\$15**

☼Penne Arrabiatta

Bacon, Onion, Garlic, Vodka, San Marzano Tomato Sauce, Basil & Parmesan **\$16**

Grilled Chicken Mac & Cheese

Chicken Breast, Macaroni, Brussels Sprouts, Smoked Gouda Mornay, Bacon & Parmesan **\$18**

♦Carolina Catfish & Shrimp

Cornmeal Breaded Catfish, Sauteed Shrimp, Carolina Gold Rice, Red Field Peas & Herbs **\$20**

♦Rosemary & Garlic Ribeye

Ribeye with Gorgonzola Butter, Smoked Gouda Yukon Gold Potato Tart, Grilled Asparagus & Oyster Mushroom Duxelle **\$30**

Sides

\$4

Brussels Sprouts

Smoked Gouda Potato Tart

Grilled Asparagus

Mac & Cheese

Carolina Gold Rice

French Fries

Sweet Potato Wedges

All Sides are Available for Substitution

Desserts

Double Chocolate Brownie

Vanilla Ice Cream & Chocolate Sauce **\$8**

Key Lime Pie

Key Lime Juice, Graham Cracker Crust, Milk, Eggs **\$7**

A 20% gratuity will be added to parties of 6 or more.

A plating fee of \$2 per customer will be added for outside desserts.

Eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone.