



MYSTERY BREWING BEER DINNER

September 26, 2017

FIRST COURSE:

Beef Tartare with strawberry ketchup
Paired with: FANTINE, Belgian IPA, 5.5%

SECOND COURSE:

Sloppy Goat with sweet onion, aged balsamic cheddar & watercress
Paired with: THORNFIELD'S END, Smoked Rye Stout, 6%

THIRD COURSE:

North Carolina Wedding Soup with local elk meatballs, orzo & spinach
Paired with: UMBRA, Black Mexican Lager with Black Limes, 4.9%

FOURTH COURSE:

Turducken Sliders with rosemary aioli, house mustard & arugula
Paired with: RAPUNZEL, Oktoberfest Lager, 7.5%

FIFTH COURSE:

Bacon S'mores
Paired with: MISCHIEF MAKER, Chocolate Coconut Porter, 5.5%

For more information about Mystery Brewing Company, check out our website: mysterybrewing.com

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