Brew and View

For reservations:
Call
919.684.6032
or opentable.com

LUNCH
Tuesday-Friday: 11am-2pm
Limited Menu: 2pm-3pm

BRUNCH
Sat 11pm-3pm
Sun 12pm-3pm

Nasher Museum Members
receive a 10% discount!

A 20% Gratuity will be added
to parties of six or more AND
for ALL split checks

Please mark your calendars for
upcoming events in Summer Days,
Nasher Nights:

Guest Chef Jason Smith from
Harvest 18
Thurs, July 10th, 5-9pm
Dinner menu inspired and directed
by Chef Jason Smith, reservations
HIGHLY recommended

Wine Tastings with Tryon
Distributing
Thurs, July 17th, 6-8
Come and sample 4 wines and enjoy
paired passed hors’!

Artisanal Cheese Plate
Dried Cherries – Nuts – Stone Ground Mustard – Kalamata
Olives – Cornichons – Flat Bread Crackers
15
Cheeses (Choose Three and are subject to change):
Gorgonzola, Aged Hook Cheddar, Double-Crème Brie, St.
André, Chevre OR Manchego
-Beer Pairing: Wit Razor Belgian Wheat-

Smoked Salmon Plate – Hard Boiled Eggs – Red Onions –
Capers – Pickled Cucumber Salad – Dill Cream Sauce – Flat
Bread Crackers
15

Grilled Ribeye
Grilled Ribeye – Balsamic Reduction – Crusted Bleu Cheese
– Roasted Grape Tomatoes – Pan Fried Potatoes
26
-Beer Pairing: Highland Gaelic Ale-

Blackened Mahi Mahi
Pan Seared Mahi Mahi- Seasoned Black Bean Puree –
Saffron Rice – Pico de Gallo
24
-Beer Pairing: Kashmir English Style IPA-

Lemon Linguine
Mushrooms – Onions – Spinach – Grape Tomatoes –
Smoked Asparagus - Feta - Pesto Cream – Lemon Butter
17
Add Chicken +3 Add Shrimp +5
-Beer Pairing: Saint Terese’s Pale Ale-

“Add-Ons” –
Sliced Chicken Breast (+3) Seared Ahi Tuna (+7)

Asian Cabbage Salad – Napa & Red Cabbage – Edamame
– Carrots – Oranges – Cashews – Cilantro – Ginger-Miso
Vinaigrette
11

Parisian Salad – Field Greens – Spinach - Dried Cherries –
Gorgonzola – Green Apple – Candied Pecans – Balsamic
Vinaigrette
10

Roasted Beet Salad – Field Greens – Red Beets – Green
Apple – Toasted Walnuts – Chevre – Honey Cider
Vinaigrette
10

---Consuming raw or undercooked meats,
poultry, seafood, shellfish, or eggs may
increase your risk of foodborne illness,
especially if you have a medical condition---
**BEVERAGES**

**Perrier Sparkling**
- 3

**Orange Juice**
- 3

**Coke, Diet Coke, Sprite, Ginger Ale**
- 2

**Napoleon Traditional Iced Tea**
(Sweetened or Unsweetened)
- 2

**Mighty Leaf Hot Teas**
- 3

**Chai Tea (Hot or Iced)**
- 3

**Vanilla Italian Cream Soda**
- 3

**Joe Van Gogh Drip Coffee**
- 2

**Joe Van Gogh Espresso**
- 2.50

**Cappuccino / Latte**
(Iced or Hot)
- 4

**Mocha (Iced or Hot)**
- 4.5

**Hot Chocolate**
- 3

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**WHITES**

- **Castellblanch, Cava Brut:** Spain
  7 gl / 28 btl

- **Cantina Frentana, Cocociola:**
  Abruzzo, Italy, 2013
  7 / 28 btl
  - Nose of orange and lemon with earthy herbs and minerals, followed by tart citrus and stone fruit-

- **Finca La Linda, Chardonnay:**
  Mendoza, Argentina, 2012
  8 / 32 btl
  - unoaked and hearty with apple and melon undertones-

- **Fornas, Pinot Grigio:** Fruili Italy
  2012
  7 / 28 btl
  - fresh fruit flavors with a lovely, crisp acidity and a long refreshing finish-

- **Kato, Sauvignon Blanc:**
  Marlborough, New Zealand, 2012
  8 / 32 btl
  - crisp and refreshing with flavors of citrus and grass-

- **NxNW, Riesling:** Washington, 2011
  8 / 32 btl
  - crisp and clean with notes of peach and tangerine-

- **Crios, Rose of Malbec:** Argentina
  2012
  8 / 32 btl
  - refreshing with a fruity nose that will seduce you with its bouquet or ripe red fruits-

- **Sant’Evasio, Barbera D’ Asti:** Piedmont, Italy, 2012
  8 / 32 btl
  - dry, medium bodied with ripe red cherry aromas and hints of mineral and vanilla-

- **Sombras del Sol: Carmenere:** Chile, 2012
  7 / 28 btl
  - smooth and soft with aromas of raspberry and a spiced finish-

**REDS**

- **Fattoria Casabianca, Coppaia:** Tuscany, Italy, 2011
  7 / 28 btl
  - light and spicy with notes of white pepper and plum-

- **Chateau Saint Sulpice, Bordeaux:** Bordeaux, France, 2010
  9 / 36 btl
  - dry and medium bodied with cherry aromas and hints of and vanilla-

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**Highland Brewing Company**

- **Highland Gaelic Ale**
- **St. Terese’s Pale Ale**
- **Kashmir English Style IPA**
- **Razor Wit Belgian Wheat**
- **Black Mocha Stout**

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**DESSERTS**

- **Dark Chocolate Lava Cake with Amarena Cherry Gelato**
  - Beer Pairing: Black Mocha Stout-

- **Warmed French Apple Tart with Vanilla Bean Gelato**

- **New York Cheesecake with Mixed Berry Reduction**

- **Tiramisu with Kahlua Anglaise**

- **Raspberry Almond Bar with Mixed Berry Reduction and Almond Biscotti**

**Chocolate Chunk or Oatmeal Cranberry Cookies**