

Bright Penny Brewing Co.



Established in 2016



Grandma's Eggs

Betty's Eggs

\$6.99

Five egg halves with creamy yolk mixture topped with lump crab meat, horseradish, old bay, red pepper aioli, and Woodlawn Roots micro greens

Harriet's Eggs

\$6.25

Five egg halves with creamy yolk mixture, topped with buffalo chicken, ranch dressing, and sliced jalapeno

Josephine's Eggs

\$6.50

Five egg halves with creamy yolk mixture, topped with bacon, caramelized onion, house-made pepper jelly & Woodlawn Roots micro greens

Magdalena's Eggs

\$6.50

Five egg halves with creamy yolk mixture, topped with sour cream, certified Angus shaved steak, cumin cilantro chutney and Woodlawn Roots micro greens

Doreen's Eggs

\$5.75

Five egg halves with creamy yolk mixture, topped with dill weed, dill relish, and paprika

Gertie's Eggs

\$5.99

Five egg halves with creamy yolk mixture, topped with bacon and Woodlawn Roots micro greens

Roxanne's Eggs

\$6.50

Five egg halves with creamy yolk mixture, topped with sour cream, diced red onion, bacon, cheddar cheese, and Woodlawn Roots micro greens

Madge's Eggs

\$6.25

Five egg halves with creamy yolk mixture, topped with bacon, Roma tomato, and fresh arugula

Lorraine's Eggs

\$6.25

Five egg halves with creamy yolk mixture, topped with BPB tomato sauce, pepperoni, capers, and Woodlawn Roots micro Basil

Edith's Eggs

Coming Soon!

Flight of Grandma's Eggs

\$8.50

Six egg halves, pick three of you favorite Grandma recipes to try!

In the sampling mood? Grab a flight of Bright Penny Beer too!

Appetizers

Buffalo Chicken Dip

\$8.25

All white meat chicken, simmered in creamy buffalo sauce, topped with sliced jalapeno and served with toasted pita

Crab Dip

\$10.99

Blend of lump crab meat and flake imitation crab simmered in a creamy parmesan sauce served with toasted pita

Kenna's Pretzels

\$7.50

Large Bavarian pretzel served with Offended Opinion Amber Beer Cheese

Bruschetta

\$7.25

House-made bread topped with Roma tomato, black olive, red onion, garlic oil, and topped with balsamic glaze and Woodlawn Roots micro greens

Caprese

\$6.99

Sliced Roma tomatoes layered with fresh mozzarella, finished with balsamic glaze drizzle and Woodlawn Roots

Charcuterie Board

\$15.25

Local San Giuseppe Sweet Sopressato, Milano Salami, Salami Vesuvio, served with goat cheese, gorgonzola, fresh mozzarella, sliced apple, local Lusty Monk Dijon, and Tommy's house-made pepper jelly



Salads

Apple & Goat Cheese Salad

\$8.25

Arcadian Harvest mesclun mix, topped with shaved red onion, crumbled goat cheese, crisp sliced apple, and balsamic glaze drizzle, and a side of Raspberry Vinaigrette

Harvest Salad

\$7.99

Arcadian Harvest mesclun mix, topped with crumbled feta, dried cranberries, roasted sweet potatoes, and sunflower seeds, served with Orange Shallot Vinaigrette

Chef Salad

\$7.25

Arcadian Harvest mesclun mix, topped with shredded cheddar cheese, slice black olives, shaved red onion, sliced Roma tomato, and a hard boiled egg, served with Ranch dressing

Caesar Salad

\$6.99

Crisp romaine lettuce, topped with fresh baked garlic croutons, grated and shaved parmesan, served with Tuscan Caesar Dressing

Bright Penny Salad

\$6.99

Fresh Arugula topped with shaved red onion, diced red peppers, and gorgonzola cheese, served with Roasted Garlic Vinaigrette

Add a protein to you salad:

Chicken \$3.99/ Steak \$4.99/ Bacon \$2.50/ Pepperoni \$1.99

Pizza

Gluten Free (10") \$4.00/ Vegan Cheese \$2.00/ Basil Pesto \$1.00

Family Friendly	\$14.50
<i>Bright Penny tomato sauce, topped with pepperoni, local Mac's Farm sausage, and Bacio mozzarella</i>	
Little Italy	\$14.25
<i>Bright Penny tomato sauce, topped with pepperoni, local Daniel Boone country ham, capers, and Bacio Mozzarella, finished with Woodlawn Roots micro basil</i>	
BBQ Sausage	\$14.25
<i>Ricotta Thyme base, topped with local Mac's Farm sausage, sliced mushrooms, shaved parmesan and BBQ drizzle</i>	
Sweet & Salty	\$14.99
<i>Garlic oil base, topped with shaved prosciutto, sliced black mission figs, and goat cheese, finished with fresh arugula and balsamic glaze</i>	
The Wellington	\$14.99
<i>Local Lusty Monk Dijon Mustard, topped with Certified Angus Shaved Steak, caramelized onions, and sliced provolone cheese, finished with rosemary honey</i>	
Mebane Cheesesteak	\$15.50
<i>Offended Opinion Amber beer cheese base, topped with Certified Angus Shaved Steak, sliced mushrooms, shaved red onion, diced red peppers, and cheddar cheese</i>	
Loaded Potato	\$12.99
<i>Offended Opinion Amber beer cheese base, topped with sliced red bliss potatoes, bacon, and cheddar cheese, finished with sour cream and sliced scallions</i>	
Island Time	\$13.25
<i>Bright Penny tomato sauce, topped with bacon, pineapple tidbit, artichoke hearts, and sliced provolone cheese</i>	
The Mill	\$13.50
<i>Garlic oil base, topped with bacon, local Daniel Boone country ham, roasted sweet potato, shaved red onion, and sliced provolone</i>	
4-1-2	\$14.50
<i>BBQ sauce base, topped with chicken breast, bacon, shaved red onion, sliced jalapeno, and cheddar cheese, finished with Rosemary honey and BBQ drizzle</i>	
Buffalo Chicken	\$13.99
<i>Mild buffalo sauce base, topped with chicken breast, caramelized onion, and sliced provolone cheese, finished with ranch dressing and sliced scallions</i>	
Chicken Bacon Caesar	\$14.25
<i>Garlic oil base, topped with chicken breast, bacon, and shaved parmesan, finished with crisp Romaine and Tuscan Caesar dressing</i>	
Farmer's Market	\$12.99
<i>Bright Penny tomato sauce, topped with caramelized onions, sliced black olive, sliced mushrooms, and sliced provolone cheese, finished with fresh arugula</i>	
Garden Gobbler	\$13.99
<i>Bright Penny tomato sauce, topped with sliced mushrooms, artichoke hearts, diced red peppers, and vegan mozzarella</i>	
Margharita	\$12.99
<i>Bright Penny tomato sauce, topped with sliced Roma tomatoes and Bacio mozzarella, finished with Woodlawn Roots micro basil</i>	
Pepperoni	\$10.99
<i>Bright Penny tomato sauce, topped with pepperoni and cheddar cheese (+\$1.00 to sub Bacio mozzarella)</i>	
Cheese	\$9.99
<i>Bright Penny tomato sauce, topped with cheddar cheese (+\$1.00 to sub Bacio mozzarella)</i>	





Established in 2016, Bright Penny Brewing Co. was founded by three friends who had a love for craft beer and a vision for providing a family friendly atmosphere in downtown Mebane. After more than two years of planning, development, and waiting for the right location, Bright Penny Brewing opened it's doors in May of 2019. This historic location that was home to the Rice Flour Mill and Purina Feed Mill has now become the platform for Bright Penny Brewing Co. to showcase excellent craft beer paired with a food menu that matches its supreme quality.

We have a passion for craft beer and creating a unique sense of community with a personal approach to make everyone feel welcome. Our name originated from the term "bright penny" which harkens back to the early 1900s when American troops concocted homemade alcohol in the trenches during World War I and World War II. Bright Penny Brewing Co. pays homage to their resourcefulness.

Craft beer is all about people. It gives people a break from the real world, a chance to relax, enjoy fellowship, and discover flavors of the world with their community.



BringFido:

Desserts

Strawberry Cannoli Cheesecake Ice Cream Bowl **\$7.99**
Strawberry cheesecake with cannoli shell crust mixed with vanilla bean ice cream, topped with strawberry puree and fresh whipped cream

Peanut Butter Mason Jar Cheesecake **\$7.99**
Oreo crumb shell topped with creamy peanut butter cheesecake, finished with fresh whipped cream and mini chocolate chips

Dessert Pretzel **\$7.99**
Large warm Bavarian pretzel, lightly salted served with house-made ganache

Bacon Ice Cream **\$6.50**
Salted Caramel Ice Cream mixed with caramelized bacon, topped with fresh whipped cream and caramel

Bright Penny Brownie Bowl **\$7.25**
Warm chocolate brownie topped with chocolate chip ice cream, house-made chocolate ganache, and fresh

Wine List

6 ounce pour

Red Wines:

St. George Cabernet Sauvignon **\$6.50G/\$13.25B**
Full-bodied and intense, with lasting flavor consisting of ripe black cherry and cedar aromas combined with rich Cabernet grape flavors and notes of vanilla oak. Velvety and soft yet intense on the palate, with a long smooth finish

Natura Cabernet Sauvignon **\$7.25G/\$14.99B**
Central Valley, Chile- Bright lively ruby color with aromas of ripe, red and black berries and a touch of chocolate. This wine is fresh and juicy on the palate, made with organic grapes. Has a good structure and sweet, smooth tannins, persistent finish.

Storypoint Pinot Noir **\$9.25G/\$18.99B**
This plush and fruit-forward Pinot Noir comes from some of the most renowned wine regions in California. Layers of dark plum and black-berry complement notes of toasted oak to give this robust Pinot Noir a balanced structure.

Silk & Spice Red Blend **\$7.99G/\$16.25B**
A ruby colored red wine blend, characterized by intense aromas of ripe red and black fruit, such as blackberries and ripe plum. A spicy character evokes vanilla, black pepper and pink peppercorn, combined with hints mocha. It is full-bodied with a balanced taste, very soft tannins and a long and balanced finish.

White Wines:

Fernlands Sauvignon Blanc **\$7.99G/\$16.50B**
A true and classic Marlborough, New Zealand Sauvignon Blanc that offers exotic aromas of passion fruit and guava, also hints of lime, lemon and a touch of gooseberry. Bold, vivid flavors that mirror the nose are given life and length on the palate

Mannara Pinot Grigio **\$6.25G/#13.50\$**
A dry, easy drinking Sicilian white with a floral aroma and flavors of citrus, apple, pear, vanilla and almonds.

Hidden Crush Chardonnay **\$8.50G/\$17.25B**
From central coast of California with aromas of lime, lemon blossom, green apple, pineapple and white peach. Bright fruit flavors, rich viscosity, refreshing crisp acidity and lovely lingering flavors

Castello Del Poggio Moscato **\$7.75G/\$16.25B**
Deep straw yellow color with golden reflections. Unmistakable bouquet that at first includes musk and peach, and then honey and white flower. Light with an agile and elegant structure, but always compact, with medium freshness and low minerality.

Cantine Mashio Brut Prosecco **\$6.25**
Light straw yellow in color with a lively froth. Bouquet of white peach and orange blossoms. Fruit forward, with peach and almond flavors

Non-Alcoholic Drinks:

Canned Soda: Mello Yellow, Coke, Diet Coke, Sprite, Cherry Coke, Mountain Dew, Dr.Pepper **\$1.25**

Golden Peak Tea: Sweet, Unsweetened, or Diet **\$2.50**

Capri Sun: Lemonade or Fruit Punch **\$1.00** **Bottled Water** **\$1.50**