

Bright Penny Brewing Co.



Established in 2016



Grandma's Eggs

Five egg halves filled with our creamy yolk mixture.
Choose your favorite Grandma for your toppings!

Harriet's \$6.50

Buffalo chicken, ranch dressing, & sliced jalapeno

Josephine's \$6.50

Bacon, caramelized onion, house-made pepper jelly & Woodlawn Roots micro greens

Doreen's \$5.99

Dill weed, dill relish & paprika

Magdalena's \$6.75

Certified Angus shaved steak, sour cream, cumin cilantro chutney & Woodlawn Roots micro greens

Gertie's \$5.99

Bacon & Woodlawn Roots micro greens

Roxanne's \$6.50

Bacon, diced red onion, sour cream, cheddar cheese, & Woodlawn Roots micro greens

Madge's \$6.25

Bacon, Roma tomato & fresh arugula

Lorraine's \$6.25

Pepperoni, BPB tomato sauce, caper & Woodlawn Roots micro basil

Edith's \$6.75

Certified Angus shaved steak, horseradish aioli, caramelized onion, & fresh arugula

Karen's \$7.00

Lobster Seafood Dip, Old Bay Seasoning, diced red pepper, and Woodlawn Roots Micro Greens

Flight of Grandma's Eggs \$8.99

Six egg halves...pick three of your favorite Grandmas' recipes to try!

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

****We take pride in honoring our Grandma's and to show our respect we like to take the time to make sure they are perfect just like Grandma used to make! Please bear with us as we create these tributes!****

Appetizers & Salads

Buffalo Chicken Dip \$8.99

All white meat chicken simmered in a creamy buffalo sauce, topped with sliced jalapeno & 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 \$7.99

Large toasted 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 & finished with balsamic glaze & Woodlawn Roots micro greens

Caprese \$6.99

Layered sliced Roma tomato with fresh mozzarella & finished with balsamic glaze drizzle & Woodlawn Roots micro basil

Charcuterie Board \$15.99

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



Apple & Goat Cheese Salad \$8.50

Arcadian Harvest mesclun mix, topped with shaved red onion, crumbled goat cheese, crisp sliced apple, drizzled with balsamic glaze & served with Raspberry Vinaigrette

Harvest Salad \$8.25

Arcadian Harvest mesclun mix, topped with crumbled feta, dried cranberry, roasted sweet potato, sunflower seed & served with Orange Shallot Vinaigrette

Chef Salad \$7.99

Arcadian Harvest mesclun mix, topped with shredded cheddar cheese, sliced black olive, shaved red onion, sliced Roma tomato, hard boiled egg & served with Ranch dressing

Caesar Salad \$7.25

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

Bright Penny Salad \$7.25

Fresh arugula topped with shaved red onion, diced red pepper, gorgonzola cheese & served with Roasted Garlic Vinaigrette

Add a protein to your salad:

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

Pizza

Family Friendly **\$14.99**
*Bright Penny tomato sauce base, pepperoni,
local Mac's Farm sausage & Bacio mozzarella*

Little Italy **\$14.75**
*Bright Penny tomato sauce base, pepperoni,
local Daniel Boone country ham, caper, Bacio
mozzarella & Woodlawn Roots micro basil*

BBQ Sausage **\$14.25**
*Ricotta Thyme base, local Mac's Farm sausage,
sliced mushroom & shaved parmesan topped
with BBQ drizzle*

Sweet & Salty **\$15.25**
*Garlic Oil base, prosciutto, sliced Black Mission
fig, goat cheese, topped with arugula &
balsamic glaze*

The Wellington **\$15.25**
*Local Lusty Monk Dijon Mustard base, shaved
Certified Angus Steak, caramelized onion &
sliced provolone cheese, topped with Local rose-
mary honey*

Loaded Potato **\$13.50**
*BPB Offended Opinion Amber beer cheese base,
sliced red bliss potato, bacon, cheddar cheese,
topped with sour cream & sliced scallion*

The 4-1-2 **\$14.75**
*BBQ sauce base, chicken breast, bacon, shaved
red onion, sliced jalapeno & cheddar cheese,
topped with Rosemary honey & BBQ drizzle*

Chicken Bacon Caesar **\$14.50**
*Garlic oil base, chicken breast, bacon & shaved
parmesan, topped with crisp Romaine & Tuscan
Caesar dressing*

Garden Gobbler **\$13.99**
*Bright Penny tomato sauce base, sliced
mushroom, artichoke heart, diced red pepper &
vegan mozzarella*

Pepperoni **\$10.99**
*Bright Penny tomato sauce base, pepperoni &
cheddar cheese (Sub Bacio mozzarella \$1.00)*



Mebane Cheesesteak **\$15.50**
*BPB Offended Opinion Amber beer cheese base,
shaved Certified Angus Steak, sliced mushroom,
shaved red onion, diced red pepper & cheddar
cheese*

Island Time **\$13.50**
*Bright Penny tomato sauce base, bacon, pine-
apple tidbit, artichoke heart & provolone
cheese*

The Mill **\$13.99**
*Garlic oil base, bacon, local Daniel Boone country
ham, roasted sweet potato, shaved red onion &
provolone cheese*

Buffalo Chicken **\$14.25**
*Mild buffalo sauce base, chicken breast,
caramelized onion & sliced provolone cheese,
topped with ranch dressing & sliced scallions*

Farmer's Market **\$13.25**
*Bright Penny tomato sauce base, caramelized
onion, sliced black olive, sliced mushroom &
provolone cheese, topped with fresh arugula*

Margarita **\$13.25**
*Bright Penny tomato sauce, sliced Roma tomato,
Bacio mozzarella & Woodlawn Roots micro basil*

Cheese **\$9.99**
*Bright Penny tomato sauce, cheddar cheese
(Sub Bacio mozzarella \$1.00)*

Sub on any pizza: Gluten Free Crust \$4/Vegan Cheese \$2/Basil Pesto Base \$1



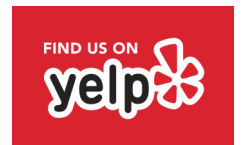
Part Of The Past...Inspiring New Vision: *Established in 2016, Bright Penny Brewing Co. was founded by three friends who had a love for craft beer and a vision for providing a family friendly atmosphere in downtown Mebane. After more than two years of planning, development, and waiting for the right 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

Peanut Butter Mason Jar Cheesecake

\$7.99

Oreo crumb shell with creamy peanut butter cheesecake, topped with fresh whipped cream & mini chocolate chips

Dessert Pretzel

\$7.99

Large warm Bavarian pretzel, lightly salted, dusted with powdered sugar & served with house-made ganache

Bacon Ice Cream

\$7.99

Salted Caramel ice cream mixed with caramelized bacon, topped with fresh whipped cream & caramel sauce

Bright Penny Brownie Bowl

\$8.50

Warm chocolate brownie topped with chocolate chip ice cream, house-made chocolate ganache & fresh whipped cream

Wine List

Red Wines:

Purple Cowboy Cabernet Sauvignon

\$8.99/\$26.75 Dark red with hints of purple. Aromas of ripe plum, cherry and cassis are accented with cola and vanilla.

Natura Cabernet Sauvignon

\$7.99/\$23.75 Notes of red and black berries with hints of vanilla & toffee from the oak.

Storypoint Pinot Noir

\$9.25/\$27.25 Elegant & silky, fruit driven blend. Notes of blackberry jam, dark chocolate covered cherries & baking spice.

Silk & Spice Red Blend

\$7.99/\$21.99 Ruby in color with intense aromas of ripe blackberry and plum. Black & pink peppercorn with vanilla & mocha give a spicy character.

White Wines:

Nobilo Sauvignon Blanc

\$9.99/\$29.99 Fresh, crisp & clean with zesty flavors of ripe tropical fruits. Passionfruit & pineapple forward with hints of green herbs.

Sartori Family Pinot Grigio

\$6.50/\$19.25 Pale straw colour, very delicate bouquet of fruit & citrus. Well balanced, impeccably fresh & crisp taste.

Hidden Crush Chardonnay

\$8.50/\$24.50 Rich & refreshing California Chardonnay with aromas of lime, lemon blossom, green apple, pineapple & white peach.

William Hill Chardonnay

\$8.99/\$24.99 Medium bodied California Chardonnay. Ripe notes of honeydew melon, juicy pear & apple crumble followed by hints of meyer lemon & nutmeg.

Octave Vinho Verde

\$6.25/\$18.25 Light & refreshing with lots of floral & green fruit notes. Vinho Verde often has a slight carbonation.

Castello Del Poggio Moscato

\$8.75/\$26.25 Authentic Italian Heritage wine with delicate & sweet bouquet of musk, peach, honey & white flowers.

Cantine Mashio Brut Prosecco Split

\$6.25 Delicious bubbly that's fruit forward with peach & almond flavors. Bubbles release a floral bouquet of white peach & orange blossoms.

Non- Alcoholic Drinks:

Canned Soda: Coke, Diet Coke, Sprite, Cherry Coke & Dr.Pepper \$1.50

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

Capri Sun \$1.00

Bottled Water \$1.50

Bright Penny Root Beer \$2.00