



Summer 2022 TASTING NOTES \$15 Flight of 4

BARREL AGED

Barrel Aged Strawberry Peach Mead- This special collab with our buds at Starrlight Mead is fruit forward and stacked with flavor! We blended our Strawberry mead with their Peach mead and aged 9 months in the barrel that we previously aged our Vanilla mead. Pairing notes: Maple Goat Cheese, Blackened Peppercod, Banana Pudding
13.6% ABV | \$12 glass | \$28 bottle | 375 mL | +\$2 Flight

DRY to SEMI-DRY

Hibiscus Lemonthyme Mead: Earthy, floral, dry- style mead with honey finish. Made with NC wildflower honey, hibiscus flowers, lemongrass. Bronze medal, 2016 Finger Lake Wine Comp | 2nd Place Ribbon, 2012 NC State Fair
Pairing notes: herbed chicken, caprese salad, chevre
11.5% ABV | \$8 glass | \$24 bottle | 750 mL

Cranberry Sage Mead: Featuring hand-pressed, tart cranberries, earthy sage and wildflower honey. Off-dry and fruity with balanced acidity and savory herbal notes. Pairing notes: Roasted duck, turkey sandwich, butternut squash soup, rosemary chevre
12.5% ABV | \$10 glass | \$18 bottle | 375 mL

SPARKLING - SESSION

Hopped Mango Mead: This session style mead is a fun, tropical, juicy refresher. Made with sweet clover honey, fresh mango, Vic Secret and Citra hops, and mango juice. Crisp and fruity with bright, citrus-forward hop accents. Pairing notes: Arugula Salad, Coconut Sticky Rice Pudding, crab linguine
6% ABV | \$7 glass | \$14 bottle | 500 mL

Lavender Lemonade Mead: Session mead made with fresh-dried local lavender flowers from Sunshine Lavender Farm in an orange blossom traditional semi-sweet mead, and blended with fresh lemonade. Pairing notes: goat cheese, grilled rosemary chicken kabobs, blueberry tart
6% ABV | \$7 glass | \$14 bottle | 500 mL

Cranberry Rosé Mead: Session mead made with wildflower honey, cranberries and white grape juice. Mimicking all the characteristics of a rosé wine - pink and fruity! Pairing notes: whipped feta, niçoise salad, Mexican street corn
6% ABV | \$7 glass | \$14 bottle | 500 mL

Pineapple Ginger Mead - We use local ginger root from the Durham Farmers Market - dried, juiced and grated - infused with pineapple using an apple cyser mead as a base. Pairing notes: Smoked Gouda, Grilled Salmon, Duck confit
6% ABV | \$7 glass | \$14 bottle | 500 mL

SEMI-SWEET

Farmhouse Wildflower Mead: Semi-sweet traditional mead made with 100% NC wildflower honey, aged in stainless for ~9 months for smooth, floral and earthy notes. Silver medal, 2020 Mead Crafters Competition, National Honey Board | Pairing notes: gruyere cheese, mushroom & wild rice pilaf, herbed roasted potatoes, crème brûlée
12% ABV | \$8 glass | \$24 bottle | 750 mL

Blueberry Mead: Semi-sweet mead made with local blueberries, hand-pressed blueberry juice, NC wildflower honey. Silver medal, 2018 Finger Lakes Intl Wine Comp | Bronze medal, 2018 NC State Fair | Bronze Medal, 2018 Dixie Classic Fair | Pairing notes: aromatic cheeses, pastrami reuben, dark chocolate, salami.
12% ABV | \$10 glass | \$28 bottle | 750 mL

Strawbanero Mead: Fermented with local strawberries, NC wildflower honey and infused with habanero peppers. Lightly sweet, with a little heat.
1st Place Ribbon, 2018 NC State Fair
Pairing notes: gouda, smoked ribs, sesame noodles
12.5% ABV | \$10 glass | \$18 bottle | 375 mL

Mango Habanero Mead: Tropical and fruit forward with a spicy kick. Fermented with clover honey, mangos and infused with habanero peppers. Pairing notes: Thai shrimp curry, Kalua pork, cotija cheese, spicy black beans
12.5% ABV | \$10 glass | \$18 bottle | 375 mL

Spiced Apple Cyser: Like apple pie in a glass. NC apple cider fermented with NC wildflower honey, spiced with cinnamon and nutmeg. Silver medal, Dixie Classic Fair | Pairing notes: grilled brats, blue cheese, ham spinach quiche
12% ABV | \$10 glass | \$28 bottle | 750 mL

Strawberry Cranberry Mead: Made with fresh local strawberries, NC wildflower honey, cranberry juice, local tulsi leaf tea. Bright and juicy with a botanical, earthy touch. Pairing notes: Manchego cheese, Grilled Fish, Key Lime Pie
12% ABV | \$10 glass | \$18 bottle | 375 mL

Lavender Mead: This mead infuses fresh-dried local lavender flowers from Sunshine Lavender Farm into our orange blossom traditional semi-sweet mead. Floral, honeyed, and a bit savory/herbal as well. Silver medal, NC State Fair | Pairing notes: lemony kale salad, soft cheeses, shortbread
12% ABV | \$10 glass | \$18 bottle | 375 mL

Mango Mead: Tropical, lightly sweet, bright juicy mead w/NC clover honey and fresh mango. Pairing notes: Asian steamed fish, coconut curry, avocado salad, goat cheese
12% ABV | \$10 glass | \$18 bottle | 375 mL

Avocado Blossom Mead- Richly complex, with aromas of tasted marshmallow, this traditional mead has notes of caramel, butterscotch, raisin & chocolate. Semi-sweet and deeply aged for over a year for a rich, smooth sipping mead. Pairing notes: Blue Cheese, Pistachio Encrusted Scallops, Pecan Pie
12% ABV | \$10 glass | \$18 bottle | 375 mL

Pumpkin Spice Mead: Calling all basic bees - this is the mead you've been waiting for! Made with NC wildflower honey and loaded with all your favorite pumpkin pie spices. Pairing notes: croissant, roasted nuts, maple cookies
12.5% ABV | \$10 glass | \$18 bottle | 375 mL