

# HARVEST GRILL

*at Shelton Vineyards*

*A farm-to-table experience in the heart of the Yadkin Valley since 2005.*

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## BRUNCH ITEMS

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### THE BREAKFAST CLUB - \$14

Toasted sourdough bread, eggs, horseradish cheddar, applewood smoked bacon, lettuce and tomato, peppercorn aioli

### BELGIAN WAFFLE - \$12

Served with crispy applewood smoked bacon and fruit

### HARVEST BENEDICT - \$18

Steamed farm eggs, toasted English muffin, sauteed spinach, choice of smoked salmon or capicola ham, hollandaise

### CORNED BEEF HASH SKILLET - \$16

Served with fried sunny side up eggs, melted gruyere, and a side of fresh fruit

### HEN'S HARVEST - MARKET PRICE

Ask about our chef's weekly egg-based feature!

Harvest Grill Executive Chef Mark Thrower  
For Events | 336-366-4724 | [Events@sheltonvineyards.com](mailto:Events@sheltonvineyards.com)

*Eggs, fish, ground beef, and pork may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.*