

SINCE 2005

# HARVEST GRILL

A FARM TO TABLE EXPERIENCE

## Starters

SOUP OF THE HARVEST  
CUP / 7 BOWL / 9

BURNT END EGG ROLLS / 11

Brisket smoked cheddar pepper and onions  
Carolina white sauce

RIESLING GRILLED SHRIMP / 12

Smoked tomato, horseradish coulis

PIMIENTO TAVERN PRETZELS / 9

Warm bites house pimiento cheese a trio of  
Lusty Monk mustards

CREAM CHEESE & OLIVE CROSTINI / 11

Roasted pepper tomato coulis

CHEESE PLATE / 10

Selection of four cheeses, sweetie drop peppers,  
house-made jam, and baguette

CHARCUTERIE BOARD / 26

Selection of cured artisan meats and cheeses,  
baguette, and crackers. Accoutrements including  
pickled vegetables and craft mustard

## Dinner Salads

FIELD GREEN / 8

Bermuda onion cucumber grape tomato, cherry  
belle radish cornbread crouton lemon-thyme  
vinaigrette

FIELD PEA / 12

Coarse greens with Carolina black-eyed pea  
"caviar", roasted butternut squash, rendered  
slab bacon, basil buttermilk dressing

SUNNY CREEK FARM BIBB / 11

Mandarin oranges, snowflake candied pecans,  
seasonal berries, farmers' cheese crumbles,  
blush-berry vinaigrette

ROMAINE CAESAR / 9

Cornbread croutons, shaved parmesan,  
buttermilk Caesar dressing

ENTRÉE SALADS ADDITIONS:

Grilled Salmon / 9

Three Grilled Colossal Shrimp / 9

Maryland Style Crab Cake / 15

Grilled Or Blackened Chicken Breast / 8

## Main Entrées

Each entrée is served with seasonal vegetables or sautéed spinach

NATURAL CHICKEN FLORENTINE / 24

Roasted pepper tomato coulis

CRACKED PEPPER DUCK BREAST / 25

Shelton Port cherry conserve, Carolina gold rice  
- ancient grain pilaf

MARYLAND STYLE CRAB CAKE

ONE / 19 TWO\* / 26

Avocado, grain mustard vinaigrette

\*not able to split

BISTRO PASTA / MP ‡

Chef's daily creation

SKILLET SALMON / 24

Grain mustard and honey drizzle, cucumber  
slaw, rice pilaf

FIN TO FORK / MP ‡

Daily chef selected fresh fin feature

6 OZ FILET MIGNON / 33

Forager's sauce, Bordeaux reduction,  
creamed potatoes guafrette crisps

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.

FOR EVENTS | 336-366-4724 | EVENTS@SHELTONVINEYARDS.COM