

HARVEST GRILL

FALL/WINTER
DINNER

at Shelton Vineyards

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

APPETIZERS

SOUP OF THE HARVEST

Cup: \$7 Bowl: \$9

CHEESE BOARD - \$12

CHARCUTERIE BOARD - \$28

EGG ROLLS CORDON-BLEU - \$12

Joyce Farms chicken, Carolina "prosciutto," wildflower honey Dijonnaise, aged balsamic drizzle

PRETZEL BITES - \$10

Served with a Lusty Monk mustard trio and house-made pimento cheese

ARTICHOKE CROSTINI - \$12

Topped with goats cheese and sweet pepper jam

FRIED ATLANTIC OYSTERS - \$16

Sweet anise creamed spinach, sauce gribiche, balsamic bacon jam

SALADS

SPINACH SALAD - \$14

Mandarin oranges, rice vinegar pickled onion, sweet red peppers, crispy wonton threads, roasted peanuts, orange sesame dressing

HARVEST GREENS - \$14

Greek olives, chopped egg, feta, tomato, cucumber, red onions, banana peppers, lemon thyme vinaigrette

FIELD PEA - \$13

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

SANDY'S CAESAR - \$10

Classic Caesar salad served one of two ways: original style; or with tomatoes, bacon and onions (+\$2)

Salad Additions: Grilled or blackened chicken breast (+\$8), grilled salmon (+\$9), 3 colossal grilled shrimp (+\$9), 5 fried oysters (+\$14)

MAIN COURSES

Served with choice of mashed potatoes, or quinoa rice pilaf and spinach or vegetable du jour

GRILLED ARCTIC SALMON - \$26

Maple-cider vinegar glaze, fennel-napa slaw

SEARED DUCK BREAST - \$28

With spiced orange cranberry marmalade

JOYCE FARMS CHICKEN BREAST - \$25

Braised with ground walnuts and pomegranate

PORK SCHNITZEL - \$24

Fried egg, anchovy, chardonnay-lemon caper butter

BRAISED BEEF BOLOGNESE - \$22

With red wine tomato sauce, house-made tagliatelle, pancetta "croutons"

GRILLED FILET MIGNON - \$35

With tart cherry rosemary bordelaise

CRAB CAKE - \$20/\$28

With sauce gribiche and shoestring frites; choice of one or two crab cakes

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

Harvest Grill Executive Chef Mark Thrower