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## STARTERS

### Soup of the Harvest

Cup 5 Bowl 7

### Artisan Meat & Cheese Plate 18

Selection of Artisan Cheese & Cured Sausage

Fresh Fruit - Mustard - Pickle - Olive - Black Pepper Bordeaux Jam - Baguette

### Fried Green Tomatoes 9

Pimento Cheese - Bacon Jam

### BBQ'D Shrimp Cocktail 14

Green Tomato Cocktail Sauce - Smoked Chili Cocktail Sauce

### Baked Pretzel Trio 10

Beer Cheese - Whole Grain Mustard

### Cracklins 7

Chili Dusted - Southwest Ranchero Dressing

### Smoked Chicken Flatbread Half 8 / Whole 14

Tomato - Sweet Onion - Smoked Gouda - Avocado

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## SALADS

### Field Green Salad 7

Red Onion - Cucumber - Tomato - Cornbread Crouton - Lemon Thyme Vinaigrette

### Grilled Romaine Salad 10

Blistered Tomato - Sweet Onion - Cucumber - Black Bean Salsa - Avocado - Cheddar

Tortilla Crisp - Southwest Ranchero Dressing

### Caesar Salad 8

Cornbread Crouton - Red Onion - Tomato - Bacon - Parmesan - Buttermilk Caesar Dressing

### Strawberry & Goat Cheese Salad 10

Cucumber - Tomato - Vidalia Petals - Roasted Pistachio - Watermelon Radish - Creamy Basil Dressing

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## BRUNCH ENTRÉES

### Fin to Fork\* Market \$

Sustainably Sourced Fish and Shellfish

### Seared Salmon\* 18

Cumin Coriander Seared - Honey, Chipotle & Lime Vinaigrette - Black Bean Salad - Sugar Snap Pea Medley

### Quiche 15

A different creation by Chef Frances each week

### Low Country Breakfast 18

Shrimp - Crab Cake - Fried Egg - Tasso Ham - Dirty Rice Pilaf - Sausage Gravy

### Stuffed French Toast 15

Caramel & Pecan Cream Cheese Filled - Bourbon Bananas Foster Topped - Bacon

### Peasant Club Sandwich 16

Grilled Chicken - Herbed Goat Cheese - Sun Dried Tomato Mayonnaise - Avocado - Bacon - Lettuce

Cucumber - Tomato - Grilled Sourdough

### Shrimp Wrap 16

Citrus Grilled Shrimp - Tomato - Avocado - Key Lime Cole Slaw - Tomato Basil Tortilla

### Pork Tenderloin\* 17

Blue Ridge Mountain Spice - Bourbon, Bacon and Vidalia Ragout - Dirty Rice Pilaf - Sugar Snap Pea Medley

### Brunch Burger\* 17

Half Pound Grilled Locally Raised Beef - Fried Egg - Bacon Jam - Beer Cheese - Pickle

Smoked Chili Ketchup - Fried Green Tomato - Toasted Roll

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\*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 foodborne illness.



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## Beverage Offerings

### *Non-Alcoholic*

San Pelligrino® Sparkling Water - 4  
Iced Tea, Coke, Diet Coke, Sprite - 2.75  
Starbucks® Coffee - 2.75  
Hot Tea - 2.5  
Milk, Orange Juice - 2.5  
Hot Cocoa - 3

### *Wines with a Twist*

Cosmopolitan - 7  
Sparkling Sunset - 8  
Mimosa - 8  
Sangria - 7  
Blackberry Spritzer - 7  
Port Spiked Cider (Seasonal) - 6

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## Wine Tasting & Flights - 6/12

Choose 1 oz. or 2 oz. pours of your choice of 5 different wines and take home a souvenir tasting glass.

## Grand Tasting - 25

2 oz. pours of your choice of four different Reserve Wines accompanied by assorted cheese, nuts, fruit and chocolate. Includes a souvenir crystal wine glass.

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## *Frequently Local and Always Fresh*

We would like to take this opportunity to highlight some of our local products, producers and farmers whose hardwork and contributions make it possible for us to offer our guests a glimpse of North Carolina's bountiful variety of Artisans!

Lusty Monk® Mustard	Asheville, NC
Mt. Olive Pickles®	Mt. Olive, NC
Apple Brandy Beef®	North Wilkesboro, NC
Ashe County Cheese®	West Jefferson, NC
Heritage Farms® Pork and Sausages	Goldsboro, NC
Flora Ridge Farm® Salad Greens	Mt. Airy, NC
Borrowed Land Farm® Mushrooms	Pinnacle, NC
Drakes® Pasta	High Point, NC
New River Fish Co.	Eden, NC

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## *Housemade Fresh In Our Kitchen To Your Table*

Our Signature Crab Cakes	Black Pepper Bordeaux Jam
Cornbread Croutons	Lexington Style BBQ
Harvest House Yeast Rolls	Key Lime Cole Slaw
Muffins	Green Tomato Relish
Black Bean Salad	Beer Cheese
All Dressings, Sauces and Vinaigrettes	Blue Ridge Mountain Spice
All Desserts	...and much more!

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*A note to our guests with allergies, sensitivities, dietary restrictions or those who have made a personal dietary choice. Here at the Harvest Grill we make every effort to accomodate all of our guests. As opposed to listing a select few items to represent the various dietary landscapes, we recommend you select the item that most interests you and allow us to recreate it within the confines of your needs. We believe this will satisfy each guests' needs while providing a greater variety of choices.*

*We may not always be able to alter every dish, but we will always do our best. Enjoy!*