

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

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 Petal - Roasted Pistachio - Watermelon Radish - Creamy Basil Dressing

DINNER ENTRÉES

Chicken & Tasso Pasta 24

Smoked Gouda - Oyster Mushroom - Egg Linguini - Blistered Tomato - Snap Pea Medley - Lemon Basil Butter

Fin to Fork* Market \$

Sustainably Sourced Fish and Shellfish

8oz Filet Mignon 36

Black Pepper Bordeaux Jam - Sour Cream & Onion Smashed Potato - Roasted Baby Carrot

Shrimp & Crab Cakes 30

Charred Tomato Sauce - Key Lime Cole Slaw - Sugar Snap Pea Medley

Pan Roasted Duck Breast 27

Sweet Tea Brine - Strawberry Gastrique - Dirty Rice Pilaf - Roasted Baby Carrot

Seared Salmon 25

Cumin Coriander Sear - Honey, Chipotle & Lime Vinaigrette - Black Bean Salad - Grilled Asparagus

Pork Tenderloin* 24

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

Field to Fork* Market \$

Daily Specials Offered From The Pasture

Rack of Lamb* 30

Dijonnaise Brushed - Pistachio Crust - Sour Cream & Onion Smashed Potato - Grilled Asparagus
Mushroom, Scallion Butter

*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.



Vintners Dinner

A Four Course Food and Wine Pairing Experience

Fried Green Tomatoes

Pimento Cheese - Bacon Jam

Paired with Shelton Vineyards® Estate Merlot

Strawberry & Goat Cheese Salad

Cucumber - Tomato - Marinated Onion - Roasted Pistachio - Watermelon Radish
Creamy Basil Dressing

Paired with Shelton Vineyards® Yadkin Valley Riesling

8oz Filet Mignon

Black Pepper Bordeaux Jam - Sour Cream & Onion Smashed Potato - Roasted Baby Carrot

Paired with Shelton Vineyards® Cabernet Sauvignon

The Devil in Disguise

French Cocoa Chocolate Cake - Belgian Chocolate Mousse

Dark Chocolate Ganache - Cinnamon Ice Cream

Paired with Shelton Vineyards® Ruby Port

\$75 per person including preselected wine pairings

***no substitutions please**

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

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!

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!