



# Harvest Grill

at

Shelton Vineyards

## SOUP, SNACKS, STARTERS & SMALL PLATES

### Soup of the Harvest

Cup - 5 Bowl - 7

### Artisan Cheese and Charcuterie - 15

3 Artisan Cheeses - Smoked Salmon Mousseline

House Cured Ham - Onion Confit

Local Pickles - Cranberry Relish - Fruit

Toasted Baguette

Include Wine Tasting - 21 Wine Flight - 27

### ††/† House Fried Sweet Potato Chips- 7

Cider Vinaigrette - Bleu Cheese - Onion Jam

### Millionaires Bacon Napoleon- 11

Brown Sugar Caramelized Double Cut Bacon

Honey Crisp Apple Slaw - Cornbread Crisps

Sage Derby Cheese

### †† Down South Nachos- 9

Crispy Cracklins - Pimento Cheese

Crumbled Bacon - Scallions - Tomatoes

### †† BBQ'D Shrimp & Grit Cake- 12

Rosemary Grit Cake - Honey Mustard Drizzle

### †† In-House Roasted Turkey Pot Pie- 14

Roasted Turkey - Herbed Chardonnay Cream

Baby Carrots - Parsnip Whipped Potato Crust

### Apple Brandy Beef ® Braised Brisket

### Mac & Cheese- 15

Red Wine Braised Beef - Caramelized Onions

White Cheddar Mac & Cheese

### † Drakes® Butternut Squash Ravioli- 14

Pumpkin Puree - Apples - Cranberries

Roasted Baby Carrots - Farmers Cheese

Sweet Potato Chips

### †† Grilled Pork Medallions, Local Mushrooms & Sage Derby Cheese- 15

Red Onion Jam - Parsnip Whipped Potatoes

## SALADS

### †/†† Fall Chopped Salad- 8 / 11

Crisp Lettuce - Honey Crisp Apples

Candied Pecans - Dried Cranberries

Red Onion - Pumpkin Seeds

Rosemary Farmers Cheese

Cranberry Vinaigrette

### Low Country Caesar Salad- 7 / 10

Crisp Romaine - Cornbread Croutons

Apple Wood Smoked Bacon - Red Onions

Grape Tomatoes - Shaved Parmesan

Buttermilk Caesar Dressing

### † Harvest Grill Field Green Salad- 6 / 9

Flora Ridge Farms® Salad Greens

English Cucumbers - Grape Tomatoes

Cornbread Croutons - Red Onions

Lemon Thyme Vinaigrette

### †† Iceberg Wedge- 9

Crumbled Bacon - Bleu Cheese Crumbles

Grape Tomatoes - Red Onion

Bleu Cheese Dressing

## IN ADDITION

Crispy Cornbread Crab Cake - 10

All Natural Grilled Chicken - 7

5 Lemon Thyme Grilled Colossal Shrimp - 9

◇ Grilled Salmon - 8

† Vegetarian †† Gluten Free

Please alert your server regarding any food allergies or concerns regardless of whether the ingredient is listed.

◇ 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.

## DINNER ENTREES

### ◇ Mustard & Honey Brushed Roast Duck – 26

Cranberry Butter – Butternut Squash Ravioli

Bacon & Molasses Glazed Brussels Sprouts

### Crispy Cornbread Crab Cakes – 24

Smoked Red Pepper Cream – Sautéed Spinach

White Cheddar Mac & Cheese

### ◇ Field to Fork – Priced Daily

A Nightly Special, Often Featuring a Selection

From North Carolina Farms

### Local Mushroom, Ham and Farmers Cheese

### Stuffed Chicken – 21

Bordeaux Butter – Wild Rice Pilaf – Sautéed Spinach

### ◇/†† 8oz “Barrel Cut” Filet Mignon – 34

Smoked Sea Salt, Roasted Garlic & Chive Butter

Parsnip Whipped Potatoes – Roasted Baby Carrots

### ◇ Fin to Fork – Priced Daily

A Sustainably Sourced Fish Or Shellfish Special.

Frequently Local and Always Fresh

### ◇/†† Heritage Farms® Grilled Pork Tenderloin – 22

Apple Cider Vinaigrette – Rosemary Grit Cake

Bacon & Molasses Glazed Brussels Sprouts

### ◇/†† Grilled Farm Raised Salmon – 20

Pumpkin Butter – Wild Rice Pilaf

Roasted Baby Carrots

## Interested in a Wine and Food Pairing Experience?

The Chef or Your Server can make recommendations or feel free to experiment!

### Wine Tasting & Flights – 6 / 12

Choose 1 oz. or 2 oz. pours of your choice of five different Shelton Vineyards® wines and take home a souvenir tasting glass.

*Excludes Reserve and Library Wines*

### Grand Tasting – 25

2 oz. pours of your choice of four different

Reserve Wines accompanied by assorted

cheese, nuts, fruit and chocolate. Includes a

Shelton Vineyards® Souvenir Crystal Wine Glass.

### WHITES

Harvest White Blend 6 / 18

Madison Lee White 6 / 19

Sauvignon Blanc 8 / 20

Bin 17 Chardonnay (Un-Oaked) 6 / 19

Riesling 8 / 20

Estate Chardonnay 8 / 24

†Family Reserve Chardonnay 10 / 40

### SWEET

Salem Fork Blush 6 / 19

Salem Fork Snow Hill Blackberry 6 / 19



## WINE LIST

### REDS

Harvest Red Blend 6 / 20

Madison Lee Red 6 / 19

Merlot 8 / 24

Cabernet Franc 8 / 20

Cabernet Sauvignon 8 / 24

†Family Reserve Claret 10 / 45

†Two•Five•Nine Franklin 10 / 30

†Two•Five•Nine Tannat 10 / 30

†Two•Five•Nine Merlot 10 / 30

### DESSERT

†Yadkin Valley Port 8 / 25

### LIBRARY SELECTIONS

*Please ask your server for available vintages*

†Denotes Reserve Wines

### Local Micro Brews

Foothills Hoppyum – 4.50

Duck Rabbit Amber – 4.75

New Belgium 1554 Black Lager – 5

Seasonal Selection – Market Price

### Wines With a Twist

Port Spiked Cider – 6 (seasonal)

Cosmopolitan – 6

Sparkling Sunset – 7

Mimosa – 7

Sangria – 6