

SOUP, SNACKS & STARTERS

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

†† BBQ'D Shrimp & Grit Cake- 12

Rosemary Grit Cake - Honey Mustard Drizzle

†† Down South Nachos- 9

Crispy Cracklins - Pimento Cheese

Crumbled Bacon - Scallions - Tomatoes

Harvest Grill

at
Shelton Vineyards

LUNCH ENTREES

◇ Fin to Fork - Priced Daily

A Revolving Special Using Sustainably Sourced Fish and Shellfish. Frequently Local and Always Fresh.

Shrimp and Crab Cake Mac & Cheese- 18

Smoked Red Pepper Cream - Sautéed Spinach

White Cheddar Mac & Cheese

Apple Brandy Beef® Braised Brisket Sliders- 15

Red Wine Braised Beef - Onion Confit

Brioche Rolls - Tomato - Bleu Cheese

† Drakes® Butternut Squash Ravioli- 14

Pumpkin Puree - Apples - Cranberries

Roasted Baby Carrots - Farmers Cheese

Sweet Potato Chips

In-House Cured Honey Dijon Ham , Chicken & White Cheddar Pimento Cheese Sandwich- 15

Local Lettuce - Tomato - Herbed Mayonnaise

Country White Bread

† Vegetarian †† Gluten Free

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

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

Grilled Farm Raised Salmon- 16

Pumpkin Butter - Wild Rice Pilaf

Roasted Baby Carrots

In-House Roasted Turkey & Millionaires Bacon Club Sandwich- 15

Honey Crisp Apple Slaw - Sage Derby Cheese

Herbed Mayonnaise - Cranberry Relish

Molasses & Brown Sugar Cured Bacon

Toasted Wheat Berry Bread

Heritage Farms® Grilled Pork Tenderloin-16

Apple Cider Vinaigrette - Rosemary Grit Cake

Bacon & Molasses Glazed Brussels Sprouts

◇ Apple Brandy Beef® Burger of the Week - Priced Daily

Half-Pound Burger - Cooked To Order

Something Different Every Week!

◇ 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.

WINE LIST



WHITES

- Harvest White Blend - 6/19
- 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

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 Tannat - 10/30

†Two•Five•Nine Franklin - 10/30

†Two•Five•Nine Merlot - 10/30

SWEET

- Salem Fork Blush - 6/19
- Salem Fork Snow Hill Blackberry - 6/19

DESSERT

†Yadkin Valley Port - 8/25

LIBRARY SELECTIONS

*Please ask your server
for available vintages*

†Denotes Reserve Wines

Tastings & Flights

Enjoy a Wine and Food Pairing Experience!
We will be happy to 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.

Wines With a Twist

Port Spiked Cider - 6 (seasonal)

Cosmopolitan - 6

Sparkling Sunset - 7

Mulled Wine - 6 (seasonal)

Mimosa - 7

Sangria - 6

Kir Royale - 8

Local Micro Brews

Foothills Hoppyum - 4.50

Duck Rabbit Amber - 4.75

New Belgium 1554 Black Lager - 5

Seasonal Selection - Market Price

SUNDAY BRUNCH a La Carte

Served each Sunday from 11am to 3pm

†† Pumpkin Spice Waffles - 12

Candied Pecans - Honey Crisp Apples

Maple Butter - Applewood Smoked Bacon

†† Smoked Red Flannel Hash, Millionaires Bacon &
Eggs Your Way - 14

Hearty Appetite - Knife & Fork

†† Shrimp Florentine Omelet - 16

Sautéed Shrimp - Chardonnay Cream

Spinach - Sage Derby Cheese

In-House Cured Ham and
White Cheddar Monte Cristo - 15

Egg Battered & Gently Fried

Bordeaux Jelly - Smoked Red Flannel Hash