

Harvest Grill

at

Shelton Vineyards

SOUP, SNACKS & STARTERS

Soup of the Harvest

Cup - 5 Bowl - 7

Artisan Cheese and Charcuterie - 15

3 Artisan Cheeses - Toasted Baguette - Lobster Salad

Tasso Ham - Bordeaux Jelly - Fresh Fruit

Sweet & Spicy Local Peanuts - Peach Chutney

Include Wine Tasting - 21 Wine Flight - 27

†† Local Truffle Butter Shoe String Fries - 6

Buffalo Bacon Ranch Dressing

Maryland Style Cornbread Crab Cakes - 14

Vidalia Slaw - Roasted Corn & Green Tomato Relish

Sunshine Cove Farms® Micro Cilantro and Corn Shoots

† Fried Green Tomato, Vine Ripe Tomato and

Fresh Mozzarella - 10

Local Micro Basil - Garlic Oil - Tomato Coulis

Mini Lobster Rolls - 15

Fresh Buttered Maine Lobster - Toasted Rolls

Shredded Lettuce - Vine Ripened Tomato

†† Harvest Grill Cracklins - 6

Texas Pete Glaze - Scallion & Black Pepper Mayo

Roasted Corn Relish and Green Tomato Relish

SMALL PLATES

Buttermilk Dipped Fried Chicken Salad - 15

Local Greens - Deviled Egg Potato Salad - Tomato

Cucumber - Roasted Corn & Green Tomato Relish

Vidalia Petals - Housemade Ranch Dressing

†/†† Borrowed Land Farms® Mushroom,

Onion and Tomato Gratin - 15

Fresh Mozzarella - Roasted Corn Pudding

† Vegetarian †† Gluten Free

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

SALADS

†/†† Fresh Berry and Sunshine Cove Farms®

Micro Green Salad - 8 / 11

Local Berries - Candied Hampton Farms® Peanuts

Harvest Grill Lemon Infused Farmers Cheese

Cucumbers - Red Onion - Raspberry Vinaigrette

†/†† Summer Picnic Salad - 8 / 11

Local Salad Greens - Fresh Tomato

Vidalia Petals - Deviled Egg Potato Salad

Roasted Corn & Green Tomato Relish

Cucumbers - Housemade Ranch Dressing

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

IN ADDITION

Maryland Style Cornbread Crab Cake - 10

All Natural Grilled Chicken - 7

5 Lemon Thyme Grilled Colossal Shrimp - 9

◇ Grilled Salmon - 8

†† Texas Pete® Glazed, Grilled Pork Chop - 16

Heritage Farms® Pork - Roasted Vidalia Slaw

Grilled Summer Vegetables

Seared Salmon & Mini Penne - 17

Julienned Vegetables - Tomato Coulis

Harvest Grill Lemon Infused Farmers Cheese

Sunshine Cove Farms® Micro Basil

◇ 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

Maryland Style Crab Cakes and Lobster Butter – 30

Deviled Egg Potato Salad – Corn On The Cob

†† Sautéed Chicken & Shrimp with Tasso Gravy – 24

Cajun Spices – Onions, Peppers and Tomatoes

Julienned Vegetables – Roasted Corn Pudding

◇ Field to Fork – Priced Daily

A Nightly Special, Often Featuring a Selection

From North Carolina Farms

◇†† Pan Roasted Duck Breast – 26

Peach Chutney – Basil Vidalia Rice Pilaf

Julienned Vegetables

◇/†† 10oz “Barrel Cut” Filet Mignon – 40

Aged Beef (21 Day Minimum)

Buttermilk Smashed Potatoes – Grilled Vegetables

◇ Fin to Fork – Priced Daily

A Sustainably Sourced Fish Or Shellfish Special.

Frequently Local and Always Fresh

◇†† Roast Rack of Lamb – 36

Bordeaux Jelly – Grilled Summer Vegetables

Basil Vidalia Rice Pilaf

†† Roasted Half Chicken – 18

Local Truffle Honey Butter

Grilled Summer Vegetables

Buttermilk Smashed New Potatoes

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

†Dry Rosé 8 / 20

SWEET

Salem Fork Blush 6 / 19

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 Petit Verdot 10 / 27

†Two•Five•Nine Tannat 10 / 27

DESSERT

†Yadkin Valley Port 8 / 25

LIBRARY SELECTIONS

Please ask your server for available vintages

†Denotes Reserve Wines

Local Micro Brews

New Belgium Voodoo Ranger Pale Ale – 4

OMB Copper Amber Ale – 4

New Belgium 1554 Black Lager – 3.75

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