

## 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 Ripened Tomato and Fresh Mozzarella - 12**

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 and Green Tomato Relish

**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.

◇ **Seared Salmon & Mini Penne - 17**

Julienned Vegetables - Tomato Coulis

Harvest Grill Lemon Infused Farmers Cheese

Sunshine Cove Farms® Micro Basil

**† Borrowed Land Farms® Vegetarian "Philly" - 15**

Local Mushrooms - Onions - Peppers - Garlic

Melted Fresh Mozzarella - Toasted Roll

Scallion & Black Pepper Mayonnaise

**†† Sautéed Chicken & Shrimp with Tasso Gravy - 17**

Cajun Spices - Onions, Peppers and Tomatoes

Julienned Vegetables - Roasted Corn Pudding

**Lobster Salad Sliders - 18**

Warm Brioche Buns - Crisp Lettuce

Fresh Tomato - English Cucumbers

† 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 - 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

**Double Cut Bacon BLT - 14**

Crisp Lettuce - Vine Ripened Tomato

Scallion & Black Pepper Mayonnaise

Toasted Country White

**Belly of the Beast, Texas Pete® Grilled**

**Pork Chop Sandwich - 15**

Double Cut Bacon - Roasted Vidalia Slaw

Fried Green Tomatoes - Melted Smoked Cheddar

Toasted Hoagie Roll

**Buttermilk Dipped Fried Chicken Salad - 15**

Local Greens - Deviled Egg Potato Salad - Tomato

Cucumber - Roasted Corn & Green Tomato Relish

Vidalia Petals - Housemade Ranch Dressing

◇ **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 / 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

## 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

## 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

- New Belgium Voodoo Ranger Pale Ale - 4
- OMB Copper Amber Ale - 4
- New Belgium 1554 Black Lager- 3.75

## SUNDAY BRUNCH a La Carte

Served each Sunday from 11am to 3pm

### †† Low Country Breakfast

- Maryland Style Crab Cake - Fried Eggs
- Tasso Gravy - Smoked Cheddar Grits

### †/†† Tomato, Basil and

- Fresh Mozzarella Omelet - 14
- Red and Yellow Tomato Coulis
- Smoked Cheddar Grits - Micro Basil
- Roasted Corn and Green Tomato Relish

### †† Fresh Berries & Buttermilk Pancakes - 12

- Vermont Maple Syrup - Applewood Smoked Bacon

### Harvest Grill Shrimp & Grits - 16

- Colossal Grilled Shrimp - Smoked Cheddar Grits
- Double Cut Bacon - Fried Green Tomatoes
- Sour Cream - Scallions