

HARVEST GRILL

at Shelton Vineyards

A farm-to-table experience in the heart of the Yadkin Valley since 2005.

BRUNCH ITEMS

BELGIAN WAFFLE - \$13

House made batter cooked to order, apple wood bacon, real maple syrup, powdered sugar and fruit

HARVEST BENEDICT - \$19

Steamed farm eggs*, toasted English muffin, sautéed spinach, hollandaise, with choice of house cured North Atlantic salmon, or capicola ham. Served with choice of fruit, sliced tomatoes, or breakfast potatoes

EGGS IN PURGATORY - \$17

Cast iron skillet baked with eggs* “poached” in marinara, topped with crumbled pancetta, fresh basil and parmesan served with toasted baguette. Served with choice of fruit, sliced tomatoes, or breakfast potatoes

GRILLED COUNTRY “CROQUE” - \$17

Custard soaked sourdough, Italian uncured ham, apple butter and gruyere topped with whipped rosemary maple butter and confectioner’s sugar. Served with choice of fruit, sliced tomatoes, or breakfast potatoes

HEN'S HARVEST - MARKET PRICE

Chefs’ weekly created farm egg* feature. Served with choice of fruit, sliced tomatoes, or breakfast potatoes

*Our farm eggs are sourced from Wooly Farm’s which is located here in Surry County, NC

Harvest Grill Executive Chef Mark Thrower
For Events | 336-366-4724 | Events@sheltonvineyards.com

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 food-borne illness.