

# HARVEST GRILL

SUMMER  
DINNER

*at Shelton Vineyards*

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

## APPETIZERS

### SOUP OF THE HARVEST

Cup: \$9 Bowl: \$11

### CHEESE BOARD - \$13

### CHARCUTERIE BOARD - \$29

### PULLED DUCK LEG CROSTINI - \$16

Roasted garlic Southern "fava" bean puree, Bordeaux jam

### SAFFRON ARANCINI - \$16

Filled with cured Italian meats and cheeses, warm chili infused tomato vinaigrette, Greenhouse Towers' arugula nest

### GOAT CHEESE FONDUE - \$17

Artichoke, ricotta and Surryhill Farm's goat's cheese fondue, house pickled wax peppers, lavosh crackers, and grissini bread sticks

### VINE RIPE VARIETAL TOMATOES - \$16

Cold pressed oil, cracked pepper, basil, fresh mozzarella, fig balsamic

### FRIED GREEN TOMATOES - \$15

Basil buttermilk dressing, pickled okra

## SALADS

### HARVEST SALAD - \$15

Mixed greens cucumber tomato, carrots, red onions, cornbread croutons and cheddar, lemon-thyme vinaigrette

### KALE SALAD - \$17

Tuscan kale, watermelon, mint and feta, purple top chips, sunflower kernels, white balsamic syrup

### STRAWBERRY BIBB - \$16

Delicate bibb lettuce, candied pecans, fresh strawberries, crumbled Surryhill Farm's goat cheese and blush-berry vinaigrette

### SANDY'S CAESAR - \$13

Classic Caesar served traditionally with cornbread croutons an parmesan OR by adding tomatoes bacon and red onion (+\$4)

Salad Additions: Grilled or blackened chicken breast (+10), grilled salmon (+15), Grilled triad of colossal shrimp (+12), or one crab cake (+\$17)

## MAIN COURSES

*Served with sautéed spinach or vegetable du jour*

### FORAGERS' MUSHROOM RAVIOLI - \$27

Sundried tomatoes, zucchini, spinach, and parmesan, pesto vegetable broth

### TWO FIVE NINE MERLOT AND PLUM LACQUERED HERITAGE PORK RIBEYE - \$28

Carolina ham crisps, mashed creamer potatoes

### HERB CRUSTED FILET MIGNON - \$40

Confit of oyster mushrooms, French gravy, Malbec reduction, and petite potato "tostones"

### GRILLED NORTH ATLANTIC SALMON - \$30

Community varietal tomato, dill, and cucumber relish, charred Vidalia cream, mashed creamer potatoes

### CRAB CAKE - \$24 (1)/\$32 (2)

"World's Best Tartar Sauce", chow-chow, Carolina Gold rice and grains

### SEARED "NAKED" DUCK BREAST - \$31

Stone fruit and blistered shishito compote, Carolina Gold rice and grains

### CITRUS BRINED JOYCE FARMS NATURAL CHICKEN - \$27

Blistered early tomatoes, corn, and lima bean succotash, basil butter, crisp pancetta wheel, creamy risotto

*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.*

For Events | 336-366-4724 | Events@sheltonvineyards.com

Harvest Grill Executive Chef Mark Thrower