

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