

HARVEST GRILL

at Shelton Vineyards

Madison Lee Wine Club Lunch

MARCH 18, 2023

MASON JAR SALAD

Mixed greens, tomatoes, cucumbers, carrots, sharp cheddar

Green goddess and Lemon Thyme Vinaigrette

-- Sauvignon Blanc --

ENTRÉE

Buttermilk Fried Joyce Farm's Chicken with Jalapeno hot honey

Cucumber Salad

*Red Cabbage Slaw with Raspberry red wine vinegar, roasted
peppers, and farmers' cheese crumbles*

*Carolina Caviar with Marinated Black-eyed peas, celery, and
sweet onions*

Herb Roasted New Potatoes

-- Yadkin Valley Riesling --

DESSERT

Lemon curd tart with macerated strawberries and whipped cream

-- Sparkling Rosé --

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.