

# HARVEST GRILL

Winter 2023  
Dinner

*at Shelton Vineyards*

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

## APPETIZERS

**SOUP OF THE HARVEST - \$11**

**PIMENTO CHEESE TOASTIES - \$12**

House pimento cheese baked on sliced baguette topped with bacon jam

**HOT CRAB DIP - \$18**

Bluefin crab, sweet drop peppers, lavosh coins

**BAKED BRIE - \$15**

Filo crust, sweet pepper jelly, Moscato syrup, crostini

**CHEESE BOARD - \$13**

**CHARCUTERIE BOARD - \$29**

**RIESLING POACHED JUMBO SHRIMP - \$16**

Avocado and grapefruit salad, chili infused honey lime vinaigrette

**TEMPURA VEGETABLES - \$14**

Fresh cauliflower, asparagus, and carrots dipped in Sparkling Rose batter, sweet peppadew relish

## SALADS

**SPINACH SALAD - \$10**

Pickled onions, dried cranberries, crumbled chevre, toasted almonds, pomegranate Dijon vinaigrette

**ROMAINE HEART CAESAR WEDGE - \$9**

Petite tomatoes, red onions, bacon, cornbread croutons

**BURGUNDY VINEYARD - \$8**

Cucumbers, grape tomatoes, shaved radish, carrots, candied pecans, lemon thyme vinaigrette

Entrée Salad without protein: (+\$5)

Entrée Salad Additions: Grilled or blackened chicken breast (+10), grilled salmon (+14)\*, 3 colossal grilled shrimp (+11)

## MAIN COURSES

*Served with sautéed spinach or vegetable du jour*

**PASTRAMI RUBBED "NAKED" DUCK BREAST - \$29**

Orange glace de canard, herb risotto

**FILET MIGNON - \$42**

Barrel cut filet, buttered crab, béarnaise, spiced roasted beets, mashed Yukon golds

**JOYCE FARM'S "NATURAL" PORK CHOP - \$34**

Sweet tea brine, apple chutney, brie, Vidalia potato hash

**DRY RUBBED SCOTTISH SALMON - \$33**

Pomegranate barbeque, preserved lemon crème fraîche, chive potato cake

**CHICKEN FORESTIER - \$28**

Pulled poulet rouge whole chicken, 24 month NC heritage ham, crimini mushrooms, sherry veloute, chimi-churi served on rice and ancient grain pilaf

**VEGAN NOODLE BOWL - \$26**

Roasted broccoli, cauliflower, carrots and asparagus, mandarin oranges, scallion, peppers miso coconut broth, rice noodles and a side of hot garlic pepper sauce

**TIDEWATER CRAB CAKE - \$32**

Chesapeake seasoned blue crab, panko, pepper jelly and remoulade, rice and ancient grain pilaf

*\*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