

HARVEST GRILL

at Shelton Vineyards

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

BRUNCH

SALMON CAKES AND GRITS* - \$20

House recipe ground salmon cakes topped with fried farm eggs and Sauce Charon-tomato tarragon hollandaise, choice of grits or breakfast potatoes, and fruit

***HARVEST BENEDICT - \$20**

Steamed Farm eggs, toasted English muffin, sautéed spinach, hollandaise, with choice of cured salmon or capicola ham, choice of grits or breakfast potatoes, and fruit

SHRIMP & GRITS - \$22

Jumbo shrimp, house wild boar sausage, blistered grape tomatoes, butter, and spring onions on Booneville Mill grits served with sautéed spinach or fruit

VINTNERS' BREAKFAST* - \$18

Fresh farm eggs any style, sourdough toast, choice of bacon or country sausage, grits or breakfast potatoes, and fruit

OMELET DU JOUR* - \$ MARKET PRICE

*Our farm eggs are sourced from Wooly Creek Farm's which is located here in Surry County, NC
Our grits are source from neighboring Booneville in Yadkin County*

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.*