

HARVEST GRILL

Spring 2023
Dinner

at Shelton Vineyards

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

APPETIZERS

SOUP OF THE HARVEST - \$8 CUP, \$10 BOWL

FRIED GREEN TOMATOES - \$15

House pimento cheese, candied Goodnight Bros. bacon, mixed greens, honey balsamic

SHE CRAB RANGOONS - \$16

Carolina version set on basil creamed corn, with Moscato cucumber noodles and Riesling sweet chili glaze

SOUTHERN SAMPLER- \$14

Deviled eggs, NC ham wrapped asparagus, cheese coins, cream cheese and pepper jelly

CHEESE BOARD - \$13

CHARCUTERIE BOARD - \$29

PAMLICO SMOKED FISH DIP - \$15

Hickory smoked NC catch served chilled with lavosh coins, peppadews, lemon wedges, and a smidgeon of TW Garner's hot sauce

PULLED PORK POUTINE - \$14

House smoked shoulders, cheese curds, Lexington style "gravy"

SALADS

STRAWBERRY BIBB - \$10

Candied pecans, fresh strawberries, crumbled Surry Hill Farm's goat cheese and blush-berry vinaigrette

SANDY'S CAESAR - \$9

Romaine lettuce topped with tomatoes, bacon, red onion, cornbread croutons and parmesan

MEDITERRANEAN KALE - \$10

Hearty kale mix, spiced chick peas, roasted cauliflower, cucumber, Moroccan carrots, drenched quinoa, lemon tahini dressing

SOUTHERN FIELD GREENS - \$9

Mixed greens, cucumbers, tomatoes, Carolina caviar, cornbread croutons, choice of basil buttermilk or 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

SHRIMP* & "MIDDLINS" - \$30

Jumbo shrimp, house wild boar sausage, blistered grape tomatoes, butter and spring onions on creamy Carolina Gold Rice "grits"

SEARED "NAKED" DUCK BREAST* - \$29

Blackberry-Malbec Reduction, basil and pecan pistou, duck leg rice pirlau

CAPE FEAR CRAB CAKE - \$32

Signature jumbo lump crab cake, chow-chow, remoulade and pepper jelly, lemon butter orzo

GRILLED PORK RIBEYE* - \$28

Penne "al baffo"- tomato and 24 month NC ham simmered sauce, cream, fresh mozzarella, crisp onion straws

CENTER CUT 8OZ FILET MIGNON* - \$42

Duck fat Cipollini onion and cremini mushroom confit, scratch bordelaise, parsley truffle butter, roasted fingerlings

HALF ROASTED JOYCE FARMS' CHICKEN- \$28

Served on escalloped tomatoes, creamed leeks and arugula, pickled green tomato relish

SIXTY SOUTH SALMON* - \$33

Honey and tamari sear, sweet cider cream, Vidalia cucumber salad, lemon orzo

ZA'ATAR ROASTED CAULIFLOWER (VEGAN) - \$26

Broccoli, rainbow carrots, chick peas, roasted tomatoes, quinoa pilaf, lemon tahini dressing

**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