

BRITISH CAR SHOW
PICNIC PLATTERS
PRE-ORDER MENU

*You must preorder these items by Saturday, April 13, 2024
Please email Mholt@sheltonvineyards.com or call Harvest Grill 336.366.3590*

TASTING PLATTERS

Small platters serve 6, large platters serve 12

PETITE SANDWICH TRIO

Small: \$22 Large: \$45

Harvest chicken salad on croissant, Ham, salami and mozzarella ciabatta, Farm egg salad with apple wood bacon on country white

RIPE FRUIT PLATTER

Small: \$22 Large: \$38

Summer melons, stone fruits, and grapes, Riesling honey and poppy seed yoghurt

CHEESE BOARD

Small: \$36 Large: \$68

Selection of firm and soft artisan cheeses, dried fruits and berries, Harvest Grill homemade jam, baguette and crackers

CRUDITÉ AND SPREADS

Small: \$24 Large: \$40

Carolina black-eyed pea caviar, rosemary white bean hummus, and heirloom tomato basil spreads served with carrot slices, broccoli, cauliflower, celery, and varietal pickles

HOUSE MADE FOCACCIA SQUARES

Small: \$22 Large: \$38

Roasted early tomato, caramelized onion, spinach, olive and blended mozzarella and asiago cheeses, served with pepper infused olive oil

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SALADS

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BROCCOLI

Small: \$18 Large: \$32

Sharp cheddar and bacon, white balsamic mayo

VEGETABLE

Small: \$16 Large: \$30

Mediterranean marinated Chef's selection

PETITS POIS

Small: \$18 Large: \$32

Peas with roasted peppers, pickled red onion, shaved crisp lettuce
lemon thyme and parmesan

CAPRESE

Small: \$24 Large: \$44

Heirloom community tomatoes, fresh mozzarella, basil, first
pressed oil and balsamic reduction

INDULGENCES

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COOKIE AND BROWNIES

Small: \$16 Large: \$30

Chef's assortment of fresh baked cookies and fudge brownies

SURRY COUNTY SONKER

Small: \$30 Large: \$56

Seasonal flavor of a local cobbler style baked dessert served warm
with whipped cream

STRAWBERRY TRIFLE

Small: \$30 Large: \$56

Riesling macerated strawberries layered with sponge cake, sweet
mascarpone and whipped cream