



# HARVEST GRILL

## STARTERS

**Soup of the Harvest**  
7.17

**Saintly Shrooms Bruschetta**

Grilled sourdough, mushroom ragout, garlic-herb cheddar, dressed arugula

12.17

**Pimento Cheese Fondue**

Low country seasoned pork rinds, jalapeño bacon jam

15.17

**Southern Shrimp (6) Cocktail**

Tomato horseradish Marie Rose sauce, pickled okra, marinated cucumbers, sweet onions, lemon aioli

16.17

**Spanish Chicken Tortilla 'Egg Rolls'**

Saffron-tomato braised chicken, manchego, agave green chili sauce, cilantro cultured cream, toasted almond slivers

14.17

## GARDEN

**Community Greens Salad**

Local lettuces, cucumbers, early tomatoes, shaved carrots, radish, basil buttermilk or lemon-thyme vinaigrette

9.17

**Sandy's Caesar**

Romaine, tomatoes, bacon, red onion, focaccia croutons, parmesan, signature dressing

9.17

### ADD-ONS

[Entree sized salad +5 / grilled or blackened chicken +10 / grilled salmon\* +14 / (4) colossal shrimp\* +12]

## BOARDS

**Artisan Cheese**

Chef selected cheeses, housemade Bordeaux jam, dried and fresh fruit, baguette, artisan crackers

17.17

**Tar Heel Butcher's Beef & Cheese Collection**

Sliced NC CAB Prime beef\*, cheese treble, estate honey mustard, horseradish pickles, beechwood smoked cheese straws

24.17

**Cheese & Charcuterie**

Chef selected salumi and cheeses, Bordeaux jam, fruit, house mustard, pickles, olives, baguette, artisan crackers

26.17

LUNCH UNTIL 3PM DAILY

## HANDBELDS

**Brawny BLT & P**

House pimento cheese, tomatoes, thick-cut bacon, lettuce on toasted Italian sourdough

16.17

**W8 Ranch Wagyu Burger**

NC CAB patty\*, potato bun, lettuce, tomato, pickles, shaved onions, house sauce and a choice of cheddar or pimento cheese

19.17

[ Bacon +2.17]

**Vineyard French Dip**

Shaved NC CAB Prime roast beef\* and pastrami, caramelized onions, provolone piquant, toasted Italian roll, thyme jus

19.17

**Hot Ham, Apple & Cheese**

Thin sliced Virginia ham, granny smith apples, local cheddar, honey grain mustard, Italian sourdough

17.17

[Gluten-free bun +2]

## FLATBREADS

**Margherita**

Marinara, fresh mozzarella, local basil

14.17

**Fig and Prosciutto**

Malbec fig and ricotta spread, Carolina "prosciutto", balsamic onions, buttermilk blue, spiced honey arugula

16.17

\*This item may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Please let us know if you have any food allergies or special dietary needs.

# ENTRÉES

[Served with sautéed spinach or vegetable du jour]

WATER & SALT

## Jumbo Lump Crab Cake

House made crab cake, Sophia's "Island Remoulade", pepper jelly, duck fat fingerlings

**31.17**

## Shrimp and Middlins

Colossal shrimp\*, Watauga country ham, blistered grape tomatoes, Bin 17 vin blanc, spring onions, Tidewater Rice middlins "grits"

**27.17**

## Pan Fried Cornmeal NC Rainbow Trout

Rainbow trout\*, Carolina "caviar", Sophia's "Island Remoulade", quinoa-rice pilaf

**24.17**

## Honey Tamari Seared Salmon

Norwegian salmon\*, yuzu cucumber vinaigrette, Petit Manseng gingered red onion marmalade, quinoa-rice pilaf

**29.17**

FARM

## Dairy Farm Chicken

Flash-fried buttermilk chicken breast\*, local ham, toasty pimento cheese, Chardonnay cream cavatappi

**26.17**

## Grilled NC Cheshire Pork Chop

Center cut Wayne Co. heritage pork\*, gouda grits, burnt spice apple butter, sage cream

**28.17**

## Joyce Farms Naked Duck

Sliced pan-seared breast\*, braised duck leg and rosemary risotto, cherry-Merlot reduction

**32.17**

## Local Filet Mignon

Center cut filet\*, mushroom bordelaise, Port infused beet puree, duck fat fingerlings

**40.17**

PLANT

## Stuffed Acorn Squash

Quinoa-rice pilaf, Carolina caviar, pumpkin seeds, sage pesto, curry oil

**25.17**

## Sweet Potato Vegetarian Ravioli

Umami mushroom "bacon", wilted spinach, dried cranberries, candied shallots, toasted walnuts, Riesling brown butter, sage pesto

**23.17**



@HarvestGrillShelton



@shelton\_vineyards

FARM PROVIDERS : SCAN TO LEARN MORE

Greenhouse Towers, Growing for Good, Minglewood Farm and Nature Preserve,  
Saintly Shrooms, Surry Hills Farm, W8 Ranch, Wooley Creek Farm



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