



# HARVEST GRILL

STARTERS

## Soup of the Harvest

7.17

## Saintly Shrooms Bruschetta

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

12.17

## Shrimp & Crab Dip Florentine

Old Bay seasoned lavash coins, tortilla chips

16.17

## Burrata Fritti

Breaded mozzarella, Cabernet Franc tomato ragout, Carolina prosciutto pinwheel, basil grissini sticks, truffle oil

12.17

## 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

## HANDHELDS

Served with fries, creamy pesto pasta salad, or warm apples

### 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

### Sausage, Apple & Brie

Italian chicken sausage, brie spread, cheddar, orange-sage gremolata

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**

## **Persian Salmon\***

Norwegian salmon, toasted walnut & pomegranate molasses glaze, saffron crème fraîche, rosewater spritz, quinoa rice pilaf  
**29.17**

FARM

## **Chicken & Sausage Pasta**

Grilled breast and Italian chicken sausage, gobetti pasta, Petit Manseng 'vodka' sauce, ford hooks, ricotta dollop, crispy collard chips  
**26.17**

## **Grilled NC Cheshire Pork Chop\***

Center cut Wayne Co. heritage pork, collards, sweet potato risotto, burnt spice apple butter, sage cream  
**26.17**

## **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

## **Forager's Vegetarian Pie**

Rich vegetable stock-braised Mushroom 'tips', aromatic vegetables, herbs & petite peas, piped potatoes  
**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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