



HARVEST GRILL

STARTERS

Soup of the Harvest
Cup **7** | Bowl **11**

Saintly Shrooms Mushroom Tartine
Grilled sourdough, mushroom ragout, garlic-herb cheddar
12

Shrimp & Crab Dip Florentine
Old Bay seasoned lavash coins, tortilla chips
15

Spanish Chicken Tortilla Flautas
Saffron-tomato braised chicken, manchego, tomatillo salsa, cilantro cream, toasted almond slivers
12

GARDEN

Community Greens Salad
Local lettuces, cucumbers, tomatoes, cornbread croutons, shaved carrots, radish, choice of basil buttermilk or lemon-thyme vinaigrette
9 | 14

Sandy's Caesar
Romaine, parmesan, red onion, Cheshire bacon, tomatoes, cornbread croutons, signature dressing
9 | 14

ADD-ONS

[grilled or blackened chicken +8 /
grilled salmon* +12 / crab cake +18 /
(3) scallops* +21 / (5) colossal shrimp* +14]

The Farmhouse Board

Chef selected meats and cheeses, Bordeaux jam, Bin 17 mustard, crackers, crostini, pickles, pimento cheese, fresh fruit
Pick 3 **19** | Pick 6 **32**

[See specials menu for selections.]

Served Wednesday - Saturday until 3PM
Served all day Sunday

HANDHELDS

Served with fries, sweet potato fries, or warm apples

Twin Oaks Wagyu Burger*
served with lettuce, tomato, pickles, shaved onions, house sauce and a choice of cheddar, Swiss, American or pimento cheese, toasted potato bun
19
[Bacon +2]

Vineyard French Dip*
Shaved NC CAB Prime roast beef and pastrami, caramelized onions, provolone, toasted Italian roll, thyme jus
19

Hot Ham, Apple & Cheese
Thin sliced Virginia ham, granny smith apples, local cheddar, honey grain mustard, toasted Italian sourdough
17

Shrimp* Po Boy
Blackened grilled shrimp, creole mayonnaise, shredded lettuce, house cocktail sauce, toasted hoagie
18

Fried Chicken Sandwich
Buttermilk marinated chicken, lettuce, pickles, pimento cheese, toasted potato bun
17

[Gluten free bun +2]

FLATBREADS

Margherita
House marinara, fresh mozzarella, local basil
12

Autumn Harvest
Sweet potato purée, toasted pecan, maple bacon, gruyère, fried sage
14

*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

WATER

Jumbo Lump Crab Cake

House made crab cake, creole mayonnaise, braised Swiss chard, rice pilaf, chard brittle
32

Grilled Norwegian Salmon*

Spinach and pumpkin seed pesto, zucchini noodles, pomegranate glaze, dried apple crisp
29

Seared Sea Scallops*

(5) colossal scallops, creamy bacon and kale risotto, spinach and pumpkin seed pesto, black tea asparagus
42

FARM

Local Filet Mignon

French onion reduction, house Montreal rub, cauliflower and potato mash, charred carrots
40

Grilled Pork Ribeye*

Calabrian chili-orange jam, fontina cheese, red wine tomato sugo, campanelle pasta, black tea asparagus
26

Pecan Crusted Chicken

Apple, carrot, and sweet potato hash, spinach, demi glacé
24

PLANT

Forager's Mushroom Pie

Braised mushroom medley, vegetable demi glacé, mirepoix, sweet peas, piped cauliflower and potato mash
25

Pan Roasted Vegetable Pasta

Saintly shrooms mushroom alfredo sauce, zucchini, campanelle pasta
23

ENTRÉE ADD-ONS

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@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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