



HARVEST GRILL

STARTERS

Soup of the Harvest
Cup 7 | Bowl 11

Southern Caprese
Panko fried green tomatoes, house pimento cheese, apple sorghum butter
12

Fried Brussels Sprouts
Maple ponzu, crispy pork belly
15

Pimento Cheese Fondue
Cajun dusted pork rinds, house bacon jam
14

Frito Misto
Buttermilk brined calamari, banana peppers, cremini mushrooms, coated in NC House-Autry seasoning, preserved lemon aioli, red wine tomato sugo
16

GARDEN

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

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

Strawberry Bibb Salad
Hydroponic bibb lettuce, toasted walnuts, local goat cheese, Sweet Rosé vinaigrette
10 | 15

ADD-ONS

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

The Farmhouse Board

Chef's seasonal selection of 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 pasta salad

Twin Oaks Wagyu Burger*

Served with lettuce, tomato, pickles, shaved onions, house sauce and a choice of cheddar, Swiss, American or house pimento cheese, toasted potato bun
19
[Cheshire Bacon +2]

BLT&P

Panko fried green tomatoes, arugula, house bacon jam, house pimento cheese, toasted potato bun
14

Hot Ham, Apple & Cheese

Thin sliced Virginia ham, granny smith apples, local cheddar, honey grain mustard, toasted Italian sourdough
17

Carolina Cuban

BBQ pulled pork, smoked ham, dill Havarti cheese, Bin 17 mustard, sweet & spicy house pickles, toasted hoagie roll
18

Hot Honey Fried Chicken Sandwich

Buttermilk marinated chicken, hot honey, lettuce, sweet & spicy house pickles, pimento cheese, toasted potato bun
17

Saintly Shrooms Philly

Griddled butter & herb mushrooms, bell peppers, onions, provolone cheese, toasted hoagie roll
14
[add chicken +5]
[Gluten free bun +2]

*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, rice pilaf, spring vegetable gratin

32

Maple Togarashi Salmon*

Roasted Norwegian salmon, fried rice risotto, garlic broccolini

29

Seared Sea Scallops*

(5) U-12 scallops, spring pea and asparagus risotto, mustard-pancetta vinaigrette

42

FARM

Local Filet Mignon*

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

40

Grilled Pork Ribeye*

Smoked gouda & white cheddar mac and cheese, red wine braised carrots, blueberry BBQ sauce

26

Chicken Schnitzel

Herb spaetzle, sauteed spinach, Riesling soubise, grilled lemon

24

Seared Duck Breast*

5 spice brined, carrot and ginger puree, apple fennel slaw, crispy Brussels sprouts, cherry agrodolce

32

PLANT

Grilled Lion's Mane Mushroom

House Montreal rub, sweet and savory baked lentils, harissa roasted carrots

26

Pan Roasted Vegetable Pasta

Saintly Shrooms mushrooms, vegetable medley, alfredo sauce, campanelle pasta

23

ENTRÉE ADD-ONS

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@HarvestGrillShelton



@harvestgrillsv

FARM PROVIDERS : SCAN TO LEARN MORE

Greenhouse Towers, Growing for Good, The Farm, Saintly Shrooms, Wooley Creek Farm



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