



# HARVEST GRILL

## STARTERS

### **Soup of the Harvest**

Cup **7** | Bowl **11**

### **Roasted Tomato Bruschetta**

Local tomatoes, herb goat cheese, rosemary olive oil, crispy lavish coins

**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**

### **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**

[Ask your server about seasonal meats and cheeses]

## 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, local strawberries, 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\* +25 / (5) grilled shrimp\* +14]

**AVAILABLE WEDNESDAY - SATURDAY UNTIL 3PM  
SERVED ALL DAY SUNDAY**

## HANDHELD

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**

Cheshire bacon, lettuce, tomatoes, house pimento cheese, toasted sourdough

**15**

### **Toasted Ham, Apple & Cheese**

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

**17**

### **Chicken Salad Sandwich**

House made apricot-grape chicken salad, lettuce, toasted sourdough

**14**

### **Hot Honey Fried Chicken**

Buttermilk marinated chicken, hot honey, lettuce, sweet & spicy house pickles, house 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

Truffle parmesan fingerlings, Brussels sprouts, creole mayo

35

*Suggested wine pairing: Sauvignon Blanc*

## Seared Atlantic Halibut

Parmesan risotto, green beans, puttanesca sauce

42

*Suggested wine pairing: Bin 17 Chardonnay*

## Grilled BBQ Salmon\*

House BBQ rub, sweet potato mash, pea shoot salad, ginger soy vinaigrette

29

*Suggested wine pairing: Petit Manseng*

## Seared Sea Scallops\*

(5) U-12 scallops, street corn & poblano risotto, tomatillo cilantro relish, cotija cheese

45

*Suggested wine pairing: 2•5•9 Dry Riesling*

FARM

## Filet Mignon\*

6 oz CAB, house Montreal rub, tomato-herb butter, truffle parmesan fingerlings, garlic squash medley

45

*Suggested wine pairing: Cabernet Sauvignon*

## Grilled Pork Ribeye\*

Garlic confit marinade, sweet potato mash, green beans, herb veloute

26

*Suggested wine pairing: 2•5•9 Tannat*

## Herb Grilled Chicken

Farro pilaf, garlic spinach, bacon Dijon vinaigrette

24

*Suggested wine pairing: Estate Chardonnay*

## Duck Marsala\*

Crispy skin duck, Saintly Shrooms marsala risotto, garlic squash medley, roasted peach compote

32

*Suggested wine pairing: 2•5•9 Franklin*

PLANT

## Pasta Primavera

Squash, zucchini, red onion, tomatoes, penne pasta, lemon soubise

23

*Suggested wine pairing: Family Reserve Chardonnay*

## Ratatouille Lasagna

Squash, zucchini, eggplant, herb ricotta, parmesan, tomato sugo

22

*Suggested wine pairing: Malbec*

## ENTRÉE ADD-ONS

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@HarvestGrillShelton



@harvestgrillsv

FARM PROVIDERS : SCAN TO LEARN MORE

Greenhouse Towers, Growing For Good, The Farm, Saintly Shrooms, Green Mesa Blueberry Farm



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